

ROTUNDA

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

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

BRUNCH

All of our eggs are Burford Browns

London Smoke & Cure bacon, Corneyside Farm beef and red wine sausage, grilled tomato, roast field mushroom, house smoked beans, poached eggs, sourdough toast	18.5
Toasted English muffin poached eggs, hollandaise sauce With a choice of; smoked salmon, young spinach v or ham	14.5
Corneyside Farm corned beef hash, sauteed potato, baby spinach, brown sauce, poached egg	17.5
Creamy mushrooms on sourdough toast butter bean, tarragon parmesan, truffle oil v	15.5
Avocado, lemon tahini, falafel, grilled tomato, roast field mushroom, sourdough toast VE	16.5
Corneyside Farm salt beef bagel, gherkins, sauerkraut, mustard mayo, skin on fries	14.5
Avocado green goddess, piquillo pepper salsa, poached egg, mix seeds, mung beans, sourdough toast v	15.5
Poached smoked haddock, bubble and squeak, baby spinach, poached egg, wholegrain mustard hollandaise	18.5
One pan cornfed chicken breast, chestnut mushroom, leek, baby onions, chicken butter jus	22
Corneyside Farm steak of the day, fried egg, endive and Cashel blue cheese salad	20.75
Heritage tomato, butter bean salad v	9.5/15.5
Add hot-smoked salmon, grilled chicken, confit tuna or halloumi	3/6

ADD EXTRA

Poached egg v / Beans VE / Mushroom VE / Tomato VE	2.75
Avocado VE / Falafel VE / Bacon / Sausage	3.25

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.

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 Texal lamb, apricot, ras el hanout and green pea, croquettes mint yogurt	8.5

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	37
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
Cote de Boeuf	88
Tomahawk	88
Herb crusted best end of Texel lamb	58

SAUCES

Peppercorn / Red wine jus / Béarnaise v	4.25
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SIDES

Creamed spinach v	5.25
Garlic sautéed green beans VE	5.5
Heritage tomato, pink pickled onion shallots VE	5.75
New potatoes, lovage pesto VE	4.75
Broad bean, green peas, asparagus, Chardonnay vinaigrette VE	5.5
Chunky chips VE	5.75
Skin on fries VE / with truffled parmesan v	5.75 / 7