

SHADES OF THE SEASON COCKTAIL LIST

Inspired by the changing colours of the season, each drink draws on deep reds, burnt oranges, golden ambers and wintry blue skies. Think spiced warmth, orchard fruits, and a touch of smoky sweetness. This is our celebration of the season in a glass – vibrant, seasonal, and made to savour.

We also serve a selection of classic cocktails on request.

Sceptre Light - Fizzy - Bramble Koskenkorva Blueberry Vodka Bramble Syrup Lime Prosecco Raspberry Sherbet	13.5
Cerise Punchy - Vegetal - Floral Koskenkorva Botanical Vodka Red Amaranth Ginger Liqueur	14.5
Crimson Sweet - Bitter - Fruity Portobello Road London Dry Gin Fig Infused Vermouth Fig Leaf Campari	13.5
Chiffon Smoky - Smooth - Zesty Mezal Blanco Tequila Aperitivo Grapefruit Lime Apple	14.5
Alabaster Sweet - Buttery - Nutty Croissant infused Scotch Whisky Prune Pastry Syrup Vanilla Bitters	15.5
Cerulean Citrus - Foam - Refreshing Portobello Road London Dry Gin Winter Wheat Chinotto Triple Sec Lemon Prickly Pear Egg White	14.5
Fawn Autumnal - Tangy - Crisp Apple Spiced Rum Triple Sec Orchard Syrup Lime	13.5
Umber <small>0% NA</small> Cosy - Fragrant - Fizzy NA Dark Cane Spirit Chinotto Apple Vinegar Apple Pie Cinnamon	8.5



Please scan
for more
details
about
allergens

BEERS & CIDERS

DRAUGHT

	1/2	Pint
Cruzcampo Sevilla Lager 4.4%	3.5	6.45
Birra Moretti 4.6%	3.7	6.95
Beavertown Neck Oil Session IPA 4.3%	3.7	6.95
Two Tribes Metro Land Session IPA 3.8%	3.85	7.25
Deya Steady Rolling Man Pale Ale 5.2%	4	7.5
Guinness 4.2%	3.7	6.95
Lucky Saint 0.5%	3.5	6.45
Inch's Cider 4.5%	3.5	6.45

CANS & BOTTLES

Big Drop Pine Trail Pale Ale 0.5%, Ipswich, Suffolk	6.2
Kernel Table Beer 3% Bermondsey Brewery, London	6.7
NOAM Bavarian Lager 5.2%, Munich, Germany	7.2
Harbour 'Arctic Sky' IPA 4.3%, Cornwall, England	6.8
Two Tribes Power Plant Premium Pilsner GF 4.5%, King's Cross London	7
Two Tribes Dream Factory Pale Ale 4.4%, King's Cross London	7
Bulmers Original Cider, 4.5%, Clonmel, Ireland	6.5
Bulmers Crushed Red Berries & Lime Cider, 4.5%, Clonmel, Ireland	6.9

WINTER WARMERS

Vecchio Amaro
del Capo

Mulled Cider	5
Mulled Wine	9
Hot Buttered Rum	9
Vecchio Amaro Del Capo, 35%, Italy (served at -20°C)	5

Cans and bottles served in 330ml measures unless otherwise stated.

Our drinks do contain allergens, if you have any questions on the allergens in our drinks, please ask your server. Our still and sparkling wines all contain sulphites unless otherwise stated.

