BAR FOOD MENU

NIBBLES ord	der all for 12
Smoked almonds ve	4.25
Nocellara olives VE	5.25
Giant salted corn VE	3.25
Wasabi nuts ve	4.25
SMALL PLATES	
Wild mushroom arancini, spiced pepper chutney $artheta$	7.25
Hummus, pomegrante, Lebanese flatbread VE	7.25
Japanese style gyoza, Thai sauce (chicken / mixed vegetable ${\tt \lor}$)	8.5/7.5
Breaded tiger prawns, sweet chilli sauce	8.5
Baked parmesan, caramelised onion fondue, toasted garlic	15.5
rosemary focaccia v	
CROQUETTES ora	ler all for 21
Jalapeño, Keens Cheddar Corneyside Farm beef, horseradish ma	iyo 7.5
Pulled Texal lamb, apricot and green pea, mint yogurt	8.5
36-day aged parmesan cheese and cauliflower, truffle mayo \lor	6.25
CHARCUTERIE AND CHEESE order	r both for 25
Snacking salami, Corneyside Farm salt beef, coppa	12.5
Irish Whiskey Cheddar, Gubbeen, Cooleeney Farm goat cheese, plum chutney, Pink Lady apple	15
BURGERS	
Corneyside Farm beef, cheese, lettuce, tomato	13.5
Texal lamb burger, feta, shaved cucumber and courgette, mint yo	gurt 13.5
Add 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.