

ROTUNDA

WHET YOUR APPETITE

Beatnik Spritz 12.5

Ginger Liqueur, Almond Syrup, Lime Juice, Prosecco, Apple and Ginger Beer. (Can be made without nuts.)

Unadherent Euphoria 14.5

Raspberries, Cuban White Rum, Chinotto Nero, Honey, Lime, Hedgerow Elderflower Lemonade, Chocolate Diablo.

TO BEGIN

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

SMALL PLATES

Pumpkin and coconut soup, toasted sourdough bread VE	8
Whipped vegan cream, bitter leaves, pears, chestnut crumb VE	9
Chicken liver parfait, onion chutney, young watercress, toasted brioche	10.5
Potted smoked salmon, house pickles, horseradish, watercress	11
Honey, thyme, rosemary baked Camembert, garlic baguette v	15

LARGE PLATES

St Ives market fish	Market Price
<i>Ask us for the catch of the day</i>	
Chicken Holstein schnitzel, anchovy, capers, fried egg	20
Gnocchi, winter squash, chilli, crispy sage VE	17
Harrisa roast aubergine, couscous salad, tenderstem broccoli spiced red pepper salsa VE	15
Roast bronze turkey, sage and chestnut stuffing, Madeira gravy, bred sauce, pigs in blankets, festive trimmings	24
Beef bourguignon, horseradish mash	22
Caesar salad, ciabatta croutons, parmesan shavings, anchovies, egg	9/ 15
Maple-roasted beets and endive, bitter leaves, pomegranate, orange and elderflower vinaigrette VE	9/15
<i>Add hot smoked salmon, grilled chicken or vegan feta</i>	6

SIDES

New potatoes, lovage pesto VE	5.5
Horseradish mash v	5.5
Toasted brussels sprouts, chestnut crumb v	4.5
Rocket, parmesan, Cabernet Sauvignon vinaigrette	5
Endive and Cashel blue cheese salad v	5
Pigs in blankets	6

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
Tomahawk	85
Cote de Boeuf	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

Truffled parmesan fries	6.5
Chunky chips VE	5.5
Skin on fries VE	5.5
Garlic roast Portobello mushroom VE	3.5
Tenderstem broccoli VE	5.5



During November and December Rotunda is proudly partnering with Street Smart, where £1 will be added on top of your bill to support this local homeless charity. 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.



ROTUNDALONDON