

**12pm-4pm / 5:30pm-9.30pm**

**Small Plates (To be shared or as a starter/main)**

Sourdough bread, extra virgin olive oil, balsamic	5.5 (Ve)
English asparagus, Romesco, feta	11 (V)
Ham hock, Donnelly's piccalilli, sourdough toast	8 (V)
Tandoori-spiced wings, raita dressing	8.5
'Laverstoke Farm' mozzarella, crushed peas, deep fried garlic, asparagus, mint	12 (V)
Roast Heritage tomatoes, olives, salsa verde, cos lettuce	8 (Ve)

**Big plates**

Buttermilk-fried chicken burger, pickle slaw, lettuce, fries	15.5
Spiced aubergine, Dukkah, macadamia cheese, Heritage tomato salad	15 (Ve)
Galloway 35 day-aged bavette steak, garlic butter, fries, watercress	20
Cheeseburger, onion, pickles, fries	15.5
Shorthorn 42 day-aged sirloin, Café de Paris butter, fries	26
Roast Hake fillet, crab ratatouille, aioli	19
Curry mutton, rice & peas, slaw	16
Spring veg Yorkshire pasta, garlic cream, chilli & olive crumb	14 (V)
Chicken Caesar salad	15

**On The Side....**

Kentish pak choi, sesame, ginger, chilli, lime dressing	5.5 (Ve)
Patatas bravas, aioli	5.5 (V)
Roast carrots, spiced seeds, feta	5.5 (V)
Fries/ add truffle cheese sauce	5/6(V)
Sussex Heritage tomatoes, shallots, chervil	5.5(Ve)

**Something Sweet....**

Basque-style baked cheesecake, blackberry compote	7
Chocolate & strawberry roulade, Ameretti biscuit, mint	7
Lemon polenta cake, coconut yoghurt, raspberries	7 (Ve)
'Ice cream Union' ice creams & sorbets	6

**An optional service charge of 12.5% will be added to your bill.  
Please ask about allergen information**



## 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:

### **Taste Tradition**

Producing rare breed British beef & Gloucester old spot pork near Yorkshire moors, farm to plate province & traceability and a dear friend to us at the Merchant.

### **The Blackwood Cheese Co.**

David Holton, Tim Jarvis and the team are producers of raw, unpasteurized cow's milk cheese at our dairy at Commonwork Organic Farm in Kent. Their Graceburn cheese is a highlight on our menus!

### **Hodmedods**

Britain's pulse and grain pioneers committed to providing quality ingredients from British farms that's more sustainably produced. All Hodmedod's pulses and grains are British-grown-and always will be!

### **Forest Coalpit Farm**

Kyle and Lauren are raising rare breed pigs in the Black Mountain woodlands in Abergavenny, South Wales.

### **Cobble Lane Cured**

Adam, Matt and the team use the highest welfare British meats, all cut, cured, smoked and hung at their butchery in Islington, north London.

### **Lake District Farmers**

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 and are top guys and lifelong friends to Donnelly & The Merchant.

### **Shrub Provisions**

Bridging the gap between small scale Kent & Sussex ethical farmers and chefs!

Born out of a passion for recognizing amazing regional seasonal produce

### **The Cheese Merchant**

The Cheese Merchant was founded by George Lang in 2017, who grew up on a dairy farm in Somerset, Supporting our many wonderful British dairy farmers & cheese makers.

