



Donnelly's

AT

THE BERMONDSEY BAR & KITCHEN, SE1

12pm-4pm / 5:30pm-9.30pm

(V) = Vegetarian (VeO) = Vegan Option (Ve) = Vegan

Starters / Sharing

Korean peanut & sesame hot sauce chicken wings, cucumber & spring onion, ranch dressing	10	
Grilled English goats cheese puff pastry tart, pesto, late summer tomato salad	11.5	(V)
Smoked haddock & cheddar croquettes, parsley mayo	10	
Cornish mussels, cider cream sauce, sourdough bread	11	
Mezze plate- hummus, olives, mint & chilli lentils, artichokes, flat bread, tomato salad	13	(Ve)
Braised rib meat, corn puree, gremolata, BBQ stock	11.5	


Mains

Lake District Farmers / Taste Tradition steak cuts, chimichurri, fries		
42 day-aged Galloway fillet tail (10oz)	30	
28 day-aged Galloway bavette (8oz)	23	
Summer vegetable salad, Graceburn cheese, picante pepper vinaigrette	14.5	(VeO)
Fillet of Cornish hake, roast new potatoes, wild mushrooms, dill sauce	19	
Cheeseburger, Red Leicester cheese, tomato chutney, onion, mayo, lettuce, pickles	16.5	
<i>Add 1.5 for truffle cheese / Add 1.5 for bacon</i>		
Roast whole Cornish plaice, wilted greens, pine nut & sherry vinaigrette, new potatoes	21	
Chicken Caesar salad, crispy bacon, anchovies	16.5	
South Indian vegetable Korma, coconut basmati rice, lime pickle	16.5	(Ve)
Ragu alla Bolognese, pasta, parmesan, crispy sage	18	
Grilled Buffalo chicken burger, cucumber yoghurt, pickles, Gem lettuce, fries	16.5	
<i>Add 1.5 for truffle cheese / Add 1.5 for bacon</i>		

Sides

Crispy potatoes, Shropshire Blue cheese sauce, gherkin relish	6	(V)
Fries/ add truffle cheese sauce	5/6.5	(V)
Green leaf salad, house vinaigrette	5.5	(Ve)
Corn on the cob, ancho chilli butter, Graceburn cheese	5.5	(VeO)
Buttered seasonal greens	5.5	(V)

An optional service charge of 12.5% will be added to your bill.
Please ask your server for allergen information





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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:

Taste Tradition

Producing rare breed British beef & Gloucester old spot pork near Yorkshire moors, farm to plate province & traceability and a dear friend to us at the Merchant.

The Blackwood Cheese Co.

David Holton, Tim Jarvis and the team are producers of raw, unpasteurized cow's milk cheese at our dairy at Commonwork Organic Farm in Kent. Their Graceburn cheese is a highlight on our menus!

Hodmedods

Britain's pulse and grain pioneers committed to providing quality ingredients from British farms that's more sustainably produced. All Hodmedod's pulses and grains are British-grown-and always will be!

Forest Coalpit Farm

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

Cobble Lane Cured

Adam, Matt and the team use the highest welfare British meats, all cut, cured, smoked and hung at their butchery in Islington, north London.

Lake District Farmers

Dan and Russ supply some of the world's finest beef and Herdwick lamb while also supporting the farmers and their local communities in the Lake District and are top guys and lifelong friends to Donnelly & The Merchant.

Shrub Provisions

Bridging the gap between small scale Kent & Sussex ethical farmers and chefs!
Born out of a passion for recognizing amazing regional seasonal produce

The Cheese Merchant

The Cheese Merchant was founded by George Lang in 2017, who grew up on a dairy farm in Somerset, Supporting our many wonderful British dairy farmers & cheese makers.

