
Breakfast & coffee served from 9am.

Lunch Served Monday - Friday 12pm-3:30pm

SET LUNCH

2 courses **17**

3 courses **19.5**

(Please note: The below 5 dishes are included in the set lunch menu. All dishes can be served as a starter or a main)

STARTER/MAIN (SET LUNCH)

Broccoli soup, Graceburn cheese, buttered bread

Sea trout coconut curry, basmati rice

Cheese & heritage tomato tarte fine, pickled egg

Roast chicken sandwich, fries

Lemon semi-freddo, berries

LUNCH

Fish finger sandwich, caper mayonnaise **6.75**

Pork, pistachio & date terrine, plum chutney, sourdough toast **6.75**

Galloway aged steak, garlic & parsley butter, fries

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

35-day Bavette **18.5**

40-day fillet tail **23.5**

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

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

Pan fried Dorset grey mullet fillet, dill sauce, wild mushrooms **7.5/15**

Braised venison stew, horseradish and herb dumplings, French beans **16**

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

(Recommended glass: Gavi di Gavi, Bric Sassi Roberto Sarotto, Piedmont, Italy, 2017. 175ml **10**, 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, truffle oil, cheese sauce (v) **5**

Oglesfield cheese, onion & potato cake (v) **4.5**

Mac & cheese, basil & parmesan crumb (v) **6**

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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