

Bites

Cured ham croquettes, hazelnut & sherry vinaigrette 6

Graceburn cheese empanada, spiced tomato ketchup 6

Nose-to-tail

Pork belly, fermented caraway cabbage, crisp skin 9.5

Jerk spiced chicken, kohlrabi & red cabbage slaw 8

Fin-to-fin

Ray wing, green peppercorn sauce, sage 10

Salt cod brandade, mussel vinaigrette 7.5

Root-to-leaf

Burrata, pickled rhubarb, bread 10 (v)

Chicory, red wine poached pear, Cashel blue tarte fine 8 (v)

Green lentil dhal, chilli pickled vegetables 8 (vg)

Miso aubergine, seed granola, roast courgette 8.5 (vg)

Sides

Shoestring fries 4.5 (vg)

Black cabbage, spiced pumpkin seeds 4.5 (vg)

The sweetest thing

Buttermilk pudding, Yorkshire rhubarb, honeycomb 7

Espresso chocolate Tartini 7

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.

Eaten Alive

Glyn and Pat of Eaten Alive salt and ferment their 'live' pickles at room temperature, rather than pickled in vinegar. All made in our fair city!

Taste Tradition

Specialists in rare breed meat coming from field to plate across the full range of the highest quality meat products.

Hodmedods

Britain's pulse and grain pioneers and best food producers 2017 (BBC Food and Farming awards).

Grovers of Borough Market

Grovers is a family business going back 62 years. Now in its third generation, they supply all kinds of fruits, vegetables, salads and herbs

Forest Coalpit Farm

Kyle and Lauren are raising rare breed pigs in the Black Mountain woodlands in Abergavenny, South Wales.

Celtic Fish and Game

Dad Geoff, mum Sylvia, daughters Emma, Naomi and Hannah and niece Zoe all play vital roles in the day to day running of Celtic Fish and Game.

Nature's Choice

Nature's Choice are committed to sourcing the finest produce available which has been grown using the most sustainable methods.

Woods Fisheries

Local day boat specialists based in Poole

E: donnelysdeli@gmail.com **W:** www.donnelysrestaurant.co.uk

Instagram: [@donnelysrestaurant](https://www.instagram.com/donnelysrestaurant) twitter: [@donnelys](https://twitter.com/donnelys)

E: info@theshrubandshutter.co.uk **W:** www.shrubandshutter.com

T: 0207 326 0643

Instagram: [theshrubandshutter](https://www.instagram.com/theshrubandshutter) twitter: [@shrubshuter336](https://twitter.com/shrubshuter336)