

SHARING

Jamón croquetas, sherry vinaigrette 7.5	Patatas Bravas & aioli 6 (VeO)
Ham hock terrine, runner bean chutney, sourdough 7	Thai crispy salmon salad, green apple, mint, crisp shallot 9.5
Padron peppers & sea salt 6.5 (Ve)	Warm pink fir potatoes, chives, soft boiled egg 9 (V)
Pork carnitas taco, salsa roja 8	Roast cauliflower, pickled muscat grapes, pinenuts, wilted greens 6.5/11.5 (Ve)
Sautéed scallops, roast fennel, sweetcorn puree, charred sweetcorn salsa, sea herbs 10/18	Makers Mark and maple cured beef carpaccio with celeriac remoulade, croutons 6
Roast pumpkin wedges, bomba sauce, Graceburn cheese 8.5 (VeO)	Fries 4 (Ve) // Fries, truffle cheese sauce 5.25 (V)
Salt baked beetroot, stilton, baby carrot, hazelnut and watercress puff pastry tart 8.5 (V)	Dishes served as and when ready // 2-3 dishes per person recommended
Cornish mussels, curried cream, raisins, coriander 9/14.5	

GRILL

42-day aged Dexter fillet tail, fries, duxelle butter 24	Fillet of Seabass, mascarated cherry tomatoes, bitter leaves 16
42- day aged Bavette steak, padron peppers, aioli, fries 16	Pork T-bone, girolles, pink fir potatoes, tarragon cream sauce 16.5
Tyska marinated chicken, cous cous salad, mint labneh, pickled onion 8/15	Galloway beef burger, house pickles, spiced ketchup, smoked cheddar, fries 15
	Add truffle cheese sauce 1 // bacon 1

BRUNCH

11am-3pm // Gluten free bread available

Donnelly's full English (sausage, bacon, sautéed potatoes, mushrooms, beans, fried egg, black pudding, toast) **14** (VeO)

Chilaquiles roja, Graceburn cheese, sour cream, fried egg **10** (V)

Wild mushrooms, cavolo nero and sour cream on toast **8.5** (VeO)

Root veg hash, mustard sauce, fried egg **9** (VeO)

Veal schnitzel, sour cream and chives, fried egg, chips **14**

Toast, plum jam, butter **3** (V)

SUBS

11am-5pm

Rare roast beef, horseradish cream, rocket and parmesan sub, fries **10**

Cornish fish finger sandwich, tartare sauce, fries **9**

Grilled pepper, hummus, pesto and watercress sub, fries **8.5** (VeO)

SALADS

Chicken Caesar salad **13.5**

Green beans, olive, pink fir potato, slow roasted tomatoes, basil vinaigrette **11.50** (Ve)

Graceburn cheese, quince and walnut, salad, chicory, watercress **12** (V)

DESSERT

Baked Basque style cheesecake, summer berry compote 6	Saffron steeped apricot, brioche, almonds, honeycomb, clotted cream 7
Maple, pecan and Makers Mark bourbon tart, clotted cream 6	Peach crumble with vanilla ice cream 6
	Hackney Gelato ice cream/sorbet 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:	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.	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.	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.
	Crown and Queue Locally grown ingredients, rare English breed pork, Olde English recipes, based in Bermondsey	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.

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An optional service charge of 12.5% will be added to all transactions

Ve – vegan | VeO – vegan option available
V – vegetarian | VO – vegetarian option available

If you have allergens, please inform a member of staff

DRAUGHT

Pravha 4%	6.5
Staropramen 5%	6.6
Blue Moon 5.4%	6.6
Cheiftan IPA 5.5%	6.6
Hop Stuff Four House Session IPA 4.2%	6.6
Guinness 4.2%	6.6

Aspall 5.5%	6.5
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Four pint pitchers and half pints available

BOTTLES

Lager & craft	
Corona 4.6%	5
Peroni 5.1%	5
San Miguel 5%	5
Estrella 4.6%	5

Cider	
Rekorderlig Wild Berries 4%	5.5
Rekorderlig Strawberry & Lime 4%	5.5

Buckets of beer, and a range of non-alcoholic beers available

COCKTAILS & PITCHERS

EL BANDARRA AL FRESCO with tonic **8/30.5**
APEROL SPRITZ Aperol, sparkling wine, soda water **8.5/32.5**
BRAMBLE Tanqueray gin, Lemon, Raspberry liquor **9**
ESPRESSO MARTINI Vodka, espresso, Kahlua **9.5**

