

SUNDAY ROAST

Roast 45-day aged ex-dairy beef rump, horseradish cream **18.5**

Roast herb fed chicken, bread sauce, herb stuffing **17**

Roast beetroot & celeriac, mushroom gravy **15.5**

Served with Yorkshire pudding, 'the wonky parsnip' veg, thyme gravy

BRUNCH

Served Saturday 10am-3:30pm & Sunday 10am-4pm

Donnelly's full English (sausage, maple bacon, sauté potato, black pudding, mushrooms, beans, toast, fried egg) (v) **11/13**

Croque Madame **9**

Chorizo picante, scrambled egg, sourdough toast **8.5**

Poached eggs, sourdough toast, autumn greens, corn and chilli salsa **7**

35 day-aged Galloway Bavette steak, green peppercorn cream, fried Arlington White egg, fries **16**

Heritage tomato, herb & ricotta frittata, Padrón peppers **7.5**

Roast Cornish halibut steak, tenderstem broccoli, dill sauce **18**

Eggs Royale **7/11**

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

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

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

French toast, roast plums, Jersey clotted cream **7.5**

Lemon semi-freddo, blackberries **6.5**

Baked raspberry tart fine, sorbet **6.5**

SIDES

Fries (ve) **3.5**

Fries, truffle oil, Oglesfield cheese (v) **5**

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

Oglesfield cheese, onion & potato cake **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.

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.

Hodmedods

Britain's pulse and grain pioneers and best food producers 2017 (BBC Food and Farming awards).

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