HOUSE SELECTION

SPARKLING

	125ml	Btl
Grande Onore Prosecco Extra Dry Luca Botter Veneto, Italy, NV, 11% VE	8.1	38.5
Bodegas Altolandon, Con Altura Pét-Nat Manchuela, Spain, 2023, 12%, VE O		54.5
Simpsons Wine Estate 'Chalklands' Classic Cuvée Kent, UK, NV, 12.5% VE	13.6	65
Charles Vercy Cuvee De Reserve Brut Champagne, France, NV, 12%	14.1	67.5

ROSÉ WINES

	175ml	250ml	500ml	Btl
Balade de Coline Rhone, France, 2023, 12.5%	8.7	12	23.9	32.5
Chateau L'Escarelle Provence, France, 2023, 13% VE O	12.8	17.5	34.9	47.5

SKIN CONTACT WINES

	175ml	250ml	500ml	Btl
Solara Orange Viile Timisului, Romania, 2023, 12.5% VE	10.6	14.5	29	39.5

DESSERT WINES & FRIENDS

	50ml	Btl
Chateau Doisy-Vedrines Sauternes Bordeaux, France, 2017, 14% (375ml)	7.5	45
Quinta da Silveira Reserva Ruby Port Duoro, Portugal, 2013, 20% (750ml)	4.6	55
Bodegas Gutiérrez Colosia, Fino, DO Jerez, NV Jerez, Spain, NV, 11.5% (750ml) VE	5	57.5
Bodegas Ximénez Spínola, PX Vintage Jerez, Spain, 2021, 12% (375ml) VE	10	59.5
Altolandon Dule Enero Ice Wine Manchuela, Spain, 2022, 13.5% (500ml) VE O	7.9	62.5
Tokaji Aszu 5 Puttonyos Tokaj, Hungary, 2013, 12.5% (500ml)	8.2	65

HOUSE SELECTION

FRESH & ZESTY

WHITE WINES

	175ml	250ml	500ml	Btl
Quintas de Homem, Vinho Verde Vale do Homem, Portugal, 2023, 11.5% VE	10.1	13.8	27.5	37.5
Pique & Mixe Piquepoul-Terret IGP Côtes De Thau Blanc, Languedoc Roussillon, France, 2023, 12.5%				43.5
La Jara Pinot Grigio Veneto, Italy, 2023, 12.5%	11.4	15.6	31.2	42.5
Montauto Vermentino Tuscany, Italy 2023, 12.5%	14.1	19.3	38.5	49.5
'Monogrpah' Assyrtiko Gaia Wines, Peloponnese, Greece, 2022, 12.5%				51.5
Raats Family Wines, Original Chenin Blanc Stellenbosch, South Africa, 2023, 12%				48.5
Horgelus Sauvignon Blanc/Gros Manseng Gascogne, France, 2023, 12% VE	12.1	16.5	33	45
Pounamu Sauvignon Blanc Marlborough, New Zealand, 2022, 13.5%				49.5
Cape Leopard Reserve Chenin Blanc Paarl, South Africa, 2022, 12.5%	10.6	14.5	29	39.5
La Zerba Bio Gavi Piedmont, Italy, 2023, 13.5% VE O B				47.5
Ochoa Calendas Viura Chardonnay Navarra, Spain, 2023, 12%	9.5	12.8	25.6	35
Vinabade Albarino Rias Baixas, Spain, 2022, 12.5%				55
Rallo Azienda Agricola, Evro Insolia DOP Sicily, Italy, 2024, 13% VE O				52.5
Vina Temprana Blanco Campo de Borja, Spain, 2021, 13.5% VE	8.2	11.2	22.4	30.5
Mauperthuis Chablis Burgundy, France, 2022, 13.5%				62.5

RICH & ROBUST

VE - Vegan O - Organic B - Biodynamic

We have a large selection of wines available by the bottle. Please ask your server if you'd like to see the full wine list. Wines are also served 125ml on request.

