



ROTUNDA
BAR • RESTAURANT • PRIVATE DINING

PRIVATE DINING & EVENTS
THE GARDEN
BY THE CANAL

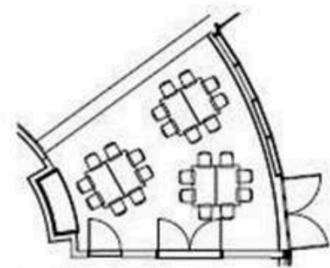
HOST YOUR SUMMER BY THE CANAL



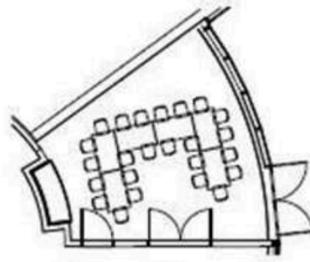
At Rotunda, we serve modern British food, rooted in a true 'gate to plate' ethos. Lamb and beef come from our Northumberland farm and are dry-aged on-site, complemented by produce from our handpicked independent suppliers.

A curated drinks list of hand-selected wines and seasonal cocktails enhances every occasion, while our private dining room provides a stylish setting for meetings, celebrations, and gatherings.

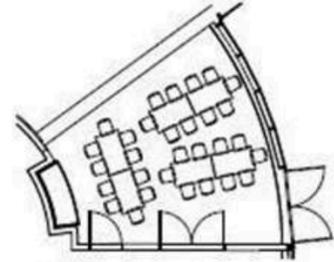
Just a short stroll from King's Cross St Pancras International, and set beside the Regents Canal, Rotunda is a distinctive destination for dining and celebration.



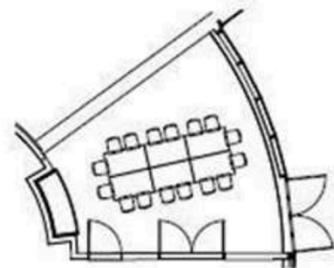
Tables of Eight - Capacity 24



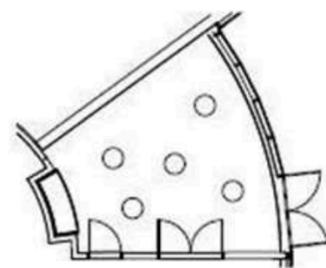
U Shape - Capacity 24



Tables of Ten - Capacity 30



Boardroom - Capacity 16



Standing Reception - Capacity 60
Circles denote poser tables



PRIVATE DINING ROOM LAYOUT

The private dining room sits beside the kitchen in the restaurant, an intimate setup for up to 60 people standing and 30 seated - perfect for business meetings or special occasions.

The room is equipped with a TV and AV equipment, so whether you're hosting a screening party, corporate gathering, or private dinner, the space can be tailored to your event.

We offer sharing, dining, and canapé menus, designed to bring people together over bold British flavours. Our expert events team is on hand to ensure everything runs seamlessly, making your event as perfect as possible.

SHARING MENU

£65pp

STARTERS

Served with Hoxton sourdough and warm flatbread

Sheep's milk labneh, dukkha spice (V)

Octopus, chorizo, pickled Guindilla pepper skewer (GF)

Ham hock terrine, house piccalilli, watercress salad (GF)

Fried Jerusalem artichoke, herb aioli (VE)

MAINS

Served with Caesar salad and fries

Braised Corneyside Farm beef brisket, house slaw

Catch of the day, lemon and butter sauce (GF)

Coal-roast leeks, plant halloumi, chilli tomato jam (VE, GF)

DESSERTS

White chocolate, passionfruit and caramel truffle (GF)

Roasted pineapple and coconut tart

Peach and raspberry cheesecake (VE)





MENU A

£67.50pp

Served with Hoxton sourdough, olive oil and balsamic vinegar

STARTER

Mackerel escabeche, bronze fennel, lemon oil (GF)

MAIN

Chargrilled Corneyside Farm bavette, green salad, chunky chips, bearnaise sauce

DESSERT

Rhubarb and blood orange panna cotta (GF, V)



MENU B

£72pp

Served with Hoxton sourdough, olive oil, balsamic vinegar

STARTER

Mackerel escabeche, bronze fennel, lemon oil (GF)

MAIN

Texel lamb noisette, wild garlic mousseline, black olive crushed potatoes, sprouting broccoli, lovage pesto (GF)

