

Served Monday – Saturday 5pm - 10pm

## SNACKS

- Grilled Isle of White asparagus, hollandaise 7  
Wild mushroom on toast, garlic, Graceburn cheese (v) 5.5  
Crispy pork, spiced apple sauce 5.5  
Tempura cauliflower, sriracha mayo (v) 4.5

## MAINS

- Galloway aged steak, café de Paris butter, watercress, fries  
35 day aged bavette (230g) 18.5  
40 day aged fillet tail (300g) 23  
Kid goat ragu, tagliatelle pasta, English cheese, mustard pickled vegetables 7.5/15  
*(50p/£1 from every dish goes to Refettorio Felix charity. Providing a living and dining room for the vulnerable people of London)*  
Jerk-spiced chicken, spiced red haricot beans, sweet potato, spring onion 8.5/15.5  
Roasted skate, croutons, lemon, parsley, capers, brown butter 16  
English burrata, macerated tomatoes, spiced seeds (v) 12  
Spiced lamb & veal meatballs, spring vegetable & mint broth, Spenwood cheese 9.5/16  
Slow-roast pork belly, marinated fennel, grilled nectarine, cider sauce 7.5/15  
Comice pear, fennel, hazelnut, chicory, house vinaigrette (ve) 6.5/13  
Salmon tartare, sourdough toast, crème fraiche & roe dressing 10.5  
Cornish hake, potato puree, wild garlic, salsa verde 7.5/15.5  
English asparagus tart, peashoots, soft boiled egg, Spenwood sheep's cheese (v) 11  
Galloway beef burger, pickles, spiced tomato chutney, Oglesfield cheese, fries 14  
*(add bacon 1.5, add truffle cheese fries 1)*

## SIDES

- Fries (ve) 3.5  
Fries, truffle oil, Oglesfield cheese (v) 5  
Buttered Jersey Royals, wild garlic (v) 4.5  
Truffle mac and cheese (v) 6  
Grilled broccoli, hazelnuts, cider vinaigrette (ve) 4.5  
Grilled baby gem lettuce, sour cream, lemon, breadcrumbs (v) 4.5

*An optional service charge of 12.5% will be added to all parties dining at Donnelly's  
If you have 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:

### **Refettorio Felix**

An inspiring non-profit drop-in centre transforming surplus food into meals to feed the vulnerable based in St Cuthbert's Centre, Kensington and Chelsea

### **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