

## BRUNCH MENU

*Served Saturday 10am–3:30pm & Sunday 10am–4pm*

Donnelly's breakfast

[Sausage, maple bacon, hash brown, mushrooms, burnt-end beans, toast, fried egg] (v) **11/12.5**

Smoked haddock kedgeree scotch egg, curried mayo, spinach **7.5**

Bavette steak, fried Arlington white egg, fries **8.5/16**

Bubble & squeak, pickled red cabbage, poached egg, hollandaise (v) **8/11.5**

Jerk-spiced chicken, spiced red haricot beans, sweet potato, spring onion **8/15**

Toasted English muffin, rainbow chard, poached Arlington White eggs, toasted seeds, hollandaise (v) **7/11**

Truffle-creamed leek tart, Ogleshield cheese, tenderstem broccoli (v) **10**

Galloway beef burger, pickles, Ogleshield cheese, spiced tomato chutney, fries **13.5**

Yorkshire rhubarb & custard tart **7**

Chocolate & whisky mousse cake, vanilla ice cream, honey & cashew biscuit **7**

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

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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:

### **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