ROTUNDA

BOTTOMLESS WEEKENDS

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

Prosecco or Mimosas - 20

Aperol Spritz or Bloody Mary's 25

Roebuck Classic Cuvee or Strawberry and Gooseberry cocktail - 35

SMALL PLATES

Guinness Welsh rarebit, red onion marmalade V	9.5
Homemade merguez and lamb rump skewer, sheep's milk labneh, mint salad	12
Corneyside Farm bresaola, chicory, walnut	11
Smoked chalk stream trout, crème fraîche, soda bread	12.5
Coal roasted leeks, burrata, London honey V	10.5
Red prawns, garlic butter	13.5

BRUNCH

All of our eggs are Burford Browns

London Smoke & Cure bacon, Corneyside Farm beef and Cumberland sausage, grilled tomato, roast field mushroom, house smoked beans, poached eggs, sourdough toast	18.5
Toasted English muffin poached eggs, hollandaise sauce *With a choice of; smoked salmon, young spinach V or ham*	14.5
Brioche French toast *With strawberries and cream V OR chilli labneh, bacon, and tamarind caramel*	15.5
Creamy mushrooms on sourdough toast butter bean, tarragon parmesan, truffle oil V	15.5
English crumpet, Lincolnshire Poacher cheese, courgette ribbons V	16
Smashed avocado toast, vegan 'nduja, mixed leaf VE	16.5
Poached smoked haddock, bubble and squeak, baby spinach, poached egg, wholegrain mustard hollandaise	18.5
Corneyside Farm steak of the day, fried egg, potato rosti, mixed leaf salad	20.75
Corneyside Farm salt beef bagel, gherkins, sauerkraut, mustard mayo, skin on fries	14.5
Heritage beetroot, chicory, blood orange, hazelnut pesto VE	9/17.5
Rotunda Caesar, Cantabrian anchovies	10/17
Add hot-smoked trout, grilled chicken, confit tuna or halloumi	*3/6*

ADD

Poached egg V / Beans VE / Mushroom VE / Tomato VE	2.75
Avocado VE / Falafel VE / Bacon / Sausage	3.25

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

TO BEGIN

Nocellara olives VE	5.25
Smoked almonds VE	4.25
Fried Jerusalem artichoke, herb aioli VE	6
Hoxton Bakehouse sourdough, bone marrow butter	6.5
Short rib croquette, mustard emulsion, pickled shallot	7.5
Octopus, chorizo and pickled guindillas skewer	8.5

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*	40
Rump *350g*	37
Picanha *350g*	33
Ribeye *350g*	37
Fillet *250g*	43

TEXEL LAMB CUTS

All served with homemade mint sauce

Grilled leg steak	24.75
Grilled lamb cutlets	29
Double loin chop	27
Roast rump	29

SHARING CUTS

Subject to availabilty. Sharing cuts are recommended for two people

Chateaubriand	93
Cote de Boeuf	88
Tomahawk	88
Herb crusted best end of Texel lamb	58
Lamb noisette	85
Double bone sugar pit pork chop	70

SAUCES

Peppercorn / Red wine jus / Béarnaise V	4.25

SIDES

Chunky chips VE	6.5
Skin on fries VE	6.5
Truffled parmesan fries V	6.5
Buttered kale V	6.5
Tenderstem broccoli VE	6.5
Garlic sautéed green beans VE	6.5
House salad VE	6.5