

Donnelly's

Sharer menu

Plates for 3-4 to share

Meat

Grilled bavette steak, roast pork shoulder, spiced chicken

(Grilled corn, blue cheese butter, creamed potatoes, fries) 45

Fish

Whole roast plaice, cured salmon, sautéed scallops, tempura white fish

(Brown bread, samphire, lemon, hollandaise, fries) 48

Veggie

Roast and marinated beetroot, hazelnut-crumbed Oglesfield, creamed mushroom toast, Montgomery's cheddar

(Pickled cucumber, smoked aubergine, grilled corn, spiced tomato chutney, fries) 40

An optional service charge of 10% will be added to all parties dining at Donnelly's



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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

Montgomery's - Making traditional cheddar and Oglesfield cheese in Gloucestershire

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

Hackney Gelato - Enrico and Sam are producing the highest-quality gelato using traditional Italian techniques

Gary Hendriksen - Providing some of the finest fish from Brixham, Devon

Duchess Oil - Extra virgin rapeseed oil, pressed and bottled on the farm on the border of Essex

