

FARMER, BUTCHER, CHEF

Our dedication to food starts in the green fields of our Corneyside Farm in Matfen, Northumberland. From 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.

STARTERS

Smoked baby aubergine, tomato, black garlic sauce	8
Grilled cuttlefish, marinated heirloom tomatoes, caper berries, smoked paprika	12
Tempura seasonal vegetables, red pepper and almond sauce	8
Corneyside Farm pastrami, sweet and bitter chilli	9.5
Wild mushrooms, snails, beef dripping toast	9

MAINS

Pit-roasted pumpkin, risotto, borlotti bean, rosemary oil	15.5
Grilled cauliflower steak, curried pearl barley stew, hazelnut crust	12
Charcoal-cooked whole sea bream, preserved lemon, capers	19

STEAKS

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
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SUNDAY ROASTS

Please choose from our selection of roasts served 12pm - 6.30pm, Sundays only.

All served with roast potatoes, roasted white onion, whole confit carrot and seasonal greens.

Roast topside of Corneyside Farm beef	20
Slow roast rare breed boned and rolled pork belly	18.5
Roasted squash	15.5

TWO TO SHARE

Upgrade to our Corneyside Farm côte de boeuf to include all the trimmings of a Sunday roast	75
Texel shoulder of lamb, charred greens, fennel béarnaise sauce	65
Whole free-range roast chicken to share	35

ADD TWO HOURS OF PROSECCO FOR £20, WHEN YOU ORDER A MAIN COURSE OR BRUNCH ITEM

BRUNCH MENU

Served 11am-3pm

Gilled Cornish sardines, pickled shallots, grilled beef dripping toast 11.5

Pomegranate, coconut crisps, quinoa, toasted seeds, Greek yoghurt 10

Served with a fresh juice of your choice

Coal-cooked leeks, charred hispi cabbage, toasted walnuts, lemon and parsley dressing 10

BREAKFAST

Served with white, brown or gluten-free toast

Full English breakfast, butcher's sausage, streaky bacon, black pudding, poached hen's egg, grilled tomato, field mushroom, baked beans 13.5

Full English veggie, potato hash, baked beans, poached hen's egg, grilled tomato, field mushroom, grilled halloumi 12.5

EGGS

Eggs benedict, toasted English muffin, honey roasted ham, hollandaise sauce 12

Rotunda's Florentine, toasted English muffin, buttered baby spinach, hollandaise sauce 12

Fried duck eggs, Cornish white crab meat, burnt caper butter 10.5

EXTRAS ALL 2

Bacon, sausage, potato hash, poached hen's egg or toast

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

Smoked bone marrow, dried bread, parmesan 5

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

DESSERTS

Two to share - Absinthe flamed 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 10
Sharpham, Boxer, Brillat Truffle, Fourme au Maury, Keen's, Sinodun Hill

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