

ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

GROUP DINING MENU

54 - 3 COURSES

44 - 2 COURSES

Hoxton Bakehouse sourdough, bone marrow butter

STARTERS

Corneyside Farm bresaola, chicory and walnut

Rotunda chalk stream trout, crème fraiche, soda bread

Coal roasted leeks, burrata, local honey

MAINS

Tamworth pork chop, burnt apple sauce

Catch of the day, lemon and butter sauce

Jerusalem artichoke, Devon goat Cheddar, lovage

Corneyside Farm Rump steak 350g, land cress (10 supplement)

All served with seasonal greens and chunky chips

DESSERTS

Classic crème brûlée, shortbread biscuits

Chocolate tart, blood orange sorbet

Seasonal cheese and crackers