

## 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.

# Donnelly's



THE  
**BERMONDSEY**  
BAR & KITCHEN. SE1

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## 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

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