

# Donnelly's

## Snacks

- Devilled mushrooms, parsley, toast (v) 4  
Graceburn cheese, smoked aubergine, thyme toast (v) 4  
Cobble Lane Cured meat croquettes 4.5  
Smoked haddock fishcake, caper mayonnaise 4

## Mains

- Scallop and salmon tartare, home-made charred ciabatta, crème fraiche and roe dressing 7.5/14  
Roast pheasant, quince, cabbage, bacon 8/15.5  
Damson-smoked and braised feather-blade beef, pickled chilli, chervil 8/15.5  
Roast stone bass, Jerusalem artichokes, lemon and dill butter 8/16  
Bavette steak, garlic mushroom, café de Paris butter 7.5/15  
Tempura fish/cauliflower taco, chilli mayo, pickled red cabbage 3.5 each  
Hazelnut-crumbed Oglesfield cheese with watercress sauce, kohlrabi and red sriracha (v) 6.5/13  
Roast beetroot and pumpkin, Beauvale blue cheese, hazelnut vinegar (v) 10  
Spiced red lentils, pickled chillies, flatbread (ve) 6.5/13  
Slow-roast pork, truffle creamed leek, beer-battered onion 7.5/15

## Sides

- Fries (ve) 3.5  
Fries, truffle oil, Oglesfield cheese (v) 4.5  
Cheese, onion, sage potato cake (v) 4.5  
Grilled broccoli, hazelnuts, cider vinaigrette (ve) 4.5  
Roasted cauliflower, caper and lemon dressing (ve) 4

## Sweets

- Red wine-poached pear, cinnamon cream, brandy snap 6  
Hazelnut and chocolate choux pastry 6  
Apple and almond puff slice, English custard 6  
Chocolate tart, port-soaked blackberries, whipped vanilla cream 6  
Rum Baba, damson jam, chantilly cream 6  
Montgomery's cheddar, spiced tomato chutney, oatcake 6  
Homemade ice-cream/sorbet 4.

Weekday lunchtime deal – choose two small plates and a side for just £15. Add a dessert for £19.  
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

*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

*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 boats in Brixham, Devon.

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

*Nature's choice* - This established London wholesaler has firm roots in New Covent Garden.

