

Donnelly's

Snacks

- Cobble Lane Cured meat croquettes 4.5
Smoked mackerel pâté, pickles, toast 5
Roast squash and sage cake, Graceburn cheese 5

Mains

- Hazelnut-crumbed Oglesfield cheese, wilted leaves, roast beetroot, shallot vinaigrette (v) 7/13.5
Gin and dill-cured salmon, juniper yoghurt, pickled cucumber 7.5/14.5
Red wine-braised ox cheek, shallot and thyme gravy, sautéed winter greens 8.5/16.5
Spiced baby chicken, sage stuffing, cider glazed carrot 8/16
Bavette steak, garlic mushroom, café de Paris butter 7.5/15
Roast Cornish cod, dill butter, fennel, lemon and radish salad 7.5/15
Roast beetroot, sautéed winter greens, bulgur wheat and wild mushrooms (ve) 6.75/13

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

- Chocolate tart, plum compote, whipped cream 6.5
Spiced and poached pear, walnut ice-cream, praline crisp (ve available) 6.5
Vanilla panna cotta, rhubarb, ginger crumb 6.5
Winter fruit crumble, English custard (for 2, please allow 15min cooking time) 11
Montgomery's cheddar, Beauvale blue, seasonal chutney, biscuits 8

Cappuccino, latte, tea 2.5

Espresso 2,

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

If you have any allergens, please inform a member of staff



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



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

