

Served Monday – Saturday 17.30 - 22.00

## Dinner

Galloway aged steak, Horseradish, rocket & beef dripping butter, fries  
(Recommended glass: Pulenta La Flor Malbec, Mendoza, 2016. 175ml **10**, 250ml **13**)

35 day-aged fillet tail steak (230g) **24.5**

30 day-aged bavette steak (230g) **19**

Cornish seatrout & mussels in Thai broth **16**

Pearl barley, tenderstem brocolli, herb crumbed tomato, house vinaigrette (Ve) **9/13**

Pickled mackerel, horseradish, beetroot, watercress **7/14**

Grilled White Lake goats cheese, pickled wild mushrooms, potato rosti (V) **9**

Greek salad, grilled halloumi (VeO) **10**

Roast duck breast, grilled hispi cabbage, pancetta **15.5**

Tarte fine of grilled vegetables, stilton, tomato sauce (V) **13**

Galloway beef burger, pickles, homemade ketchup, smoked cheddar, fries **14**  
(add bacon **1.5**, add truffle cheese **1**)

## SIDES

Fries (Ve) **3.5**

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

Purple sprouting broccoli, croutons, Korean vinaigrette (Ve) **5**

Garlic roast new potatoes (V) **4.5**

Sweet potato fries (Ve) **4**

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.

### **Crown and Queue**

Locally grown ingredients, rare English breed pork, Olde English recipes, based in Bermondsey

### **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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