



Donnelly's AT **THE BERMONDSEY**
BAR & KITCHEN. SE1

Crown & Queue Jamon croquettes, sherry vinaigrette	7
Roast chicken, King oyster mushroom & borlotti bean broth	7/11
Grilled 35 day-aged Galloway bavette, garlic & parsley butter, fries	17
Balsamic onion, gorgonzola, French bean tarte tatin, raisin & balsamic dressing	12(v)
Thai pork salad, nahm dok dressing, coriander	8/14
Brixham squid, ratatouille, aioli, grilled sourdough	8.5/14.5
Ribolita (Tuscan cavalo nero, parmesan & white bean stew)	7/11
Brixham whole plaice, tender stem broccoli, lemon & thyme butter	17
Chickpea and squash tagine, cous cous, coriander, tahini dressing	8/12.5(Ve)
Galloway beef burger, smoked cheddar, house tomato chutney, pickles, fries	15
Buffalo chicken burger, Alabama sauce, pickles, fries	13.5
Roast Heritage cauliflower, hazelnut & pumpkin seed crumb, parsley sauce	12
Cheese, sage & onion potato cake	5
Fries / add truffle cheese sauce	4/5.5 (V)
Keets farm organic garden salad	4.5(Ve)
Sussex corn on cob, chilli salt & butter	4 (VeO)

For any allergens please speak to a member of our team





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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 to...

Shrub Provisions

Supplying the finest local produce from Kent and Surrey.

Small, ethical, sustainable growers and producers.

The Blackwood Cheese Co.

David Holton, Tim Jarvis and the team have been producing Graceburn soft raw cow's milk cheeses in their small dairy in Brockley, south-east London, since 2013.

Bell and Sons of Bermondsey

Simon and his family have run bells butchers for over 20 years with 3 generations in the shop these days, Delivering the restaurant rare breed pork from 'Plantation Pigs' in Surrey and maybe the best sausages you will try!

Lake District Farmers

Producing a sustainable future for fell farming in Cumbria.

Dan and Russ supply some of the world's finest beef and Herdwick lamb while also supporting the farmers and their local communities in the Lake District. Great long time friends of Donnelly's restaurant.

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.

Crown and Queue

Locally grown ingredients, rare English breed pork, Olde English recipes, based in Bermondsey.

