

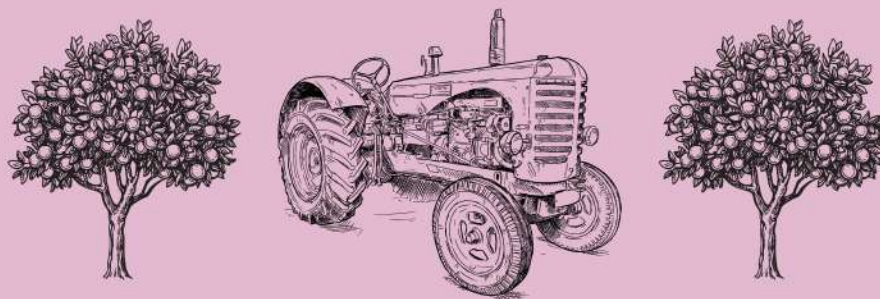


ROTUNDA
BAR • RESTAURANT • PRIVATE DINING

SUMMER

AT ROTUNDA

TERRACE PARTIES BBQS



IN PARTNERSHIP WITH

GATTERTOP
DRINKS CO



SUMMER

ROTUNDA OFFERS A UNIQUE DINING EXPERIENCE ALONGSIDE THE REGENT'S CANAL.

THIS YEAR, WE'VE PARTNERED WITH THE GATTERTOP DRINKS AND ARE BRINGING THE CHARM OF THE RURAL LANDSCAPE TO AN URBAN SETTING.

OUR TERRACE WILL BE TRANSFORMED INTO A VIBRANT ORCHARD-INSPIRED HAVEN, EMBRACING THE BEST OF THE ENGLISH COUNTRYSIDE, FEATURING SEASONAL COCKTAILS AND BBQ MENUS.

MENUS WILL SHOWCASE MEATS FROM OUR VERY OWN ENGLISH FARM, WITH VEGETARIAN AND VEGAN OPTIONS ALSO AVAILABLE.

WITH VERSATILE SPACES DESIGNED TO ACCOMMODATE GATHERINGS OF ALL SIZES, FROM A TABLE FOR DRINKS, AN EXCLUSIVE AREA OF THE WATERSIDE TERRACE OR A FULL VENUE HIRE, ROTUNDA IS THE PERFECT VENUE TO CELEBRATE THE SUMMER SEASON.





BBQ MENU A

47.50 pp

MAINS

WILD GARLIC AND ROSEMARY CHICKEN
CORNEYSIDE FARM LAMB BELLY, MINT, TARRAGON, LEMON
SALMON AND COD SKEWERS, DILL EMULSION
SYMPPLICITY 'LAMB' STUFFED WOODLAND MUSHROOMS, TOASTED SEEDS VE

SIDES

JERSEY ROYAL POTATOS, PINK PICKELD SHALLOTS, WHOLEGRAIN MUSTARD, CHIVES
KENT SUGAR SNAP PEAS, WATERCRESS, FETA AND LENTIL SALAD
ISLE OF WIGHT TOMATOES, BASIL, WATERCRESS, YOUNG SHOOTS
ENGLISH GRILLED PEACH, BEANS, HONEY

BREADS

MINI BUNS, ARCTIC FLATBREAD, NAAN BREAD, ARTISAN BAGUETTE

PUDDINGS

LEMON, GIN, ELDERFLOWER CAKE
CHOCOLATE CHERRY S'MORE BROWNIE



BBQ MENU B

60.00 PP

MAINS

CORNEYSIDE FARM RUMP STEAK, BONE MARROW BUTTER
LANGOUSTINES, GARLIC BUTTER
CORNEYSIDE FARM LAMB CHOP, HERB CRUMB
SYMPPLICITY 'LAMB' STUFFED WOODLAND MUSHROOMS, TOASTED SEEDS VE

SIDES

JERSEY ROYAL POTATOS, PINK PICKELD SHALLOTS, WHOLEGRAIN MUSTARD, CHIVES
KENT SUGAR SNAP PEAS, WATERCRESS, FETA AND LENTIL SALAD
ISLE OF WIGHT TOMATOES, BASIL, WATERCRESS, YOUNG SHOOTS
ENGLISH GRILLED PEACH, BEANS, HONEY

BREADS

FOCACCIA, ARCTIC FLATBREAD, MINI BUNS, ARTISAN BAGUETTE

PUDDINGS

RHUBARB AND STRAWBERRY TART
CHOCOLATE CHERRY S'MORE BROWNIE



PLATTER MENU

65.00

TO BE SHARED BETWEEN 4/5 PEOPLE

HUMMUS, POMEGRANATE, LEBANESE FLATBREAD VE

CORNEYSIDE FARM BEEF CROQUETTES, MUSTARD MAYONNAISE

PULLED TEXEL LAMB AND FETA CROQUETTES, PEPPER CHUTNEY

MANCHEGO CHEESE CROQUETTE, WILD GARLIC AIOLI

CORNEYSIDE FARM BEEF SLIDER, CHEESE, BURGER SAUCE

TEXEL LAMB SLIDER, MINT MAYO

PADRON PEPPERS, SMOKED SALT

GIANT SALTED CORN

SPANISH OLIVES

*SUBJECT TO CHANGE



DRINKS PACKAGES

INDIVIDUAL PACKAGE

£25 PP

CHOICE OF THREE GLASSES OF HOUSE WINE,
THREE BOTTLES OF BEER OR THREE SOFT
DRINKS.

