

# Donnelly's

## Snacks

- Creamed mushroom, toast, tarragon, truffle oil (v) 4  
Graceburn cheese, smoked aubergine, thyme toast (v) 4  
Cobble Lane Cured meat croquettes 4.5  
Elderflower-pickled mackerel, tomato bread, dill 4

## Mains

- Scallop and salmon tartare, home-made charred ciabatta, creme fraiche and roe dressing 7.5/14  
Spiced chicken, grilled corn, spring onion, coriander 8/15.5  
Damson-smoked and braised feather-blade beef, pickled chilli, chervil 8/15.5  
Cornish plaice, cobnut, dill and vermouth butter 8/16  
Garlic and thyme roasted bavette steak, Beauvale blue butter, roast tomato 7/14  
Crisp white fish taco, tomato and chilli salsa, sour cream 3.5 each  
Hazelnut-crumbed Oglesfield cheese with watercress sauce, kohlrabi and red sriracha (v) 6.5/13  
Pickled cucumber, roasted Jersey Royals, watermelon, cumin breadcrumbs (ve) 6/12  
Roasted and marinated beetroot, cows curd, girolles, samphire (v) 7/13.5  
Slow-roast pork, creamed tomato, crisp onion, basil 7.5/15

## Sides

- Fries (ve) 3.5  
Fries, truffle oil, Oglesfield cheese (v) 4.5  
Buttered Cornish potatoes (v) 4  
Grilled Little Gem, sour cream, crisp bacon 4  
Roasted cauliflower, caper and lemon dressing (ve) 4

## Sweets

- Salted chocolate tart, cherry compote, whipped cream 6  
Port and vanilla poached plum, crème anglaise, shortbread 6  
Montgomery's cheddar, spiced tomato chutney, oatcake 6  
Lemon panna cotta, raspberry, hazelnut praline 6  
Homemade ice-cream/sorbet 4.5

Weekday lunchtime deal - choose small two plates and a side for just £15. Available Tues-Friday 12-3pm

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



# Donnelly's

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

