
Sunday Roasts

Served Sundays 12pm-4pm

35 day rump of Galloway beef, horseradish cream **18.5**

Roast Suffolk pork belly, herb stuffing, apple sauce **17**

Purple sprouting broccoli & Shropshire blue tarte fine, mushroom gravy **16**

(all roasts served with roast potatoes, seasonal vegetables, Yorkshire pudding)

Weekend Brunch

Served Saturday 10am-3:30pm/Sunday 10am-4pm

Donnelly's full English (sausage, bacon, bubble & squeak, black pudding, mushrooms, beans, toast, fried egg) **13/11** (VeO)

35 day aged Galloway bavette, fried egg, Cafe de Paris butter, fries **16**

Roast winter vegetables, pearl barley, pickled apple **7/13** (Ve)

Potato & onion tortilla, sweet pickled chilli, roast tomato, aioli **9** (V)

Roast cauliflower, Green salsa, red onion & herb salad, fries **12** (Ve)

Cornish Hake fish finger sandwich, caper mayonnaise, fries **10.5**

Cobble Lane cured lamb shakshuka, baked egg **12**

Eggs Royale **7.5/11.5**

Galloway beef burger, pickles, homemade ketchup, smoked cheddar, fries **14**

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

SIDES

Fries (Ve) **3.5**

Fries, truffle cheese sauce (V) **5**

Garlic roasted new potatoes (Ve) **4.5**

Purple sprouting broccoli, croutons, Korean sesame sauce (Ve) **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.

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