

# ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

## GROUP DINING MENU 41 - 2 COURSES

### MAINS

Coal roasted spatchcock poussin, fennel and apple slaw,  
confit garlic and smoked paprika aioli

St Ives market fish, burnt lemon, spring greens

Beetroot tortellini, roasted squash, chive cream VE

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

*All served with spring greens*

### DESSERTS

Chocolate cake, kumquat jam, salted caramel ice cream V

Lemon cheesecake, vegan curd, gin macerated blackberries VE

Irish Whiskey Cheddar, plum chutney, Pink Lady apple, crackers V

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