

Donnelly's

THE
AT BERMONDSEY
BAR & KITCHEN. SE1

Served Monday – Saturday 5.30pm – 10pm

SNACKS

Heritage tomato, garlic, toast **5**

Cured meat & cheese platter (2-3 people to share) **22**

Isle of Wight Padrón peppers, Maldon sea salt **5**

DINNER

Galloway aged steak, garlic & parsley crust, red wine sauce, fries

(Recommended glass: Pulenta La Flor Malbec, Mendoza, Argentina, 2016. 175ml **10**, 250ml **13**)

35 day-aged Bavette steak (230g) **18.5**

40 day-aged fillet tail (260g) **23.5**

Pork & pistachio terrine, plum chutney, sourdough toast **7**

Roast corn-fed chicken breast, pork & herb stuffed cabbage leaf, crisp bacon, Hazey Daze beer cream sauce **8.5/15.5**

Sauté lamb neck, deep fried sweetbreads, roast celeriac, mint gravy **8.5/17**

Cornish halibut steak, tenderstem broccoli, sea herb butter sauce **9/18**

Fried Cornish brie, black truffle, pickled red cabbage, toasted hazelnuts (V) **10**

Cornish venison stew, horseradish dumplings, green beans **16**

Sicilian caponata, roast heritage tomato, baby spinach, thyme croutons (Ve) **7/13**

Roast Scottish girolle mushrooms & kale, pickled egg, sourdough, shallot vinaigrette (VeO) **8/14.5**

Pan fried Cornish bream fillet, dill sauce, wild mushrooms **7.5/15**

Roast squash & celeriac, beetroot, couscous, harissa sauce (Ve) **7.5/13**

(Recommended glass: Gavi di Gavi, Bric sassi Roberto Sarotto, Piedmont, Italy 2017. 175ml **10.5**, 250ml **14**)

Galloway beef burger, pickles, spiced tomato chutney, smoked cheddar, fries **14**

(add bacon **1.5** add truffle cheese fries **1**)

SIDES

Fries (Ve) **3.5**

Fries, cheese sauce, truffle oil (V) **5**

Potato, cheese, onion cake (V) **5.5**

Mac and cheese, basil crumb (V) **6**

Grilled leeks, grated egg, tarragon, mustard mayo (V) **4.5**

Buttered seasonal greens (VeO) **4.5**

An optional service charge of 12.5% will be added to all parties dining at Donnelly's

If you have any allergens, please inform a member of staff.

E: donnelysdeli@gmail.com www.donnelysrestaurant.co.uk

Instagram: @donnelysrestaurant twitter: @donnellys

E: enquiries@bermondseybarandkitchen.co.uk

www.bermondseybarandkitchen.co.uk

T: 0207 407 6079 Instagram: bermondseybarkitchen

WE COULDN'T HAVE DONE THIS WITHOUT...

The team at Donnelly's brings together the best of modern British cuisine using the nose-to-tail and root-to-leaf of locally sourced and sustainable produce from within our shores. A huge thank you to all the farmers, fisherfolk and butchers, but especially:

Foodchain

Richard and his team are building a more sustainable, efficient and transparent supply chain that ensures the best for chefs and suppliers.

Todenham Manor Farm

Rearing pigs and cows outdoors in Gloucestershire.

The Blackwood Cheese Co.

David Holton, Tim Jarvis and the team have been producing soft raw cow's milk cheeses in their small dairy in Brockley, south-east London, since 2013.

Crown and Queue

Locally grown ingredients, rare English breed pork, Olde English recipes, based in Bermondsey

Cobble Lane Cured

Adam, Matt, Mat and the team use the highest welfare British meats, all cut, cured, smoked and hung at their butchery in Islington, north London.

Forest Coalpit Farm

Kyle and Lauren are raising rare breed pigs in the Black Mountain woodlands in Abergavenny, South Wales.

Lake District Farmers

Dan and Russ supply some of the world's finest beef and lamb while also supporting the farmers and their local communities in the Lake District.

Hackney Gelato

Enrico and Sam are producing the highest-quality gelato using traditional Italian techniques.

Henderson Seafood

The Henderson family personally select sustainable, seasonal fish from day