
Breakfast & coffee served from 9am

Menu served Monday – Friday 12pm – 3.30pm

Set Lunch Menu

2 courses 17

3 courses 19.5

Please note, only the below 5 dishes are included in the Set Lunch menu. All dishes can be served as a starter or a main.

Roast red pepper soup, garlic croutons, blue cheese

Spiced beef meatballs, hummus, roast summer vegetables

Sri Lankan fish curry

Summer salad, house dressing, pickled red onion, Graceburn cheese (add chicken £1)

Watermelon, blackberry sorbet, raspberries, biscuit crumb

Lunch

Fish finger sandwich, caper mayonnaise **6.75**

Pork & pistachio terrine, piccalilli, sourdough toast **6.75**

Galloway steak, garlic butter, watercress, fries

(Recommended glass: Pulenta La Flor Malbec, Mendoza, Argentina, 2016. 175ml **10**, 250ml **13**)

35-day aged Bavette **18.5**

40-day aged Rib-eye **22.5**

Rare roast beef, pea, shallot and truffle relish, pecorino **7/14**

Jerk-spiced chicken, red cabbage slaw, sweet potato, spring onion **8.5 / 15.5**

English mozzarella, macerated cherries, sherry vinaigrette, spiced seeds, grilled focaccia (v) **7/12**

Ratatouille, Graceburn cheese, garlic focaccia (v) **6.5 / 13**

Salmon & scallop tartare, toasted sourdough, crème fraiche & roe dressing **10.5**

Roast 'skate' wing, salsa verde, grilled lemon **7.5 / 15.5**

Pickled beetroot, English peas & broad beans, courgette, Bermondsey honey, Beauvale blue (v) **7.5/13**

(Recommended glass: Gavi di Gavi, Bric Sassi Roberto Sarotto, Piedmont, Italy, 2017. 175ml **10.5**, 250ml **14**)

Galloway beef burger, pickles, spiced tomato chutney, smoked cheddar, fries **14**

(add bacon **1.5**, add truffle cheese fries **1**)

Sides

Fries (ve) **3.5**

Fries, truffle oil, Oglesfield cheese (v) **5**

Buttered Cornish new potatoes, mint (v) **4.5**

Truffle mac and cheese (v) **6**

Pickled beetroot, baby radish, house vinaigrette (ve) **4.5**

Grilled baby gem lettuce, sour cream, lemon, breadcrumbs (v) **4.5**

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 dayboats

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