

TO BEGIN

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

STARTERS

| | | | |
|---|-----|---|----|
| Mushroom velouté, garlic parmesan croutons v | 10 | Classic prawn cocktail, gem lettuce, Bloody Mary sauce | 13 |
| Chicken liver parfait, onion chutney, young watercress, toasted brioche | 11 | Beetroot-cured salmon, citrus salad, candied walnut crumb | 13 |
| Maple-roasted beetroot, pine nuts, rocket, vegan feta salad VE | 9.5 | Chargrilled asparagus, wild garlic and white bean hummus, spring onion, green pesto, puffed quinoa VE | 12 |

BOTTOMLESS WEEKENDS

Add 1.5 hours of bottomless drinks with any brunch dish.
Saturdays and Sundays - 11am - 4pm

Prosecco, Mimosas, House Wine and Aperol Spritz- 20

Signature Cocktails - 25

Damson & Elderflower Spritz or Pink Blossom Collins

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 | 25 |
| Pork belly porchetta | 23 |
| Sirloin of Corneyside Farm beef | 33 |
| Top-Rump of Corneyside Farm beef | 27 |
| Wild mushroom Wellington, chive oil VE | 21 |
| Half roast corn-fed chicken | 23 |

TO SHARE

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

Add £10 per person for roast trimings.

MAINS

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

| | |
|---|--------------|
| St lves market fish, winter greens | Market Price |
| Ask us for the catch of the day | |
| Roast cauliflower steak, tahini yogurt, Harissa and chickpea VE | 16.5 |
| Rotunda Superfood salad VE | 9.5/15.5 |
| Artichoke, chickpea, quinoa, heritage tomato, rainbow radish, avocado, pumpkin and sunflower seeds, lemon tahini dressing | |

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 | 5.75 |
| Garlic sautéed green beans VE | 5.75 |
| Creamed spinach v | 5.25 |
| Mixed leaf salad, rosemary vinaigrette | 5.25 |
| Chunky chips VE | 5.75 |
| Skin on fries VE / with truffled parmesan | 5.75 / 6.75 |

DESSERTS

| | |
|---|-----|
| Chocolate and cherry sundae VE | 8.5 |
| Rhubarb, apple and almond crumble cake, custard v | 8.5 |
| Irish Whiskey Cheddar, Gubbeen, Cooleeney Farm goat cheese, plum chutney, Pink Lady apple | 15 |
| Sticky walnut and date pudding, salted toffee sauce v (to share) | 13 |
| Lemon cheesecake, vegan curd, gin macerated blackberries VE | 8.5 |

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