



ROTUNDA
BAR • RESTAURANT • PRIVATE DINING

TERRACE BBQS & EVENTS

THE GARDEN BY THE CANAL

HOST YOUR SUMMER BY THE CANAL

PRIVATE TERRACE HIRE AVAILABLE APRIL-SEPTEMBER

Overlooking Regent's Canal, Rotunda's waterside terrace offers a vibrant setting for summer events and celebrations.

From relaxed drinks receptions to full terrace exclusives, our flexible outdoor space can be tailored to suit gatherings of all sizes.

Guests can enjoy:

- Seasonal British menus
- BBQ feasts and sharing platters
- Signature summer cocktails
- Vegetarian and vegan options

With produce sourced from our Northumberland farm and a dedicated events team on hand, Rotunda delivers effortless summer entertaining in the heart of King's Cross.

Now taking bookings for Summer 2026.



THE FARM & FIRE FEAST

£62.50 pp

MAINS

Corneyside Farm rump steak, Café de Paris butter
BBQ pulled pork shoulder, maple and mustard glaze
British coast catch of the day, lemon butter sauce
Tabbouleh stuffed blackened red pepper, harissa yoghurt (VE)

SIDES

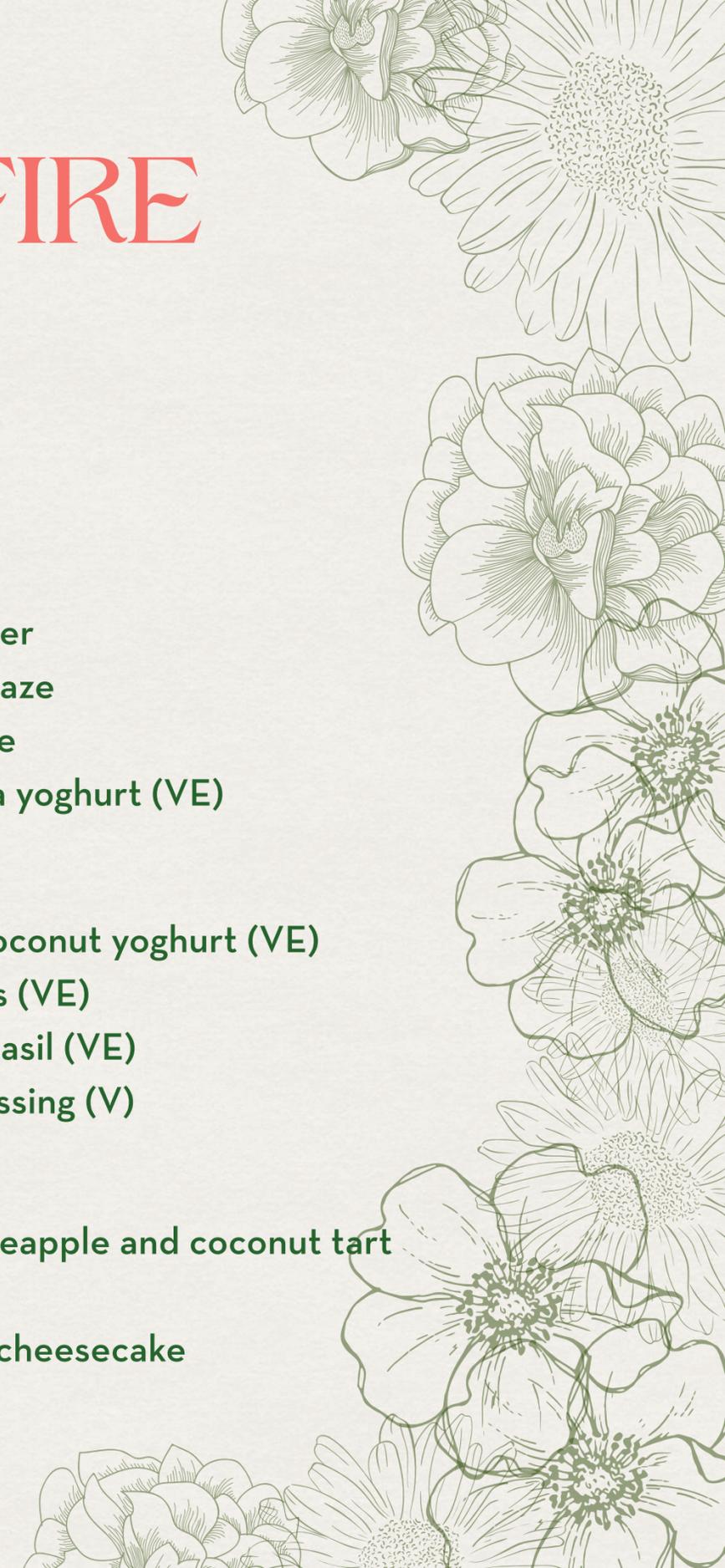
New season potato, tamarind, mint, coriander, coconut yoghurt (VE)
Cider vinegar pickled rainbow slaw, garden herbs (VE)
Heritage tomato, pomegranate, sherry vinegar, basil (VE)
Peach panzanella, torn burrata, lemon caper dressing (V)

