

# Donnelly's

Served Monday - Friday 10am - 3.30pm

## Snacks

- Fish finger sandwich, caper mayonnaise 6  
Pork, black pudding, scotch egg, mustard sauce 7.5  
Cobble Lane Cured meat croquettes 5  
Wild mushrooms on toast, garlic, Graceburn cheese (v) 4.5  
Ox cheek, pickled cucumber, rye toast 6

## Mains

- Galloway steak, café de Paris butter, watercress  
Bavette 8.5/16.5  
Rib eye 21.5  
Jerk-spiced chicken, pumpkin, wilted leaves 7.5/15  
Wild mushroom, roast celeriac, red onion and caper dressing, tarragon (v) 6.5/13  
Slow-roast pork belly, sour cabbage, apple 7/14  
Roast beetroot and pumpkin, Beauvale blue cheese, hazelnut vinegar (v) 6.5/13  
Scallop and salmon tartare, home-made charred ciabatta, crème fraiche and roe dressing 7.5/14  
Cod, English green lentils, herb salsa, grilled lemon 7/15  
Truffle-creamed leek, broccoli, Oglesfield cheese tarte fine (v) 10  
Galloway beef burger, pickles, spiced tomato chutney, Montgomery's cheddar, fries 13.5

## 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 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

*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

*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.