

# ROTUNDA

## BOTTOMLESS WEEKENDS

Add 1.5 hours of bottomless drinks with any brunch dish.  
Saturdays and Sundays - 11am - 4pm

Prosecco, Mimosas, House Wine and Aperol Spritz- 20

Signature Cocktails - 25  
Beatnik Spritz or Offbeat House Punch

## 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


## BRUNCH

All of our eggs are Burford Browns

London Smoke & Cure smoked bacon, Corneyside Farm beef and red wine sausage, grilled tomato, roast field mushroom, house smoked beans, poached eggs, sourdough toast	18
Toasted English muffin poached eggs, hollandaise sauce v With a choice of; smoked salmon, young spinach or ham	14
Corneyside Farm corned beef hash, sauteed potato, baby spinach, brown sauce, poached egg	17
Creamy mushrooms on sourdough toast butter bean, tarragon parmesan, truffle oil v	15
Avocado, lemon tahini, falafel, grilled tomato, roast field mushroom, sourdough toast VE	16
Corneyside Farm salt beef bagel, gherkins, sauerkraut, mustard mayo, skin on fries	14
Avocado green goddess, piquillo pepper salsa, poached egg, mix seeds, mung beans, sourdough toast v	15
Poached smoked haddock, bubble and squeak, baby spinach, poached egg, wholegrain mustard hollandaise	18
Chicken 'Holstein' schnitzel, anchovy, capers, fried egg	20
Corneyside Farm steak of the day, fried egg, endive and Cashel blue cheese salad	20
Maple-roasted beets and endive, bitter leaves, pomegranate, orange and elderflower vinaigrette VE	15
Add hot smoked salmon, grilled chicken or vegan feta	6

## ADD EXTRA

Poached egg v / Beans VE / Mushroom VE / Tomato VE	2.5
Avocado VE / Falafel VE / Bacon / Sausage	3

 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.

## TO BEGIN

Smoked almonds VE	4
Nocellara olives VE	4
Soda bread v	6.5
Corneyside Farm beef croquettes, mustard mayonnaise	7
Pulled Texel lamb and feta croquettes, spiced pepper chutney	8

## 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
Cote de Boeuf	85
Tomahawk	85
Herb crusted best end of Texel lamb	56

## SAUCES

Peppercorn / Red wine jus / Béarnaise v	4
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## SIDES

Horseradish mash v	5.5
Tenderstem broccoli VE	5.5
Endive and Cashel blue cheese salad v	5
New potatoes, lovage pesto VE	4.5
Rocket, parmesan, Cabernet Sauvignon vinaigrette v	5
Chunky chips VE	5.5
Skin on fries VE / with truffled parmesan	5.5 / 6.5