

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 kedgeree scotch egg, curried mayo, spinach 7.5
- Donnelly's breakfast
(sausage, bacon, hash brown, mushrooms, burnt-end beans, toast, fried egg) (v) 11/12.5

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, marinated fennel, grilled nectarine, cider sauce 7/14
- Comice pear, fennel, hazelnut salad, castelfranco, house vinaigrette 6.5/13
- Scallop & salmon tartare, homemade charred ciabatta, crème fraiche & roe dressing 10
- Cornish hake, potato puree, wild garlic, salsa verde 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
- Truffle mac and cheese (v) 6
- Grilled broccoli, hazelnuts, cider vinaigrette (ve) 4.5
- Roasted cauliflower, caper & lemon dressing (ve)

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