

ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

SUMMER
AT ROTUNDA

TERRACE PARTIES AND BBQS



Hello Summer

Rotunda offers a unique dining experience alongside Regent's Canal. This year we're proving that having a great summer doesn't need to cost your carbon footprint by celebrating the best bits of British summertime, think music festivals, BBQs with friends, lawn games and making the most of long evenings with alfresco dining and drinking!

We're transforming our waterside terrace into a foliage-filled oasis with quintessentially English touches. The theme continues throughout our food and drinks menus putting sustainability and provenance centre stage of our summer BBQ packages.

With flexible spaces suitable for all kinds of get-togethers and group sizes, it's a venue that ticks all the boxes. Whether you'd like to book a few tables for drinks, or an exclusive area of the waterside terrace for a BBQ. Consider including our stunning private dining room or restaurant alongside an area of the terrace.

Or for a special celebration why not push the boat out and hire the venue exclusively for up to 250 guests! We can tailor a bespoke package including food and drink to suit your budget and any special requests.



BBQ & Grill

Homegrown talent are the headline acts on our tasty BBQ menus, with lamb and beef from our own farm - Corneyside Farm in Northumberland. There are options for plant-based diets too with all dishes featuring seasonal ingredients sourced as locally as possible. Drinks decisions are made easy with a range of packages and upgrades available.

Alfresco dining, BBQs and a craft drinks selection...it doesn't get more summery than this!

Take a look at our menus over the next few pages - there's also something for those with a sweet tooth. All served on the terrace while you and your guests celebrate summer without the airmiles!





- **Minimum** -
18 people

- **£45 per** -
person

Acoustic Menu

All served with flatbreads, rolls, sauces and dips

MEAT

Sticky mango and tequila chicken skewers GF

Corneyside Farm beef and smoked paprika kofta, apricot, harissa

London cured bacon chop, maple, lemongrass, chilli GF

FISH

Hot smoked salmon, burnt lemon, dill, capers GF

Teriyaki glazed Cornish tuna steak

VEGAN

Vegan 'chicken', preserved lemon, cracked pepper skewer GF VE

Harissa grilled cauliflower steak, puffed wild rice VE

SALADS AND SIDES

Orzo, baby mozzarella, heritage tomato, pesto, rocket V

New potato salad, capers, cornichons, dill, spring onion GF V

Moroccan style couscous, grilled pepper, courgette VE

Black cabbage slaw GF V

Sweet potato chilli wedges VE

DESSERTS

Vegan cheesecake mousse, English strawberries, shortbread crumb GF VE

Dark chocolate brownie GF



- **Minimum** -
18 people

- **£50 per** -
person

Melody Menu

All served with flatbreads, rolls, sauces and dips

MEAT

Sticky mango, tequila chicken breast
GF

Corneyside Farm beef, red wine
sausage

Texel lamb leg steak, mint, chilli glaze
GF

FISH

Rose harissa grilled tiger prawns GF

Cornish monkfish tail, scallop, black
bean sauce GF

VEGAN

Chargrilled watermelon, burnt vegan
butter, pistachio dukkha GF VE

Chargrilled fennel, lemon verbena,
coriander, cumin seeds GF VE

SALADS AND SIDES

Rigatoni, baby artichokes, vegan
pesto, olives, rocket, preserved lemon
oil VE

Chimichurri aubergine, dill, coriander,
chive, roasted chickpea, pomegranate
GF VE

Heritage tomato, grilled peach, basil,
sherry vinegar GF V

Black cabbage slaw GF V

Roasted sweet potato, smoked
sweetcorn VE

DESSERTS

Rhubarb and ginger trifle GF

Vegan cheesecake mousse,
strawberries, shortbread crumb GF VE



- Serves -
4 people

- £65 per -
platter

Platter Menu

Great for a casual affair to accompany drinks in the bar.

Smoked baba ghanoush, Lebanese flatbread

Corneyside Farm beef croquettes, mustard mayonnaise

Pulled Texel lamb and feta croquettes, spiced pepper chutney

Manchego cheese croquette, wild garlic aioli

Corneyside Farm beef slider, cheese, burger sauce

Texel lamb slider, mint mayo

Padron peppers, smoked salt, paprika mayonnaise

Giant salted corn

Spanish Olives

Please note this menu is subject to seasonal change

- All packages must be ordered -
in advance

Drinks Packages

HOUSE WINE PACKAGE

Indomita Nostros Reserva
Riesling
BIO BIO, CHILE 2023, V

Lautarul Pinot Noir
ROMANIA, 2022, V

Balade de Coline
RHONE, FRANCE, 2022

Solara Orange
VIILE TIMISULUI, ROMANIA, 2022, V

12 bottles for 350

Our drinks packages make ordering easy, choose from wine and beer options from this page. You can mix and match drinks from the same package.

