

# Donnelly's

## Snacks

Cured sea trout and fennel toast 4  
Fiery chilli olives 2.5  
Cobble Lane ham croquettes 4.5

## Small/Big

Scallop and salmon tartare, home-made grilled ciabatta, creme fraiche and roe dressing 7/15  
Cod cheek, quinoa and Isle of Wight tomato salsa, crisp sugar kelp 6.75/14.5  
Damson-smoked and braised beef featherblade, pickled chilli, chervil 8/15.5  
Hake, radish, broad bean puree, pea and marjoram relish 7/14  
Asparagus and queso fresco taco, pea shoots, burnt chilli sauce 3.5 each  
Hazelnut-crumbed Oglesfield, watercress sauce, kohlrabi, red sriracha 6.5/13  
Pickled cucumber, roasted Jersey Royals, watermelon, cumin breadcrumbs 6/14  
Spiced and grilled baby chicken, cauliflower, borlotti beans 8/17  
24-hour pork, sour cabbage, apple 7.5/16.5

## Sides

Fries 3  
Buttered Jersey Royals, mint 4  
Isle of Wight tomatoes and olives 4  
Roasted cauliflower, caper and lemon dressing 4

## Sweet

Grilled peach, cows curd, honeycomb 6  
Strawberries, sparkling wine jelly, cream 6  
Raspberry sorbet, chocolate, marshmallow 6  
Home-made ice cream 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, fisherman 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

*Keats Community Organics* - Providing salads and vegetables from Chrissy in Blackheath, South East London

*Todenham Manor Farm* - Rearing pigs and cows outdoors in Gloucestershire

*Montgomery's* - Making traditional cheddar and Oglesfield cheese in Gloucestershire

*Bello Wild Food* - Chris and his team of foragers scout the depth and breadth of the UK for the finest foraged goods it has to offer

*Forest Coalpit Farm* - Kyle and Lauren are raising rare breed pigs in the Black Mountain woodlands in Abergavenny, South Wales

*Gringa Dairy* - Kristen is an artisan dairy producer making authentic Mexican cheese in a railway arch in Peckham, South East London

*Tomato Stall* - Growing the finest tomatoes the UK has to offer on the Isle of Wight

*Gary Hendriksen* - Providing some of the finest fish from Brixham, Devon

*Whittal Fisheries* - Teddy is bringing some amazing fish and shellfish from the shores of South Wales

