

TO BEGIN

Nocellara olives VE	4
Soda bread v	6.5
Corneyside Farm beef croquettes, mustard mayonnaise	7
Pulled Texel lamb and feta croquettes, spiced pepper chutney	8

STARTERS

Mushroom velouté, garlic parmesan croutons v	9.5
Chicken liver parfait, onion chutney, young watercress, toasted brioche	10.5
Maple-roasted beetroot, pine nuts, rocket, vegan feta salad VE	9
Classic prawn cocktail, gem lettuce, Bloody Mary sauce	12.5

APERITIF TROLLEY *Kick off proceedings with a tippie!*

Bloody Mary	11.5
Simpsons Wine Estate 'Chalklands' Classic Cuvée, Kent, UK, NV, 12.5%	12.5
Charles Vercy Cuvee De Reserve Brut Champagne, France, 12%	13.5

BOTTOMLESS WEEKENDS

1.5 hours of bottomless drinks with a main or roast.

Prosecco, House Wine, Mimosas and Aperol Spritz	20
Signature Cocktails	25
Beatnik Spritz	

Ginger Liqueur, Almond Syrup, Lime Juice, Prosecco, Apple & Ginger Beer, Pecans, Orange (Can be made without nuts.)

Offbeat House Punch

Burnt Faith English Brandy, Spiced Rum, Summer Cup Liqueur, Rooibos Tea Syrup, Citric Acid, Pineapple & Almond Soda.

THE MAIN EVENT

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 cabbage Yorkshire pudding, seasonal vegetables, Sunday condiments, bottomless gravy.

Slow roast leg of Texel lamb, mint	24
Pork belly porchetta	22
Sirloin of Corneyside Farm beef	32
Top-Rump of Corneyside Farm beef	26
Wild mushroom pithivier VE	20
Half roast corn-fed chicken	22

TO SHARE

Our sharing cuts change regularly, dependent on what our butcher has available, including tomahawk, chateaubriand and côte de boeuf.

They serve two people and come with two sides of your choice. Please ask for today's selection. Add £10 per person for roast trimings.

MAINS

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

St Ives market fish, winter greens	Market Price
<i>Ask us for the catch of the day</i>	
Roast cauliflower steak, tahini yogurt, Harissa and chickpea VE	16
Caesar salad, ciabatta croutons, parmesan shavings, anchovies, egg	9/15

SUNDAY BEEF CLUB

65

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

SHARING STARTER

Chicken liver parfait, onion chutney, young watercress, brioche
Beetroot, pine nuts, rocket, vegan feta salad VE
Classic prawn cocktail, gem lettuce, Bloody Mary sauce

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

Sharing sticky walnut and date pudding, salted toffee sauce, ice cream served with a glass of Château Doisy-Vedrines Sauternes, Bordeaux, France, 2017, 14%

SIDES

Cauliflower cheese v	5.5
Buttered seasonal greens v	5.5
Creamed spinach v	5
Tenderstem broccoli VE	5.5
Rocket, parmesan, Cabernet Sauvignon vinaigrette	5
Chunky chips VE	5.5
Skin on fries VE / with truffled parmesan	5.5 / 6.5

DESSERTS

Autumn fruit trifle v	8
Apple crumble and custard v	7
Keen's Cheddar, Cashel Blue, plum chutney, Pink Lady apple v	14
Sticky walnut and date pudding, salted toffee sauce v (to share)	12
Vegan apple pie, vanilla ice cream VE	8

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