

ROTUNDA

WHET YOUR APPETITE

Damson & Elderflower Spritz 12.5
Gattertop No.12 Damson Vodka - Elderflower Liqueur - Lime -
Cutting Board Syrup - Prosecco - Damson Dust

Wild Strawberry Negroni 15
Gattertop Botanical No.7 - Aperitivo Liqueur -
Wild Strawberry Chambéryzette - Orange Mist - Chocolate Pig

TO BEGIN

Nocellara olives VE	5.25
Soda bread v	6.25
Smoked almonds VE	4.25
Jalapeño, Keens Cheddar, Corneyside Farm beef croquettes, horseradish mayo	7.5
Pulled Texal lamb, apricot and green pea croquettes, mint yogurt	8.5

SMALL PLATES

Chargrilled asparagus, wild garlic and white bean hummus, spring onion, green pesto, puffed quinoa VE	12
Ham hock terrine, rhubarb, gem lettuce, heritage radish, cornichons, balsamic focaccia crisp	11.5
Beetroot-cured salmon, citrus salad, candied walnut crumb	13
Truffled wild mushroom pâté, onion chutney, watercress, toasted sourdough v	12.5
Baked parmesan, caramelised onion fondue, toasted garlic rosemary focaccia v	15.5

LARGE PLATE

St Ives market fish	Market Price
<i>Ask us for the catch of the day</i>	
Coal roasted spatchcock poussin, fennel and apple slaw, confit garlic and smoked paprika aioli	22
Roast cauliflower steak, tahini yogurt, Harrisa and chickpea VE	16.5
Corneyside Farm braised beef Cottage pie	24
Braised lamb shank, chargrilled baby gem, Jersey Royals, peas, salsa verde	25
Beetroot tortellini, roasted squash, chive cream VE	18
Rotunda Superfood salad VE	9.5/15.5
Artichoke, chickpea, quinoa, heritage tomato, rainbow radish, avocado, pumpkin and sunflower seeds, lemon tahini dressing	
Heritage Niçoise salad v	9.5/15.5
<i>Add hot-smoked salmon, grilled chicken, confit tuna or halloumi 3/6</i>	

SIDES

New potatoes, lovage pesto VE	5.75
Spiced cream corn VE	5.75
Mixed leaf salad, rosemary vinaigrette VE	5.5

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	36
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 availability. Sharing cuts are recommended for two people

Chateaubriand	93
Tomahawk	88
Cote de Boeuf	88
Herb crusted best end of Texel lamb	58

SAUCES

Peppercorn	4.25
Red wine jus	4.25
Béarnaise v	4.25

BURGERS

Handmade by our on-site butcher, served with fries

Corneyside Farm beef, provolone cheese, caramelised onion, lettuce, tomato and pickles, truffle mayo	21
Texal lamb burger, crumbed feta, shaved cucumber and courgette, mint yogurt	19

Garlic sautéed green beans VE	5.5
Creamed spinach v	5.25
Garlic roast Portobello mushroom VE	3.75
Truffled parmesan fries	6.75
Chunky chips VE	5.75
Skin on fries VE	5.75

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.