

*Served Monday – Saturday 5.30pm – 10pm*

## SNACKS

- Cobble Lane Cured meat croquettes 5  
Wild mushroom on toast, garlic, Graceburn cheese (v) 4.5  
Crispy pork, spiced apple sauce 5  
Tempura cauliflower, sriracha mayo (v) 4.5

## MAINS

- 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  
Whole-baked sea bream, Cornish mussels, spring greens, parsley 15.5  
English burrata, pickled Yorkshire rhubarb, spiced seeds (v) 12  
Yoghurt marinated mutton chops, bulgar wheat, mint chimichurri 9/15.5  
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, home-made charred bread, crème fraiche & roe dressing 10  
Cornish hake, potato puree, wild garlic, salsa verde 7.5/15  
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) 4

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.

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# Donnelly's

AT

THE  
**BERMONDSEY**  
BAR & KITCHEN. SE1

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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

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