

# 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
Smoked almonds VE	4.25
Hoxton Bakehouse sourdough, bone marrow butter	6.5
London Smoke & Cure charcuterie, cornichons	13.5
Jalapeño, Keens Cheddar, Corneyside Farm beef croquettes, horseradish mayo	7.5
Pulled Texel lamb, apricot, ras el hanout 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
Corneyside Farm braised short rib beef taco, green chilli, pink pickled onion shallots, cucumber	11.5
London Smoke & Cure salmon, watermelon, horseradish and dill crème fraîche, pumpkin seed crumb	15
Coal roasted courgette, broad beans, whipped lemon feta VE	11.5
Burrata, castelfranco, red chicory, beetroot, hazelnuts, thyme and honey v	13

## LARGE PLATE

St Ives market fish	Market Price
<i>Ask us for the catch of the day</i>	
One pan cornfed chicken breast, chestnut mushroom, leek, baby onions, chicken butter jus	22
Roasted aubergine, spiced red pepper sauce, Israeli couscous salad, tenders team broccoli, chimichurri VE	18
Sticky braised lamb neck, pearl barley risotto, asparagus, sugar snap, salsa verde	26
Chargrilled grelot onion, ricotta galette, courgette and basil pesto, toasted mix seeds v	18
Grilled peach, heritage radish, sugar snap, peas salad VE	9.5/15.5
Heritage tomato, butter bean salad v	9.5/15.5
<i>Add hot-smoked salmon, grilled chicken, confit tuna or halloumi</i>	
	3/6

## SIDES

New potatoes, lovage pesto VE	5.75
Heritage tomato, pink pickled onion shallots VE	5.75
Broad bean, green peas, asparagus, Chardonnay 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
Texel 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.*



ROTUNDALONDON