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Menu served Monday - Friday 10am - 12pm

## Breakfast

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

Scrambled eggs, chives, homemade sriracha, sourdough toast (v) **6.5**

Cumberland sausage, Arlington White egg, spiced brown sauce bap **6.5**

French toast, pear compote, cinnamon sugar, whipped vanilla cream (v) **7.5**

Avocado, confit almonds, Clementine, mint on sourdough toast (ve) **7.5**

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

Donnelly's breakfast

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

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Menu served Monday - Friday 12pm - 3.30pm

## Lunch

Cobble Lane Cured croquettes **5**

Fish finger sandwich, caper mayonnaise **6**

Galloway steak, Café de Paris butter, watercress

Bavette **8.5 / 16.5**

Rib eye **21.5**

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

English burrata, pickled Yorkshire rhubarb, spiced seeds (v) **7.5 / 14**

Slow-roast pork belly, sour cabbage, apple **7 / 14**

Roast beetroot & pumpkin, Beauvale blue cheese, hazelnut vinegar (v) **6.5 / 13**

Scallop & salmon tartare, home-made charred ciabatta, crème fraiche & roe dressing **10**

Cornish hake, English green lentils, herb salsa, grilled lemon **7 / 15**

Truffle-creamed leek, broccoli, Oglesfield cheese tarte fine (v) **10**

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

## Sides

Fries (ve) **3.5**

Fries, truffle oil, Oglesfield cheese (v) **4.5**

Buttered Jersey Royals, wild garlic (v) **4.5**

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

Grilled broccoli, hazelnuts, cider vinaigrette (ve) **4.5**

Roasted cauliflower, caper & lemon dressing (ve) **4**

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 boats in Brixham, Devon.