

BOTTOMLESS WEEKENDS

Add 1.5 hours of bottomless drinks with your order a main or roast - 11am - 4pm

Prosecco 20

Amstel pint 25

The Love of Three

Malfi blood orange gin, orange and star anise syrup, lemon, prosecco and orange sugar.

WHILE YOU WAIT

Gordal Spanish olives 4

Smoked almonds 4.5

Irish soda bread, salted English butter 5

Grilled flatbread, vegan 'nduja, vegan feta, olive oil 6.5

SMALL PLATES

Fire pit roast cauliflower, miso autumn squash, puffed wild rice 9

French onion soup, gruyère, sourdough crouton 12

Beetroot carpaccio, smoked goats curd, pumpkin seeds baby herbs 11

Swedish style cured salmon, radish and beetroot pickles, sweet mustard 13

SMALL PLATES FROM OUR FARM

Sticky Corneyside Farm beef croquettes, ale chutney, watercress 9.5

Tartar of Corneyside Farm beef, spiced ketchup, gherkins, cured egg yolk 12

Deville Texel lamb's kidneys on toast, spinach, ginger 9

SALADS

Small/ Large

Autumn salad, sweet potato and pumpkin seeds, maple vinaigrette 9/16

Rotunda Caesar salad, poached egg, parmesan croutons 9/16

Add grilled prawns, chicken breast or grilled tofu +7

MAINS

Whole chargrilled market fish Market Price
Please ask for today's choice

Rotunda fish pie, wilted greens, green tabasco 23.5

Pan roasted gnocchi, autumn squash, chilli, sage 19.5

SUNDAY ROASTS

Choose one of our set menus or ask for today's selection of sharing cuts. All our beef and lamb roasts come from our own farm, Corneyside Farm in Northumberland and then dry-aged, hung and butchered here at Kings Place.

SUNDAY LUNCH

30

Two courses - served family style

STARTER

Irish soda bread, Gordal olives, Swedish style cured salmon, beetroot carpaccio, autumn salad, classic Caesar

ROASTING JOINTS

All served with roast potatoes, cauliflower cheese, Yorkshire puddings, seasonal vegetables, gravy and Sunday condiments. Three per table.

Leg of Texel lamb

Goosnargh chicken

Pork belly porchetta

Autumn vegetable and spelt Wellington

SUNDAY BEEF CLUB

65

Three courses paired with drinks. Kick off with a bloody mary or glass of champagne, followed by half a bottle of white or red. 50 for food only.

STARTER

Irish soda bread, Gordal olives, Swedish style cured salmon, beetroot carpaccio, autumn salad, Malon rock oysters

MAIN

Fillet of Corneyside Farm beef, Yorkshire pudding, roasted potatoes, cauliflower cheese, seasonal vegetables, gravy, Sunday condiments

DESSERT

Choose from our dessert menu

SHARING CUTS

Our sharing cuts change regularly, dependent on what our butcher has available, including tomahawk, chateaubriand, porterhouse and lamb shoulder. They serve 2 - 3 people and come with two sides of your choice. Please ask for today's selection.

SHARING DESSERT FOR THE TABLE

Apple crumble, vanilla custard +6 pp

SIDES

Mixed leaf salad, tomato 5.5

Roast autumn squash, pumpkin seeds 5.5

Hispi cabbage, siracha mayonnaise 5.5

Skin on fries 5.5

Triple cooked chips 5.5

Sticky Corneyside Farm beef macaroni cheese 5.5

Mashed potato 5.5

Garlic field mushrooms 5.5

Truffled cheese skin on fries 8.5

SAUCES 3

Béarnaise / Peppercorn / Mushroom /Garlic and herb butter

   | **ROTUNDALONDON**

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.