

Donnelly's



THE
BERMONDSEY
BAR & KITCHEN. SE1

This week's steaks are supplied by Taste Tradition and Lake District Farmers

40 day-aged Galloway Ribeye (230g) **23**

42 day-aged Angus Rump (270g) **21.95**

50 day-aged Dexter Sirloin (250g) **24**

Served with fries or salad and a choice of:

Tomatillo & chilli salsa, salsa verde, bearnaise

Why not pair with:

White: Gavi di Gavi, Bric Sassi Roberto Saratto, Piedmont Italy 2017

The cortese grape variety delivers a deliciously fruity wine, with floral and citrus notes. Lemon zest, depth and concentration.

| 125ml £6.50 | 175ml £10 | 250ml £13 |

Red: Pulenta La Flor Malbec, Mendoza, Argentina. 2017

Purple in colour, expressive red fruits, subtle floral notes and hints of vanilla and toasty oak. Soft, complex and delicious.

| 125ml £6.50 | 175ml £10 | 250ml £13 |

An optional service charge of 12.5% will be added to all parties dining at The Bermondsey Bar & Kitchen. If you have any allergens, please inform a member of staff.

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