DESSERT

Limoncello and blackberry Bakewell tart, clotted cream (V)





MENU C

£85pp

Served with Hoxton sourdough, olive oil, and balsamic vinegar

AMUSE-BOUCHE

Seasonal chef's choice, samples below

Chilled Kentish pea soup *or* **Pancetta, mascarpone, lemon balm cracker**

STARTER

Chargrilled scallops, chicken fat truffle butter, sea buckthorn, purslane (GF)

MAIN

Surf n' Turf

Corneyside Farm rib-eye steak, BBQ Atlantic red prawns, bearnaise sauce (GF)

CHEESE

Black Bomber Cheddar, Roquefort, crackers, seasonal chutney, grapes (V)

DESSERT

White chocolate, strawberry and hibiscus cheesecake (V)



VEGAN MENU

£67.50pp

Served with Hoxton sourdough, olive oil and balsamic vinegar

STARTER

Strawberry, tomato and watercress salad, 'honey', pink pepper dressing (GF, VE)

MAIN

Jerusalem artichoke, herb aioli, lovage, plant halloumi (GF, VE)

DESSERT

Peach and raspberry cheesecake (VE)

This menu is designed to be served to cater to vegan or vegetarian guests alongside any of the other menus. Please advise in advance of dietary requirements and how many guests require this menu.



STANDING RECEPTION

£58.50pp

Choice of three canapés, three bowls, two desserts canapés and three drinks

BOWLS

LAND

Texel lamb rump, merguez tostada, rhubarb salsa, avocado crème (GF)
Korean BBQ glazed Corneyside Farm beef, brown rice, pickled vegetables, togarashi spice (GF)
Buttermilk fried chicken, pancetta mac and cheese, spring onion

SEA

Catch of the day, kale, crushed potatoes, lemon butter sauce (GF)
Crab and red prawn fettuccini, pine kernels, rocket, spring onion
Brown shrimp, anchovy butter, potato dumplings

EARTH

Plant halloumi, mint, pomegranate, red onion relish, bulgur wheat salad (VE)
Strawberry, tomato and watercress salad, honey and pink pepper dressing (GF, VE)
Cauliflower textures, raisins, capers, mint (GF, VE)





CANAPÉS

LAND

Corneyside Farm short rib croquette, mustard emulsion, pickled shallot

Corneyside Farm merguez and lamb rump skewer (GF)

Smoked chicken, chilli jam, endive, puffed quinoa (GF)

SEA

Red prawn toast, XO mayo

Smoked Chalk Stream trout, crème fraîche, crumpet

Octopus, chorizo crisp, saffron aioli (GF)

EARTH

Guinness Welsh rarebit, red onion marmalade (V)

Coal-roasted leek, burrata, London honey (V)

Cauliflower leaf bhaji, mint raita (VE)

DESSERTS

White chocolate, passionfruit and caramel truffle (GF)

Roasted pineapple and coconut tart



BREAKFAST

BREAKFAST SANDWICHES

£15pp

Minimum 10 people | choice of three from below | served with tea and coffee

Grilled butcher's breakfast sausage sandwich

Smoked back and streaky bacon, toasted brioche

Smoked salmon, crème fraîche bagel

Scrambled egg, mushroom, and spinach baguette

Honey roast ham, gruyère, mustard toastie

Cinnamon fried brioche, seasonal berries, whipped cream (V)

MINI CONTINENTAL

£12.50pp

Minimum 5 people | served with tea and coffee

Selection of Gourmandise pastries, mini tulip muffins, whole fruit bowl





ADDITIONAL ITEMS £3.50 per item

Add to any package or refreshment break

Porridge oats, fruit, toasted seeds (GF)

Soft cheese, avocado, and tomato wrap (VE)

Sweetcorn fritters, streaky bacon

Farmhouse sausage swirl

Smoked mackerel, baby herbs, rye bread

Seasonal fruit skewers (VE)

Meringue, seasonal fruit, whipped cream (GF, V)

Black forest delice, boozy cherries, lemon posset, raspberry shortbread (V)

Bitter chocolate and orange tart, crème fraîche (V)

MID-SESSION REFRESHMENTS

£4.80pp

Coffee, traditional and herbal teas,
biscuits

AFTERNOON BREAK

£6.50pp

Coffee, traditional and herbal teas and
a selection of cakes



LUNCH

DELUXE WORKING LUNCH

£25pp

Selection of artisan sandwiches served on platters with crisps, seasonal cut vegetables and harissa hummus, fruit plate and a serving of coffee, traditional and herbal teas

