

Donnelly's

Brunch menu

Served Saturday and Sunday 10am – 4pm

Donnelly's breakfast

(2 sausages, bacon chop, hash brown, mushrooms, burnt-end beans, toast, fried egg) 12.5/v 11

Black pudding scotch egg, mustard sauce 7.5

Smoked pollock, green tomato and chilli salsa, potato rosti 7.5/ 11.5

Bavette steak, fried Arlington White egg, sauté potato 8.5/16

Bubble and squeak, pickled red cabbage, hollandaise (v) 7/10.50

Jerk-spiced chicken, pumpkin, wilted leaves 8.5/16

Roast Cornish plaice, pickled mushrooms, red wine butter sauce 8.5/17

Damson-smoked feather-blade beef, pickled green chillies, chervil 9/17

Wild mushrooms, roast celeriac, red onion and caper dressing, tarragon (ve) 7.5/14.5

Truffle-creamed leek tart, Oglesfield cheese, tenderstem broccoli (v) 7.5/15

Galloway beef burger, pickles, Montgomery cheddar, spiced tomato chutney, fries 13.5

Chocolate tart, steeped blackberries, whipped cream 7.5

Pancakes, clementine, caramel sauce 7.5

French toast, pear compote, cinnamon sugar, clotted cream 7.5

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

*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*

THE
BERMONDSEY
BAR & KITCHEN. SE1

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

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

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

Celtic Fish and Game - Naomi and family source their fish and game locally and run their business from the beautiful coastline of St. Ives