

# Donnelly's

*Served Sundays 12pm-5pm*

## Sunday roast menu

Roast rump 35-day aged Galloway beef, Yorkshire pudding, horseradish cream 18.5

Roast vegetable and wild mushroom puff pastry, sage stuffing, parsnip puree (v) 16

Slow roast Cornish Lop pork, apple and pear sauce, sage and pork stuffing 17

All served with roast potatoes, cauliflower cheese, seasonal green vegetables and gravy

## Desserts

Salted chocolate tart, port-poached blackberries, whipped vanilla cream 7

Buttermilk panna cotta, rhubarb, gingerbread crumb 7

Caramelised spiced pear, walnut ice cream, winter granola 7

Beignets, cinnamon sugar, butterscotch sauce 7

Lemon meringue pie (15 mins cooking time) 7

English cheese, seasonal chutney, biscuits 8.5

Hackney Gelato ice cream/sorbet 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.