BREADS

Pinsa romana
Grilled khobez
Seeded stone-baked baguette

DESSERTS

Roasted pineapple and coconut tart
Eton mess
Limoncello cheesecake





THE GARDEN BBQ

£50pp

MAINS

London honey and mustard-glazed chicken kebabs

Spice rubbed Texel lamb breast, tarragon, mint glaze

Butterflied mackerel, tartare salsa

Tabbouleh stuffed blackened red pepper, harissa yoghurt (VE)

SIDES

New season potato, tamarind, mint, coriander and coconut yoghurt (VE)

Cider vinegar pickled rainbow slaw, garden herbs (VE)

Heritage tomato, pomegranate, sherry vinegar, basil (VE)

Peach panzanella, torn burrata, lemon caper dressing (V)

BREADS

Pinsa romana

Grilled khobez

Seeded stone-baked baguette

DESSERTS

Lemon and verbena tart

Strawberries and cream



CANAL-SIDE PLATTER

£69 - Ideal for 4/5 to share

Labneh, pomegranate, house flatbread (V)

Short rib croquette, mustard emulsion, pickled shallot

Octopus, chorizo and pickled guindillas skewer

Guinness Welsh rarebit, red onion marmalade (VE)

Corneyside Farm beef slider, cheese, burger sauce

Texel lamb slider, mint mayo

Padron peppers, smoked salt

Giant salted corn

Spanish olives

SUMMER SIPS

HOUSE WINES

12 bottles | Serves approx. 70-80 glasses | £420

Bodegas Ochoa Blanco Lías Chardonnay, Navarra, Spain 2024 (ve)

Castellani Mirapiana Maremma Toscana, Tuscany, Italy 2020

La Balade de Coline Rosé, Rhône Valley, France 2024 (ve)

Felicette, First Contact Orange, Roussillon, France 2025 (ve)

PREMIUM WINES

12 bottles | Serves approx. 70-80 glasses | £550

Pounamu Sauvignon Blanc, Marlborough, New Zealand, 2023

Valserrano Rioja Crianza, Rioja, Spain, 2021 (ve)

Château L'Escarelle, Rosé, en Provence, France, 2024 (ve, o)

Bodegas Altolandon, Enblanco Orange, Manchuela, Spain, 2023 (ve, bio)

SPARKLING

Simpsons Wine Estate 'Chalklands' Classic Cuvée Brut, UK

12 bottles | £750

Charles Vercy Cuvée De Reserve Brut Champagne, France

12 bottles | £790

Bollinger 'Special Cuvée' Brut Champagne, France

12 bottles | £1200



VE = Vegan | O = Organic | BIO = Biodynamic

SUMMER SIPS

SIGNATURE COCKTAILS

Perfect for arrival drinks or golden hour toasts

10 | £140

20 | £260

30 | £360

MOCKTAILS

Alcohol-free options for inclusive celebrations

10 | £90

20 | £170

Passionfruit Colada | £10.50

Lip smacking, tropical and alcohol-free. This Summery mocktail mixes non-Alcoholic white cane spirit, pineapple, lime, coconut and passionfruit.

Wild Fruit Hugo Spritz | £14.50

A berry filled twist on the classic Hugo Spritz, mixing fresh strawberry, blueberry vodka, elderflower liqueur and bubbles.

Smokey Paloma | £14.50

A thirst quenching, lip smacking Paloma, mixing Tequila, grapefruit juice, lime, agave and grapefruit soda.

Bittersweet Apple Highball | £14.50

Bee-friendly Calvados, Scotch whisky, apple and cardamom shrub, pineapple and almond soda, gives this highball a fruity and refreshing appeal.

Tropical Negroni | £16.50

Punchy, tiki and delicious. This twist on the classic adds exotic flavours of coconut rum, pandan liqueur with the bitterness of Campari.

MIX & MATCH SPIRIT STATION

Based on 2 drinks per person £20pp

Pop-up bar offering a selection of spirits, wide range of mixers and garnishes.

