

# Donnelly's AT THE BERMONDSEY BAR & KITCHEN. SE1

## Set Lunch Menu

Served 12pm – 3.30pm

All dishes can be served as either small or large

2 courses 17

3 courses 19.5

Pea soup, crisp cured ham, Graceburn cheese, grilled focaccia (vo)

Mussels, white wine cream, samphire, fries

Gloucester Old Spot pork chop, root veg mash, cider cream sauce

English asparagus, macerated tomatoes, Cornish brie bruschetta (v)

Bread pudding, clotted cream ice cream (v)

## Lunch

Grilled English asparagus, poached Arlington White egg, hollandaise, breadcrumbs (v) **10**

Fish finger sandwich, caper mayonnaise **6.75**

Galloway steak, Café de Paris butter, watercress, fries

35-day aged bavette **18.5**

40-day aged fillet tail **23**

Kid goat ragu, tagliatelle pasta, English cheese, mustard pickled vegetables **7.5 / 15**

(50p/£1 from every dish goes to Rettorio 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**

English burrata, macerated cherry tomatoes, spiced seeds (v) **12**

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, homemade toasted bread, 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, Ogleshield cheese, fries **14**

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

## Sides

Fries (ve) **3.5**

Fries, truffle oil, Ogleshield 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**

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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

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