

Served Monday - Saturday 5.30pm - 10pm

## Snacks

- Cobble Lane Cured meat croquettes **5**
- Wild mushrooms on toast, garlic, Graceburn cheese (v) **4.5**
- Crispy pork, spiced apple sauce **5**
- Tempura cauliflower, sriracha mayo (v) **4.5**

## Mains

- 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**
- Whole-baked sea bream, Cornish mussels, spring greens, parsley **15.5**
- English burrata, pickled Yorkshire rhubarb, spiced seeds (v) **7.5 / 14**
- Yoghurt marinated mutton chops, bulgar wheat, mint chimichurri **9 / 15.5**
- 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.

## 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.