

Donnelly's



THE
BERMONDSEY
BAR & KITCHEN. SE1

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Menu served Monday – Friday 10am – 12pm

Breakfast

Toast and seasonal jams (v) **5**

Scrambled eggs, roast tomato, sriracha, sourdough toast (v) **6.5**

Cumberland sausage, fried Arlington White egg, tomato chutney bap
6.5

French toast, caramelised apple, cinnamon sugar, Jersey clotted
cream (v) **7.5**

Avocado, confit almonds, Citrus fruits, mint, sourdough toast (ve)
7.5

Smoked haddock kedgeree scotch egg, curried mayo, spinach **8**

Donnelly's breakfast
(sausage, bacon, hash brown, mushrooms, burnt-end beans, toast,
fried egg) **13 /11(v)**

Eggs Benedict (maple streaky bacon) **9**

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Instagram: [@donnelysrestaurant](https://www.instagram.com/donnelysrestaurant) twitter: [@donnelysrestaurant](https://twitter.com/donnelysrestaurant)

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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:

Refettorio Felix

An inspiring non-profit drop-in centre transforming surplus food into meals to feed the vulnerable based in St Cuthbert's Centre, Kensington and Chelsea

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