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## Desserts

Chocolate & whisky mousse cake, vanilla ice cream, honey & cashew biscuit 7

Toffee apple sundae (two to share) 9

Yorkshire rhubarb & custard tart 7

Spiced blackberry pavlova 7

Caramelised spiced pear, walnut ice cream, granola 7

Rice pudding, red berry compote, hazelnut praline (ve) 8.5

English cheeses, seasonal chutney, biscuits 8.5

Hackney gelato ice cream/sorbet 5

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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