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HOUSE SELECTION

LIGHT & CRISP

DEEP & FULL

RED WINES

	175ml	250ml	500ml	Btl
Mount Brown Pinot Noir Waipara, New Zealand, 2020, 12%				49.5
Calusari Pinot Noir Viile Timisului, Romania, 2023, 12.5%	9.5	12.8	25.6	35
Gorgeous Grenache Thistledown, South Australia, Australia, 2022, 14.5%				49.5
Indomita Nostros Merlot Grand Reserva Maipo, Chile, 2023, 14%	12.1	16.5	33	45
Vina Temprana 'Old Vine' Garnacha Campo de Borja, Spain, 2022, 13% VE	8.2	11.2	22.4	30.5
Armigero Sangiovese Emilia Romagna, Italy, 2019, 13%				36.5
Mirapiana Maremma Toscana Castellani, Tuscany Italy, 13.5%	10.6	14.5	29	39.5
Viña Elena Monastrell Familia Pacheco Organic, DO Jumilla, Spain, 2023, 14%, VE O				42.5
Domaine Bousquet Malbec 'Black Rock', Tupungato, Mendoza, Argentina, 2023, 14%	11.4	15.6	31.2	42.5
Château Minvielle Rouge, AOC Bordeaux Superieur, France, 2022, 14%	13.3	18.2	36.3	49.5
Bodegas Altolandon, Mil Historias Malbec Manchuela, Spain, 2023, 13.5%, VE O B				52
Rikus Neethling Red Blend, Western Cape, South Africa, 2020, 14%	12.8	17.5	34.9	47.5
Paul Hobbs, Crossbarn Cabernet Sauvignon Napa Valley, USA, 2018, 15%				125
ILatium Morini, Amarone della Valpolicella DOCG, Léon, Veneto, Italy, 2016, 16.5%				115
Sidewood Shiraz Adelaide Hills, Australia, 2019, 14.5%				53.5

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SPIRITS

GIN

25ml

58 & Co. Apple & Hibiscus 40%, East London, BC	6.5
Amázzoni 42%, Cachoeira, Brazil	6.5
Beefeater London Dry 40.3% Yattendon Estate, Berkshire	5
Boatyard Double 46% Lough Erne, Ireland, BC	6.5
Boatyard Sloe Boat 29.8%, Lough Erne, Ireland, BC	6
Chase Pink Grapefruit 40%, Hereford, UK	6.5
Dyfi Pollination 45%, Dyfi, Wales	7.5
East London Liquor Company 40%, Victoria Park, London, S	5
Edinburgh Raspberry Gin 40%, Edinburgh, Scotland	5
Glendalough Wild Summer 41%, County Wicklow, Ireland	6
Hayman's Old Tom 41.4%, Clapham, London, BC	5
Hendricks 41.4%, Girvan, Scotland	5.5
Mermaid Gin 42%, Isle of Wight	6.5
Mermaid Pink Gin 38%, Isle of Wight	6.5
Sipsmith Gin VJOP 57.7%, Chiswick, London, BC	6.5
Tanqueray No. 10 47.3%, Fife, Scotland	6
The Botanist 46%, Islay, Scotland, BC	6.5
Whitley Neill Blood Orange 41.3%, City of London Distillery, London	5
Whitley Neill Rhubarb & Ginger 0%, City of London Distillery, London	4.5

VODKA

25ml

Absolut Citron 40%, Åhus, Sweden	5.5
Black Cow & English Strawberries 37.5% West Dorset, UK	5.5
Boatyard 41% Lough Erne, Ireland BC	6.5
Broken Clock 40% Manchester, UK	6.5
Discarded Grape Skin Chardonnay 40%, Highlands, Scotland	6
East London Liquor Company 40%, Victoria Park, London, S	5.5
Koskenkorva Original 40%, Finland	5
Koskenkorva Blueberry 37.5%, Finland	5.5
Koskenkorva 7 Botanicals 37.5%, Finland	5.5
Gattertop No. 12 Damson 40%, Hereford, UK	5.5
Grey Goose 40%, Picardy, France	6

SPIRITS

TEQUILA/MEZCAL

25ml

Cazcabel Coffee, 34%, Jalisco, Mexico	5
Defrente Blanco, 35%, Jalisco, Mexico	6
Del Maguey Vida Puebla Single Village Mezcal, 40%, Mexico	7
Fortaleza Anejo, 40%, Jalisco, Mexico	15
Fortaleza Blanco, 40%, Jalisco, Mexico	12
Fortaleza Reposado, 40%, Jalisco, Mexico	13.5
Madre Mezcal Ensemble, 40%, Oaxaca, Mexico,	10
Rooster Rojo Anejo, 38%, Jalisco, Mexico	6
Rooster Rojo Blanco, 38%, Jalisco, Mexico	5
Rooster Rojo Reposado, 38%, Jalisco, Mexico	5.5

