ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

GROUP DINING MENU
54 - 3 COURSES
44 - 2 COURSES

Hoxton Bakehouse sourdough, bone marrow butter

STARTERS

Corneyside Farm bresaola, chicory and walnut

Rotunda chalk stream trout, crème fraiche, soda bread

Coal roasted leeks, burrata, local honey

MAINS

Catch of the day, lemon and butter sauce

Chicken Kiev, pea and broad bean puree,
asparagus, crop potato

Jerusalem artichoke, Devon goat Cheddar, lovage

Corneyside Farm Rump steak 350g, land cress (10 supplement)

All served with seasonal greens and chunky chips

DESSERTS

Classic crème brûlée, shortbread biscuits

Chocolate tart, blood orange sorbet

Seasonal cheese and crackers

ROTUNDALONDON