MIXED BERRY MOJITO White rum, mint, soda water, berries **32.5**
JAMAICAN RUM PUNCH Spiced rum, grenadine, orange, pineapple **32.5**
MARGARITA Tequila, Cointreau, lime, salt **32.5**

SPIRITS

	25ml	50ml		25ml	50ml
Gin			Vodka		
Tanqueray	6.5	10	Smirnoff Black	6.5	10
Gordons Pink	6.5	10	Ketel One	8	12
Bombay Sapphire	7	10.5	Ketel One: Cucumber and mint	7.5	11
Tanqueray Flor de Sevilla	7.5	11	Ketel One: Grapefruit and rose	7.5	11
Tanqueray Rangpur	7.5	11	Ketel One: Peach and Orange Blossom	8	12
Tanqueray 10	8	12	Haku		
Roku Gin	8	12			
Whiskey & Bourbon			Cognac & Brandy		
Haig Clubman			Courvoisier	6.5	10
Grants	6.5	10	Grand Marnier	7	11
Jack Daniel's	7	10.5			
Toki	7	11	Shots		
Johnnie Walker BL	8	12	Sambuca		5
	8.5	13	Café Patron XO		6.5
Rum			Jose Cuervo Silver		6.5
Captain Morgans Spiced			Don Julio		6.5
Bacardi Carta Blanca	6.5	10	Jägermeister shot		6
Bacardi Spiced	7	10.5	Jägerbomb		8
	7	10.5			

SOFTS

Still, Sparkling water	2.2
Softs	
Coca-Cola	3
Diet coke	3
J20 Apple & Mango	2.6
J20 Apple & Raspberry	2.6
Red Bull	3.3
Juice	
Apple, Orange, Tomato, Cranberry, Pineapple	2.5
Fever Tree	
Light tonic, soda water, ginger ale, ginger beer, lemonade	2.5

WINES

Prosecco Prosecco 125ml 7.5 / bottle 37.5	White Le Chapeau Qui Rit, Blanc, Cotes du Gascogne, France, 2019 We have expertly and joyfully blended a triumvirate of terrifically enjoyable wines. Fresh, crisp and clean. 175ml 7.5 / 250ml 9.5 / carafe 19 / bottle 28.5	Red De Martino, Estate Merlot, Maipo Valley, Chile, 2018 Bright ruby red colour with intense fresh red fruit aromatics. Raspberries, cherries with a crisp acidity with soft tannins and long supple finish. 175ml 9.5 / 250ml 12.5 / carafe 25 / bottle 36.5
Champagne Veuve Clicquot 125ml 13.5 / bottle 80	Gonnheimer, Reisling, Germany 2018 Ripe, yet fresh, this super drinkable semi dry Reisling has a lovely texture and a long balance finish. 175ml 9.5 / 250ml 12 / carafe 25 / bottle 36.5	Pulenta La Flor Malbec, Mendoza, Argentina, 2018 Purple colour, expressive red fruits, subtle floral notes and hints of vanilla and toasty oak. Soft, complex and delicious. 175ml 10 / 250ml 13 / carafe 26 / bottle 39.5
Rose Le Chapeau Qui Rit, Rose IGH Herault, Grenache France, 2018 This is a delightfully pretty blend of Cinsault with a touch of Grenache. Perfumed with light red berry nuances, and a refreshing finish. 175ml 8.5 / 250ml 11 / carafe 22 / bottle 32.5	Bella Alba Bianco, Trebbiano/Pinot Grigio, Italy, 2018 A fresh modern blend of Trebbiano and Pinot Bianco – with the clean minerality and white flower freshness of the Trebbiano, blending beautifully with the tropical fruit style of the Pinot Bianco. 175ml 7.5 / 250ml 9.5 / carafe 19 / bottle 28.5	Le Chapeau Qui Rit, Rouge France, 2018 Granche and Carignan blend with bags of sunny fruit. Herbaceous and spicy, with hedgerow berry fruit flavours. 175ml 7.5 / 250ml 9.5 / carafe 19 / bottle 28.5
Bardoloni Chiaretto, Monte del Fra, Italy, 2018 Red berry fruits, wild flowers and green apples, along with some subtle spicy notes. On the palate, the juicy sensation of fresh berries is fully revealed bottle 37	De Martino, Estate Sauvignon Blanc, Casablanca Valley, Chile, 2018 Round, ripe, slightly sweet in an elegant way. Floral aromatics lead to a fruity fresh palate of apricot with notes of vanilla and bread 175ml 8.5 / 250ml 10.5 / carafe 21.5 / bottle 32	