

ROTUNDA

WHET YOUR APPETITE

Blood Orange and Elderflower Spritz 13.5
Neill blood orange gin, St. Germaine elderflower liqueur, blood orange purée, lime, cutting board syrup, Prosecco, orange sugar

Acai, Passionfruit and Black Pepper Paloma 12.5
Rooster Rojo Blanco tequila, Fair acai liqueur, passionfruit and black pepper syrup, lime, grapefruit juice, grapefruit bitters, sweet violet

TO BEGIN

Nocellara olives VE	5
Soda bread	6
Smoked almonds VE	4
Corneyside Farm beef croquettes, mustard mayonnaise	7
Pulled Texel lamb and feta croquettes, spiced pepper chutney	8

SMALL PLATES

Heritage radish, artichoke, leek and whipped feta bruschetta	8.5
Tiger prawns, avocado and chilli salsa, citrus dressing	12
Chicken, pancetta, wild garlic farmhouse terrine, toasted focaccia, piccalilli	9
Chargrilled asparagus, black garlic emulsion, focaccia crumb VE	8
London Smoke & Cure smoked salmon, boxty potato, crème fraîche	10

LARGE PLATES

St Ives market fish, spring greens	Market Price
<i>Ask us for the catch of the day</i>	
Chicken schnitzel, seasonal slaw, walnut pickle	18
Smoked aubergine, harissa, Israeli couscous, cashew and turmeric cream VE	15
London Smoke & Cure bacon chop, radish, celeriac, fennel and cornichon salad, mustard cream	21
Raw heritage beetroot, greens, mint and chilli vinegar, rocket, feta, mixed quinoa VE	15
Caesar salad, ciabatta croutons, parmesan shavings, anchovies, egg	9/ 15

SIDES

Jersey Royals, lovage pesto VE	5
Charred purple sprouting broccoli, preserved, lemon VE	5
Heritage tomato, pickled red onion, coriander VE	4
Rocket, parmesan, Cabernet Sauvignon vinaigrette	4
Radish, celeriac, fennel and cornichon salad VE	5
Truffled parmesan fries	6
Chunky chips VE	5
Skin on fries VE	5

FARMER, BUTCHER, CHEF

Our dedication to food starts in the 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 on the menu. It is dry-aged, hung and butchered here at Kings Place.

LIMOUSIN X STEAKS

Sirloin 350g	39
Rump 350g	36
Picanha 350g	32
Ribeye 350g	36
Fillet 250g	42

TEXEL LAMB CUTS

All served with homemade mint sauce

Grilled leg steak	24
Grilled lamb cutlets	28
Double loin chop	26
Roast rump	28

SHARING CUTS

Subject to availability. Sharing cuts are recommended for two people

Chateaubriand	90
Sirloin	85
Tomahawk	85
Herb crusted best end of Texel lamb	56

SAUCES

Peppercorn	4
Red wine jus	4
Béarnaise v	4

BURGERS

Handmade by our on-site butcher, served with fries and red cabbage and beetroot slaw

Corneyside Farm beef, pulled brisket, truffle mayonnaise, portobello mushroom, sweet onion relish	20
Texel lamb, mint mayonnaise	19

   | ROTUNDALONDON

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, 100% of this goes to the Rotunda team. Please note we are cashless venue.