Our signature sharing cocktails are on the next page.

PREMIUM WINE PACKAGE

Vinabade Albariño
RIAS BAIXAS, SPAIN, 2020

Mount Brown Pinot Noir
WAIPARA, NEW ZEALAND, 2020

Cremele Reca Solara, Rosé
VIILE TIMISULUI, ROMANIA 2022, VE

Enblanco de Altolandon Bodegas
Altolandon
SPAIN 2021, VE, BIO

12 bottles for 475

BEER

Birra Moretti - Sol
30 bottles for 150 - 60 bottles for 290

1936 Biere - The Kernel - Daura Damm
Five Points Pale Ale
30 bottles for 180 - 60 bottles for 350

- All packages must be ordered -
in advance

SPARKLING WINES

Luca Botter, Prosecco Spumante
VENETO, ITALY, NV, VEGAN
12 bottles for 420

Perelada, Stars Touch of Rosé
DO CAVA, SPAIN, 2020, ORGANIC, VEGAN
12 bottles for 535

Simpsons Wine Estate 'Chalklands'
Classic Cuvée Brut
KENT, UK, NV
12 bottles for 700

Charles Vercy, Cuvée De Reserve Brut
CHAMPAGNE, FRANCE, NV
12 bottles for 775

ALCOHOL FREE BEER

Heineken 0
30 x bottles for 150 - 60 x bottles for 290

Big Drop Pine Trail Pale Ale -
Lucky Saint
30 bottles for 180 - 60 bottles for 350





Cocktail Packages

SIGNATURE COCKTAILS

Blood Orange Spritz

A zesty and effervescent mix of blood orange gin, elderflower liqueur, blood orange purée, lime and prosecco. Sweetened with a tops 'n' tails, recycled cutting board syrup, made using the scraps of fruit leftover from cutting garnishes for the bar.

Banana Rum Punch

Our delicious summery rum punch, using spiced rum and banana rum, triple sec, recycled ripe banana syrup, made from leftover banana's from our two sites, lime and pineapple juice. An afternoon thirst quencher.

x10 for 120 - x 20 for £225 - x 50 for 500

DIY GIN STATION

Pop-up bar offering a selection of gins, wide range of tonics and garnishes. Based on two gin and tonics per person. Including Whitley Neill Distiller's Cut and Whitley Neill flavoured gins such as rhubarb and ginger and more

19 per person

LOW AND NO

Strawberry Spritzer 4%

A fruity and long Summer sipper, with Pimm's and cherry liqueur, sparkling wine syrup, recycled from the flat bar Champagne and prosecco bottles, leftover strawberry purée, lime and ginger beer. Garnished with recycled lime wheels that have been dehydrated.

x 10 for 100 - x 20 for 190 - x 50 for 450

Picnic Punch 0%

This sweet summer punch consists of mango honey, strawberry cordial, coconut cream, cranberry and lime. The mango honey and strawberry and coconut are leftover from bar ingredients.

x 10 for 80 - x 20 for 150 - x 50 for 350

Virtuous Rhubarb and Ginger Spritz 0%

A non-alcoholic spritz using 0% alcohol rhubarb and ginger *gin*, rhubarb purée, lime juice and Lyre's non-alcoholic prosecco. Sweetened with a tops 'n' tails, recycled cutting board syrup, made using the scraps of fruit leftover from cutting garnishes for the bar.

**- All packages must be ordered -
in advance**



Capacities & Rates



EVENT SPACE

STANDING

SEATED

Private Dining Room (PDR)

60*

30

Extended PDR (semi-exclusive)

60

40

Terrace and PDR

150*

-

Restaurant and PDR

150

80

Full Venue Hire

250

80

Bar

Bar tables and areas available inside and outside on our covered terrace, for any sized party of up to 100 guests.

*Limited inside space in case of wet weather.



Where To Find Us...



King's Cross St Pancras International

5 minute walk



King's Cross St Pancras Underground

5 minute walk



Heathrow and Gatwick Airports

50 minutes by train



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