TO BEGIN

Nocellara olives VE	5.25
Fried Jerusalem artichoke crisps, herb aioli VE	6
Hoxton Bakehouse sourdough, bone marrow butter	6.5
Short rib croquette, mustard emulsion, pickled shallot	7.5
London Smoke & Cure charcuterie, cornichons	13.5

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

STARTERS

Smoked chalk stream trout, crème fraîche, soda bread	12.5
Coal roasted leeks, burrata, London honey V	10.5
Homemade merguez and lamb rump skewers, sheep's milk labneh, mint salad	12
Red prawns, garlic butter	13.5
Maple-roasted beetroot, pine nuts, rocket, vegan feta salad VE	9.5
Corneyside Farm bresaola, chicory, walnut	11

MAIN COURSE

All our beef and lamb comes from our own farm, Corneyside Farm in Northumberland and then dry-aged, hung and butchered here at Kings Place.

SUNDAY ROASTS

All served with roast potatoes, braised seasonal greens Yorkshire pudding, seasonal vegetables, Sunday condiments, bottomless gravy.

Corneyside Farm leg of lamb *Homemade salsa verde, mint, watercress, and lemon salad*	28
Porchetta of Tamworth pork *Extra crackling, cider-baked apple*	29
Corneyside Farm sirloin of beef *Horseradish créme fraîche, peppery watercress*	38
Top-Rump of Corneyside Farm beef *Horseradish créme fraîche, peppery watercress*	27
Half roast corn-fed chicken *Cooked over coal-fire, lemon and sage stuffing*	27
Wild mushroom Wellington, chive oil V	21
Trio Roast (excludes Sirloin)	38

SUNDAY BEEF CLUB 65

Three courses served sharing style with a choice of a Bloody Mary or glass of Roebuck Estates English Sparkling Wine to kick things off! Must be ordered for the whole table. Minimum 2 guests.

SHARING STARTER

Corneyside Farm bresaola, chicory, walnut
Beetroot, pine nuts, rocket, vegan feta salad VE
Smoked chalk stream trout, crème fraîche, soda bread

MAIN

Chef's choice sharing cut, Corneyside Farm Sirloin or Ribeye
Served with your choice of classic Sunday lunch sides, cauliflower cheese and gravy OR with fries, seasonal salad, bearnaise and peppercorn sauce

PUDDING

Choose from the Sunday desserts menu *served with a glass of Château Doisy-Vedrines Sauternes, Bordeaux, France, 2017, 14%*

MAINS

If you don't fancy a roast, we've got you covered!

Catch of the day, lemon and butter sauce *Ask us for the catch of the day*	Market Price
Jerusalem artichoke, Devon goat Cheddar, lovage V	22
Heritage beetroot, chicory, blood orange, hazelnut pesto VE	17.5
Add hot-smoked trout, grilled chicken, confit tuna or halloumi	*6*

SIDES

Cauliflower cheese V	6.5
Garlic sautéed green beans VE	6.5
Buttered kale V	6.5
House salad V	6.5
Chunky chips VE	6.5
Skin on fries VE / with truffled parmesan	6.5

DESSERTS

Honey apple tart tatin, carmelised walnut, Tunworth cheese	8.5
Chocolate tart, blood orange sorbet	8.5
Classic crème brûlée, shortbread biscuits	8.5

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