RUM

25ml

Diplomatico Reserva Exclusiva, 40%, DUSA, Venezuela	6.5
Discarded Banana Peel, 37.5%, Girvan, Scotland, S	5.5
Doorly's XO, 43%, Barbados, BC	8
Duppy Share Spiced, 40%, Jamaica/Barbados, BC	6
East London Liquor Company Rarer, 40%, Victoria Park, London, S	6.5
Flor De Cana 7 Grand Reserva 40%, Nicaragua,	6
Flor De Cana 4 Extra Dry 40%, Nicaragua	5
Havana Club Especial, 37.5%, Havana, Cuba	5
Koko Kanu Coconut Rum, 37.5%, Kingston, Jamaica	5.5
Merser Double Barrel, 43.1%, Aged in London, BC	7
Saint James Imperial Blanc, 40%, Martinique	5
Two Drifters Lightly Spiced, 40%, Exeter, UK, BC	6
Two Drifters Overproof Spiced Pineapple, 60%, Exeter, UK, BC	8

ARMAGNAC/BRANDY/CALVADOS/COGNAC

25ml

Baron de Signognac VSOP Armagnac, 40%, Armagnac, France	6
Avallen Calvados, 40%, Normandy, France	6
Burnt Faith Brandy, 40%, London, UK	6
Martell VS, 40%, Cognac, France	5
Maxime Trijfol - VSOP Grande Champagne, 40%, Cognac, France	10
Remy Martin XO, 40%, Cognac, France	22

SPIRITS

WHISK(E)Y - SCOTCH / IRISH / WORLD

25ml

Amrut Indian Single Malt	43%, Bangalore, India	8
Ardbeg 5yr Wee Bastie	47.4%, Islay, Scotland	6.5
Arran 10yr	46%, Arran, Scotland	7
Auchentoshan Three Wood	43%, Clydebank, Scotland	8
Balvenie 14yr Caribbean Rum Cask	43%, Dufftown, Scotland	10
Bushmills 10yr	40%, Bushmills, Northern Ireland	6.5
Compass Box - Spice Tree Blended Malt	46%, Keith, Scotland	7.5
Dalry Milk Whisky (North British)	45.4%, Edinburgh, Scotland	6.5
Dingle Lúnasa Single Malt Whisky	50.5% Kerry, Ireland	12
Dingle Single Malt Whisky	46.3% Kerry, Ireland	8
Glengoyne 10yr	43%, Dumgoyne, Scotland, S	6.5
JJ Corry The Hanson - Batch 2	46%, County Clare, Ireland	9
Jameson	40%, Dublin, Ireland	5
Johnnie Walker Blue Label	40%, Edinburgh, Scotland	22
Kavalan Triple Sherry Cask Single Malt	40%, Yilan County, Taiwan	15
Lagavulin 16yr	43%, Islay, Scotland	11
Lakes Distillery - The One	46.6%, Cumbria, UK	7
Macallan 12yr Double Cask	40%, Aberlour, Scotland	10
Macallan Rare Cask	43%, Aberlour, Scotland	25
Maker's Mark	45%, Kentucky, USA, BC	5.5
Nikka from the Barrel	51.4%, Hokkaido, Japan	8.5
Nikka Coffey Grain	45%, Hokkaido, Japan	9.5
Pappy van Winkle 15yr	53.5%, Kentucky, USA	25
Sazerac Rye	45%, Kentucky, USA	6.5
Springbank 8yr Local Barley	58.1%, Campbeltown, Scotland	16.5
Springbank 10yr	46%, Campbeltown, Scotland	10
Starward Nova	41%, Melbourne, Australia	7
Talisker Distillers Edition	45.8% Skye, Scotland	8
Teeling Amber Ale	46.3% Dublin, Ireland	5.9
Woodford Reserve	43.2%, Kentucky, USA	6.5

