

Donnelly's



THE
BERMONDSEY
BAR & KITCHEN. SE1

Served Monday – Saturday 5:30 – 10pm

SNACKS

Heritage tomato, caper panzanella (v) **5**

Gazpacho chilled soup **4**

Crispy pork, romesco sauce **5.50**

Tempura cauliflower, sriracha mayo (v) **4.5**

DINNER

Galloway aged steak, garlic butter, watercress, fries

(Recommended glass: Pulenta La Flor Malbec, Mendoza, Argentina, 2016. 175ml **10**, 250ml **13**)

35 day aged bavette (230g) **18.5**

40 day aged ribeye (230g) **22.5**

Jerk-spiced chicken, red cabbage slaw, sweet potato, spring onion **8.5/15.5**

Braised lamb shoulder, flat bread, cucumber & mint yoghurt **9/15**

Roasted Dorset 'skate' wing, salsa verde, grilled lemon **7.5/15.5**

English mozzarella, macerated cherries, sherry vinaigrette, spiced seeds, grilled focaccia (v) **7/12**

Slow-roast pork belly, marinated fennel, blackberries, cider sauce **7.5/15**

Comice pear, fennel, hazelnut, chicory, house vinaigrette (ve) **9**

Salmon & scallop tartare, sourdough toast, crème fraiche & roe dressing **10.5**

Cornish seatrout, beer battered courgette flower, crushed peas, heritage tomatoes **15.5**

Heritage tomato tarte fine, Keats organic farm mixed leaf and herb salad, graceburn cheese (v) **12.5**

(Recommended glass: Gavi di Gavi, Bric Sassi Roberto Sarotto, Piedmont, Italy, 2017. 175ml **10.5**, 250ml **14**)

Galloway beef burger, pickles, spiced tomato chutney, cheddar cheese, fries **14**

(add bacon **1.5**, add truffle cheese fries **1**)

SIDES

Fries (ve) **3.5**

Fries, truffle oil, Oglesfield cheese (v) **5**

Buttered Cornish new potatoes, mint (v) **4.5**

Truffle mac and cheese (v) **6**

Pickled beetroot, radish, house vinaigrette (ve) **4.5**

Grilled baby gem lettuce, sour cream, lemon, breadcrumbs (v) **4.5**

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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 dayboats