

SUBS & SANDWICHES

11am-5pm

Forest Coalpit pork, pâté Bánh mì, fries 10

Cornish fish finger sandwich, tartare sauce, fries 9

Grilled halloumi, roast veggie sub, fries 8 (VeO)

GRILL

35 day-aged Longhorn bavette steak, horseradish & rocket butter, fries 17

'The sausage man' pork/vegan hotdog, sauerkraut, mustard, ketchup, pickles, fries 14 (VeO)

Grilled chicken burger (Chilli, yoghurt marinated), cucumber & mint sauce, fries 14

Galloway beef burger, house pickles, spiced ketchup, smoked cheddar, fries 14.5

Add truffle cheese sauce 1
Add bacon 1

SHARING

Jamón croquetas, almond vinaigrette 6

Gloucestershire pork shoulder carnitas taco's, salsa roja 7.5

Sicilian caponata, sourdough focaccia, 'Isle of Wight' heritage tomatoes 9

Cornish hake, mussels, 'The Wonky Parsnip' summer veg, tomato sauce 9

Roast Herdwick lamb rump, Roman pea, artichoke, bacon stew, mint gravy 9.5

Graceburn cheese ravioli, tomato consommé, summer truffle, basil 8.5 (V)

Corn, chilli, lime, Graceburn cheese 5 (VeO)

Mac 'n' cheese, garlic bread crumb 6 (V)

Fries 3.75 (Ve)

Fries, truffle cheese sauce 5 (Ve)

Dishes served as and when ready
2-3 dishes per person recommended

SALADS

Chicken Caesar salad 13.5

Green summer vegetable salad, Graceburn cheese, lime emulsion, spiced seeds 12 (V)

Heritage tomato, bread & basil salad 10 (Ve)

PIZZA

Tuesday-Friday 5pm-10pm
Saturday 1pm-10pm

Rustic Classic 12 (V)
Tomato sauce, mozzarella, oregano

Nice & Spicy 14
Tomato sauce, nduja, mozzarella, peppers, spicy salami

Gone Trufflin' 14
Mushroom, truffle paste, ham, mozzarella

Simply Salami 14
Tomato sauce, mozzarella, salami

The Spaniard 14
Chorizo, mozzarella, tomato sauce, parmesan

The Works 14.5
Tomato sauce, mozzarella, ham, salami, fennel

Rock the Parma 14.5
Tomato sauce, mozzarella, Parma ham, parmesan, rocket, balsamic glaze

Sweet & Tangy 14 (V)
Tomato sauce, peppers, goat's cheese, pesto

DESSERT

Baked Basque style cheesecake, mixed berry compote 6

Hackney Gelato ice cream/ sorbet 5

Red wine poached English strawberries, meringue, Jersey clotted 6

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.

Crown and Queue
Locally grown ingredients, rare English breed pork, Olde English recipes, based in Bermondsey

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.

E: donnellysdeli@gmail.com | www.donnelysrestaurant.co.uk | I: donnellysrestaurant | T: 0207 407 6079

E: enquiries@bermondseybarandkitchen.co.uk | www.bermondseybarandkitchen.co.uk | I: bermondseybarkitchen

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

DRINKS



THE BERMONDSEY BAR & KITCHEN. SE1

DRAUGHT

Beer & lager	Pint/Half
Pravha 4%	6/ 3
Blue Moon 5.4%	6.3/ 3.1
Hop Stuff Four Hour Session IPA 4.2%	6.5/ 3.25
Guinness 4.2%	6.5/ 3.25
Cider	
Aspall 5.5%	6/ 3
Four pint pitchers available	

BOTTLES

Beer & lager	
Corona 4.6%	4.5
Peroni 5.1%	4.5
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

APEROL SPRITZ Aperol, sparkling wine, soda water **7.9/29.5**
PIMM'S & LEMONADE Pimm's, lemonade, fruit **7.5/29.5**
BRAMBLE Gin, Lemon, Raspberry liquor **9**
ESPRESSO MARTINI Vodka, espresso, Kahlua **9.5**

PITCHER ONLY

MIXED BERRY MOJITO White rum, mint, soda water, raspberries, blueberries **29.5**
JAMAICAN RUM PUNCH Spiced rum, grenadine, orange, pineapple **29.5**
MARGARITA Tequila, Cointreau, lime, salt **29.5**

SPIRITS

Gin	25ml/ 50ml	Rum	25ml/ 50ml
Plymouth	6.5/ 10	Bacardi Carta Blanca	6.5/ 10
Bombay Sapphire	6.5/ 10	Bacardi Spiced	6.5/ 10
Tanqueray	8/ 12		
Vodka		Whiskey & Bourbon	
Finlandia	6.5/ 10	Grants	6.5/ 10
Grey Goose	8/ 12	Jack Daniel's	6.5/ 10
		Highland Park 12 YO	8/ 12
Jägermeister		Brandy	
Jägermeister shot	6	Courvoisier	6.5/ 10
Jägerbomb	8		
		Tequila	
		Café Patron XO	6.5
		Jose Cuervo Silver	6.5

SOFTS

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

WINES

Prosecco Prosecco 125ml 7.5 / bottle 40	White The Merchant's White, Carinena Chardonnay, Spain, 2018 This Chardonnay grape adds complexity to the local variety, Viura. Dry but positive, lifted fruit and a pinch of that minerality 175ml 7.5 / 250ml 9.5 / carafe 19 / bottle 28.5	Red The Merchant's Red, Carinena Merlot, Spain, 2018 Merlot with Tempranillo, Garnacha and Syrah all playing minor roles, this delivers bright ripe fruit with soft tannins and makes great drinking with or without food 175ml 7.5 / 250ml 9.5 / carafe 19 / bottle 28.5
Champagne Veuve Clicquot 125ml 13.5 / bottle 80	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 8.5 / 250ml 11 / carafe 22 / bottle 32.5	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
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	De Martino, Estate Sauvignon Blanc, Casablanca Valley, Chile, 2018 Complex bouquet of lime, kiwi fruit and freshly-mown grass. Fresh, fruity and beguiling minerality on the palate 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
Bardoloni Charetto, 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		