SOFT DRINKS

Coca-Cola 200ml	2.75
Diet Coke 200ml	2.75
Coke Zero 200ml	2.75
Franklin & Son's Mixers 200ml	3
<i>Ginger Beer, Ginger Ale, Soda Water, Pineapple & Almond Soda Water, Lemonade</i>	
Franklin & Sons Elderflower Lemonade 250ml	4
Juices	3
<i>Orange, Cranberry, Apple, Pineapple, Tomato, Pink Grapefruit</i>	
Kingsdown Sparkling Water	Small 2 / Large 4
Kingsdown Still Water	Small 2 / Large 4
Lime and soda pint	3
Orange juice and lemonade pint	3.75
Orange juice and lemonade pint	3.75

HOT DRINKS

Hope & Glory Organic Loose Leaf Tea Blends

Earl Grey	3.5
English Breakfast	3.5
Selection of Herbal Teas	3.5
<i>Chamomile, Lemongrass & Ginger, Peppermint, Green, Forest Fruit Infusion</i>	
Fresh Mint Tea	3.5

Old Spike Coffee using Benedict Coffee Beans

Macchiato	Sgl 2.65/Dbf 3.35
Espresso	Sgl 2.6 / Dbf 3.3
Americano	3.65
Cappuccino / Latte / Flat White /	4
Hot Chocolate	4.1
Mocha	4.4

BAR FOOD

NIBBLES

order all for 12

Smoked almonds VE	4.25
Nocellara olives VE	5.25
Giant salted corn VE	3
Wasabi nuts VE	4

SMALL PLATES

Wild mushroom arancini, spiced pepper chutney v	7.25
Hummus, pomegranate, Lebanese flatbread VE	7.25
Japanese style gyoza, Thai sauce (chicken / mixed vegetable v)	8.5/7.5
Breaded tiger prawns, sweet chilli sauce	8.5

CROQUETTES

order all for 21

Jalapeno, Keens Cheddar Corneyside Farm beef, horseradish mayo	7.5
Pulled Texal lamb, apricot, ras el hanout, green pea, mint yogurt	8.5
36-day aged parmesan cheese and cauliflower, truffle mayo v	6.25

CHARCUTERIE AND CHEESE

order both for 24

Selection of London Smoke & Cure charcuterie, cornichons	13.5
Irish Whiskey Cheddar, Gubbeen, Cooleeney Farm goat cheese plum chutney, Pink Lady apple v	15

BURGERS

Corneyside Farm beef, cheese, lettuce, tomato	13.5
Texal lamb burger, feta, shaved cucumber and courgette, mint yogurt	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.

BAR BOOKINGS

Did you know you can reserve a table or area for your party in the bar or on our canal-side terrace?

Whether you're looking for a place to catch up or celebrate, we've got you covered.

Get in touch with us for enquiries and bookings.

PRIVATE DINING

Our private dining room is perfect for events from a daytime meeting to a canapé reception. It can host up to 30 guests seated and 40 guests standing and this can be extended with the use of our private terrace.

Looking to push the boat out? Rotunda is available for full venue hire for up to 250 guests, including use of the outdoor terrace. We offer a range of seasonal menus and packages from summer barbecues to Christmas parties.

INFO

Wine by the glass is served on these premises in measures of 125 ml and 175 ml, or in multiples of those quantities.

Gin, rum, vodka and whisky are served on these premises in 25ml measures or in multiples thereof.

Draught sales of beer, lager and cider are served on these premises in 1/2 pints or multiples thereof.

CONTACT

To enquire further about any of these items, please contact us on:

T: **020 7014 2840**

E: **enquiries@rotundabarandrestaurant.co.uk**



| **ROTUNDALONDON**