HOUSE STILL WINES

CHOOSE 12 BOTTLES FROM THE BELOW - £380

OCHOA CALENDAS BLANCO

NAVARRA, SPAIN, 2024

CALUSARI, PINOT NOIR

VIILE TIMISULUI, ROMANIA, 2024

BALADE DE COLINE

RHONE, FRANCE, 2023

SOLARA ORANGE

VIILE TIMISULUI, ROMANIA, 2023

BEERS

BIRRA MORETTI / SOL / HEINEKEN 0%

30 BOTTLES - £165

60 BOTTLES - £300

THE KERNEL TABLE BEER / HARBOUR BREWERY ARCTIC IPA / DAURA DAMM (GF) / BIG DROP PINE TRAIL PALE ALE (NA)

30 BOTTLES - £190

60 BOTTLES - £360

PREMIUM STILL WINES

CHOOSE 12 BOTTLES FROM BELOW - £550

POUNAMU SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND, 2022 VEGAN

LAZTANA, RESERVA, RIOJA

DOCA RIOJA, SPAIN, 2021, VEGAN

CHÂTEAU L'ESCARELLE, ROSÉ

AOP CÔTEAUX VAROIS EN PROVENCE, FRANCE, 2023

RALLO AZIENDA AGRICOLA, VICOLETTO CATARRATTO

IGP SICILY, ITALY, 2023

SPARKLING WINES

GRAND ONORE, PROSECCO SPUMANTE NV

VENETO, ITALY

12 BOTTLES - £430

CREMANT DE BOURGOGNE BRUT NV

BURGUNDY, FRANCE

12 BOTTLES - £500

SIMPSONS WINE ESTATE 'CHALKLANDS' CLASSIC CUVÉE BRUT

KENT, UK, NV

12 BOTTLES £740

CHARLES VERCY, CUVÉE DE RESERVE BRUT

CHAMPAGNE, FRANCE, NV

12 BOTTLES £770

COCKTAILS AND POP-UP BAR



MIX & MATCH SPIRIT STATION

Pop-up bar offering a selection of spirits, wide range of mixers and garnishes.

Drinks include 58 & Co Apple & Hibiscus Gin, Edinburgh Raspberry Gin, Hayman's London Dry Gin, Gattertop Damson Vodka, Boatyard Vodka, Rooster Blanco Tequila, Duppy Share Rum, Martell VS Cognac & Woodford Reserve Kentucky Bourbon

Based on 2 drinks per person £20pp

COCKTAILS

10 - £135 / 20 - £250 / 50 - £550

THIS YEAR'S THEME IS BASED AROUND SUSTAINABILITY AND FARMING. GROWING OUR OWN BOTANICALS TO USE IN SYRUPS AND AS GARNISHES.

DAMSON & ELDERFLOWER SPRITZ

USING THE FANTASTIC DAMSON VODKA, THIS COCKTAIL EXPERTLY BALANCES ELDERFLOWER LIQUEUR, LIME, CUTTING BOARD SYRUP AND PROSECCO FOR THAT PERFECT SUMMER SPRITZ!

ORCHARD ICED TEA

USING ALL THINGS BRITISH, WITH BRITISH SINGLE MALT WHISKY, LOCAL BURNT FAITH BRANDY, PEACH LIQUEUR, BEER SYRUP, CITRIC ACID SOLUTION AND BLACK TEA - THIS SUMMER SIPPER IS A BELTING THIRST QUENCHER.

WILD STRAWBERRY NEGRONI

USING BOTANICAL DRIVEN GIN, LOCAL ASTERLEY BROS APERITIVO AND WILD STRAWBERRY VERMOUTH. A LIGHTER, LESS BITTER VERSION OF THE CLASSIC NEGRONI!

PINK BLOSSOM COLLINS

LONG, LUSCIOUS, FRUITY AND DEVINE! A FANTASTIC COLLINS TWIST MIXING BOTANICAL GIN, ELDERFLOWER LIQUEUR, GREEN CHARTREUSE, STRAWBERRY AND MINT SYRUP, LIME AND TONIC.

