

# 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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[www.bermondseybarandkitchen.co.uk](http://www.bermondseybarandkitchen.co.uk)

Instagram: bermondseybarkitchen

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