

ROTUNDA

BOTTOMLESS WEEKENDS

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

Prosecco, Mimosas, House Wine or Aperol Spritz- 20

Signature Cocktail - Sceptre 25

Blueberry Vodka | Bramble Syrup | Prosecco | Raspberry Sherbet

Bottomless G&T - 25

SMALL PLATES

Chargrilled tenderstem broccoli, poached sultanas, chicory, roasted hazelnuts, black garlic and pomegranate molasses VE	11
Corneyside Farm braised short rib beef taco, green chilli, pink pickled shallots, cucumber	11.5
London Smoke & Cure salmon, kohlrabi and horseradish slaw, mustard dressing, toasted sourdough	15
Salt baked celeriac tartare, macadamia puree, green herbs, roasted chestnut VE	12
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
Corneyside Farm steak of the day, fried egg, endive and Cashel blue cheese salad	20.75
Roasted squash and barley, sun dried cherry tomato, tenderstem broccoli, kalamata olives, balsamic vinaigrette VE	9.5/15.5
Heritage beets, granny smith apple, kale, goat's cheese bonbon, candied walnut v Add hot-smoked salmon, grilled chicken, confit tuna or halloumi	9.5/16 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
Braised red cabbage VE	5.25
Tenderstem broccoli VE	5.75
Mustard mash v	5.5
Chunky chips VE	5.75
Skin on fries VE / with truffled parmesan v	5.75 / 7