Drinks include 58 & Co Apple & Hibiscus Gin, Edinburgh Raspberry Gin, Hayman's London Dry Gin, Gattertop Damson Vodka, Boatyard Vodka, Rooster Blanco Tequila, Duppy Share Rum, Martell VS Cognac & Woodford Reserve Kentucky Bourbon



SUMMER SIPS

TERRACE BEER SELECTION

Birra Moretti | Sol | Heineken 0%

30 bottles | £175

60 bottles | £340

PREMIUM BEERS

30 bottles | £200

60 bottles | £390

SOFT DRINKS

Coke | Diet Coke | Sprite

20 bottles | £50

HOUSE DRINKS PACKAGE

£21 per person

Enjoy three:

- glasses of house wine,
- bottles of beer or,
- bottles of soft drinks



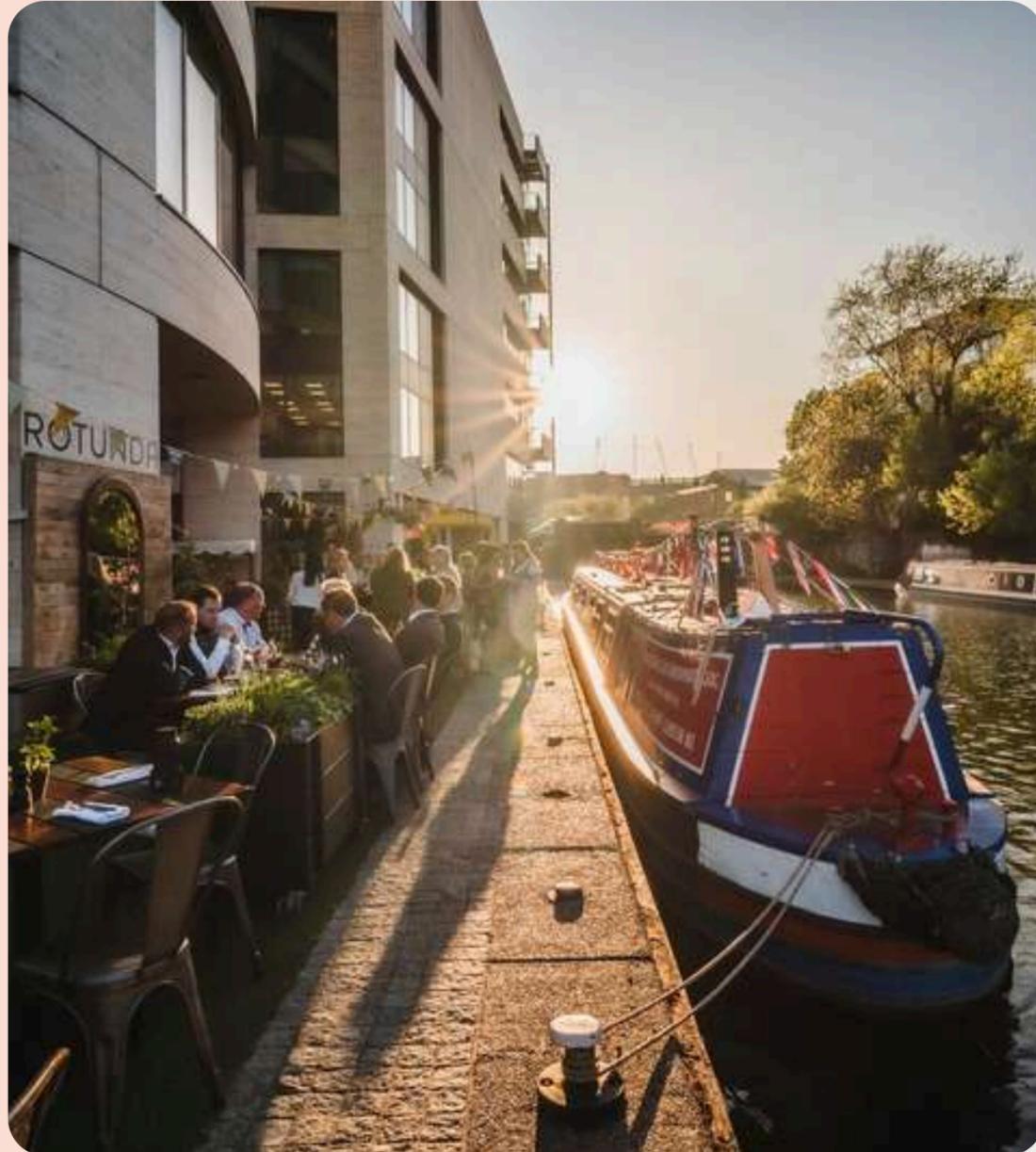
YOUR EVENT, YOUR SPACE



| Event Space | Standing | Seated |
|-------------------------------|----------|--------|
| Terrace and PDR | 150* | - |
| Private Dining Room | 60* | 30 |
| Extended PDR (semi-exclusive) | 80 | 40 |
| Restaurant and PDR | 150 | 80 |
| Full Venue Hire | 250 | 100 |

*Indoor contingency options available

Bar tables are areas available inside and outside on our covered terrace, for any-sized party of up to 100 guests



LET'S PLAN YOUR SUMMER ON THE TERRACE!

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