

WHILE YOU WAIT

St. John bread, sea salt butter	2.5
Game crisps	3
Radishes, smoked sea salt aioli	3.5
Nocellara olives	3.5
Corneyside Farm beef jerky	4.5
Slow braised and glazed meat bites	5

STARTERS

Tempura seasonal vegetables, red pepper and almond sauce	8
Wild mushrooms, snails, beef dripping toast	9
Marinated chopped Texel lamb, toasted pine nuts, candied mint yoghurt, parmesan	10.5
Corneyside Farm pastrami, sweet and bitter chilli	9.5
Salt smoked heritage beetroot, torched goat's cheese, pomegranate, balsamic, molasses, hazelnuts	9.5
Grilled cuttlefish, heritage green and yellow courgette, caper berries, herbs	12

MAINS

Smoked pork belly, Cornish mussels, charred leeks	18
Corneyside Farm steak and kidney pie, suet pastry, bone marrow gravy	16
Pit-roasted pumpkin, borlotti bean risotto, rosemary oil	15.5
Braised Texel lamb, turnip top, foraged wood sorrel and white bean stew	17.5
Charcoal-cooked whole sea bream, preserved lemon, capers	19
Texel lamb, black cabbage, shallot and anchovy dressing	22

FROM THE GRILL

8oz Corneyside Farm beef burger, smoked bacon, Ogleshiel cheese, house chips <i>Add a slice of peppered smoked Corneyside Farm brisket</i>	15 + 3
Wood-grilled baby chicken, heritage beetroot remoulade	16.5
Grilled Cornish monkfish, foraged sea greens, thyme and green olive dressing	27
10hr smoked and peppered Corneyside Farm short rib, aniseed parsley purée	19
Grilled cauliflower steak, curried pearl barley stew, hazelnut crust	12

SIDES & SAUCES

Beef dripping new potatoes, spinach, parmesan	5
Grilled corn in husk, crispy shallots, black beans, mixed seeds	4.5
Pit-cooked red pepper, wild rice, miso, tahini	4.5
Gem heart, honey, balsamic	4
Creamed mash potato	4.5
Charred hispi cabbage, salsa verde, toasted hazelnuts	4.5
House chips	4
Truffle house chips	6

SAUCES ALL 2

Rotunda's steak sauce, fennel béarnaise, bone marrow gravy, curry sauce

FARMER, BUTCHER, CHEF

Our dedication to food starts in the green fields of our Corneyside Farm in Matfen, Northumberland. Born and bred on the farm, this is where we source all the Limousin X beef and Texel lamb featured on the menu. It is dry-aged, hung and butchered here at Kings Place. We are very proud to serve our meat alongside fresh, day boat caught fish and a number of plant-based, vegetable and vegan dishes.

OUR CHOICE FARM DISHES

STEAKS

Hot rare Corneyside Farm beef sandwich, horseradish gravy, salted rye <i>Only available during lunch</i>	12
Rump 280g	23.5
Sirloin 280g	26.5
Ribeye 280g	28.5

SAUCES ALL 2 - Rotunda's steak sauce, fennel béarnaise, bone marrow gravy, curry sauce

TWO TO SHARE

Corneyside Farm côte de boeuf, tempura onion rings, Rotunda steak sauce	70
Texel rack of lamb, charred greens, fennel béarnaise sauce	65

SET MENU - 2 COURSES, 19.5

Available Mon - Fri 12pm - 3pm and Mon - Sat 5pm - 7pm

STARTERS

Grilled sardines, salsa verde
Smoked baby aubergine, tomato, black garlic sauce
Deville liver, beef dripping toast

MAINS

Grilled St. Ives whole mackerel, heritage beetroot remoulade
Texel lamb kofta, pickled beets, spiced wild rice
Grilled cauliflower steak, curried pearl barley stew, hazelnut crust

DESSERTS

Two to share - Flaming blackberry Alaska	12
Coconut and pistachio tart, citrus, white chocolate	7
Banana chocolate vegan ice cream, hazelnut, blackberry	7
Triple toffee apple trifle	7
Blueberry Eccles cake, espresso coffee choc pot	7
Sweet goat's milk mousse, cracked wheat brittle, spiced fruits	7
Selection of British cheeses, St. John bread, mustard fruit <i>Sharpham, Boxer, Brillat Truffle, Fourme au Maury, Keen's, Sinodun Hill</i>	10

Many of our dishes will contain allergens. If you have any dietary requirements please inform a member of staff who will be happy to help. A 12.5% discretionary service charge will be added to all bills



ROTUNDALONDON