

# ROTUNDA

## WHET YOUR APPETITE

**Sceptre** 13.5  
Blueberry Vodka | Bramble Syrup | Prosecco | Raspberry Sherbet

**Crimson** 13.5  
London Dry Gin | Fig Infused Vermouth | Fig Leaf | Campari

## TO BEGIN

Nocellara olives VE	5.25
Smoked almonds VE	4.25
Fried Jerusalem artichoke, herb aioli VE	6
Hoxton Bakehouse sourdough, bone marrow butter	6.5
Short rib croquette, mustard emulsion, pickled shallot	7.5
Red prawn toast, Gochujang sauce	8
Octopus, chorizo and pickled guindillas skewer	8.5
London Smoke & Cure charcuterie, cornichons	13.5

## SMALL PLATES

Guinness Welsh rarebit, red onion marmalade v	9.5
Devilled kidney on toast	11.5
Homemade merguez and lamb rump skewer, sheep's milk labneh, mint salad	12
Corneyside Farm bresaola, chicory, walnut	11
Smoked chalk stream trout, crème fraîche, soda bread	12.5
Coal roasted leeks, burrata, London honey v	10.5
Red prawns, garlic butter	13.5

## FROM THE EMBERS

Catch of the day, lemon and butter sauce <i>Ask us for the catch of the day</i>	26
Tamworth pork chop, burnt apple sauce	28
Lamb mixed grill, Barnsley chop, merguez sausage, kidney	34
Surf & Turf <i>50-day aged rump, bone marrow, red prawns, garlic butter</i>	40
Jerusalem artichoke, Devon goat Cheddar, lovage v	22

## SALADS

Heritage beetroot, chicory, blood orange, hazelnut pesto VE	9/17.5
Rotunda Caesar, Cantabrian anchovies	10/17
<i>Add hot-smoked trout, grilled chicken, confit tuna or halloumi</i>	3/6

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 a cashless venue.

## 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
Pork Tomahawk	70

## SAUCES

Peppercorn v	4.25
Red wine jus v	4.25
Béarnaise v	4.25

## BURGERS

*Handmade by our on-site butcher, served with fries*

50 day aged rump burger, Yoredale Wensleydale, onion, house pickle, ketchup and mustard, fries	21
Texel lamb burger, milk sheep labneth, sumac, mint	21

## SIDES

Chunky chips VE	6.5
Skin on fries VE	6.5
Truffled parmesan fries v	6.5
Buttered kale v	6.5
Tenderstem broccoli VE	6.5
Garlic sautéed green beans VE	6.5
House salad VE	6.5