MOCKTAIL

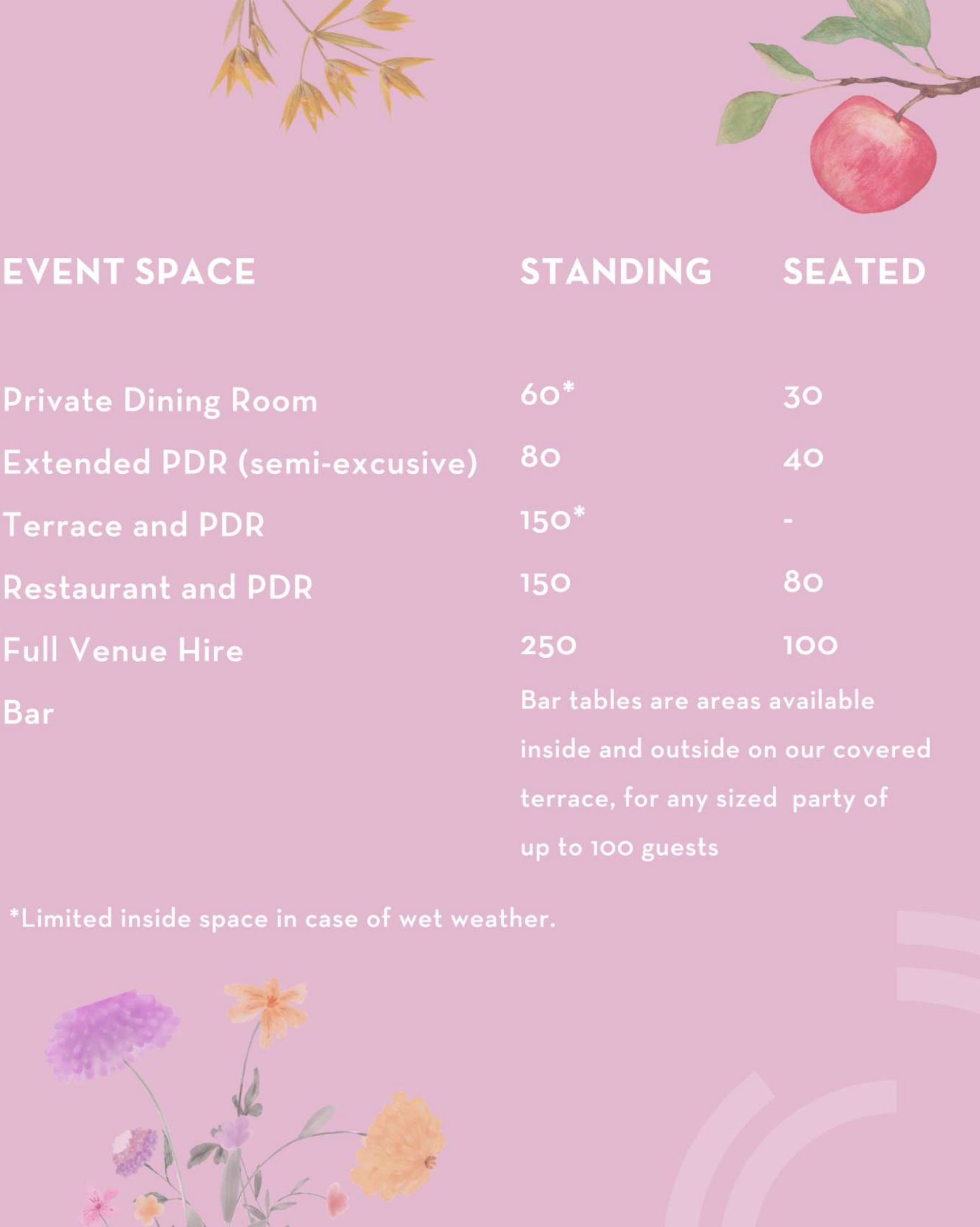
10 - £80 / 20 - £150 / 50 - £350

PINK LEMONADE

A REFRESHING, TANGY LONG DRINK MADE WITH HOMEMADE LEMONADE AND FRESH STRAWBERRIES, GIVING IT A VIBRANT PINK COLOR AND A SWEET, ZESTY FLAVOR.



CAPACITIES AND RATES



EVENT SPACE	STANDING	SEATED
Private Dining Room	60*	30
Extended PDR (semi-exclusive)	80	40
Terrace and PDR	150*	-
Restaurant and PDR	150	80
Full Venue Hire	250	100

Bar

Bar tables are areas available inside and outside on our covered terrace, for any sized party of up to 100 guests

*Limited inside space in case of wet weather.

CONTACT US



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SOCIAL MEDIA

[@rotundalondon](https://www.instagram.com/rotundalondon)

CLOSEST STATION

King's Cross St. Pancras

