

Donnelly's

Brunch menu

Served Saturday 10am - 3pm and Sunday 10am - 4pm

Donnelly's breakfast

(Sausage, maple bacon, hash brown, mushrooms, burnt-end beans, toast, fried egg)	12.5/(v) 11
Black pudding scotch egg, mustard sauce	7.5
Smoked haddock, green tomato and chilli salsa, potato rosti	7.5/ 11.5
Bavette steak, fried Arlington White egg, fries	8.5/16
Bubble and squeak, pickled red cabbage, poached egg, hollandaise (v)	7/10.5
Jerk-spiced chicken, pumpkin, wilted leaves	8.5/16
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
Pancakes, clementine, caramel sauce	7
French toast, pear compote, cinnamon sugar, clotted cream	7

Sides

Fries (ve)	3.5
Fries, truffle oil, Oglesfield cheese (v)	4.5
Cheese, onion, sage potato cake (v)	4.5
Bacon, sausage, beans.	1.5

*An optional service charge of 12.5% 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

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.