WORKING LUNCH

£22pp

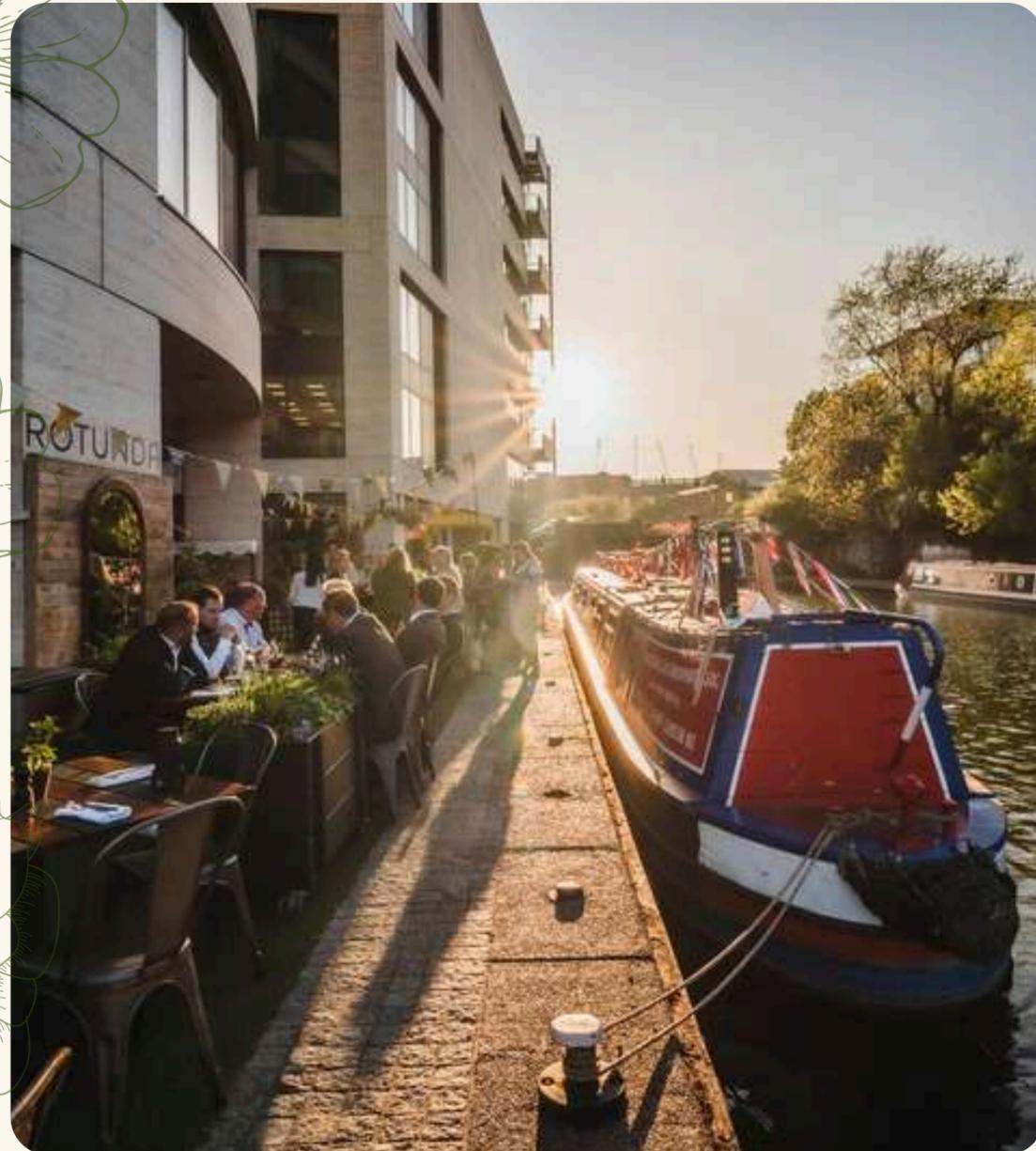
Selection of artisan sandwiches served on platters with crisps, fruit, and a serving of coffee, traditional and herbal teas

FULL DAY PACKAGE

£45pp

This would include mini continental breakfast, mid-session refreshments, working lunch and afternoon break





LET'S PLAN YOUR CELEBRATION!

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[King's Cross St. Pancras](#)