

## TO BEGIN

Nocellara olives VE	5.25
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

## STARTERS

Devilled kidney on toast	11.5	Classic prawn cocktail, gem lettuce, Bloody Mary sauce	13
Chicken liver parfait, onion chutney, young watercress, toasted brioche	11	Smoked chalk stream trout, crème fraîche, soda bread	12.5
Maple-roasted beetroot, pine nuts, rocket, vegan feta salad VE	9.5	Coal roasted leeks, burrata, London honey V	10.5

## BOTTOMLESS WEEKENDS

Add 1.5 hours of bottomless drinks with any main 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**

## THE MAIN EVENT

All our beef and lamb comes from our own farm, Corneyside Farm in Northumberland and then dry-aged, hung and butchered here at Kings Place.



### SUNDAY ROASTS

All served with roast potatoes, braised seasonal greens.  
Yorkshire pudding, seasonal vegetables, Sunday condiments,  
bottomless gravy.

Slow roast leg of Texel lamb, mint	25
Pork belly porchetta	23
Sirloin of Corneyside Farm beef	33
Top-Rump of Corneyside Farm beef	27
Wild mushroom Wellington, chive oil V	21
Half roast corn-fed chicken	23
Trio Roast (excludes Sirloin)	35

### TO SHARE

Our sharing cuts change regularly, dependent on what our  
butcher has available, including tomahawk, chateaubriand and  
côte de boeuf.

Add £10 per person for roast trimings.

### MAINS

If you don't fancy a roast, we've got you covered!

Catch of the day, lemon and butter sauce	26
Ask us for the catch of the day	
Jerusalem artichoke, Devon goat Cheddar, lovage V	22
Heritage beetroot, chicory, blood orange, hazelnut pesto VE	17.5
Add hot-smoked trout, grilled chicken, confit tuna or halloumi	6

### SUNDAY BEEF CLUB

65

Three courses served sharing style with a choice of a Bloody  
Mary or glass of Champagne to kick things off! Must be ordered  
for the whole table. Minimum 2 guests.

#### SHARING STARTER

Chicken liver parfait, onion chutney, young watercress, brioche  
Beetroot, pine nuts, rocket, vegan feta salad VE  
Classic prawn cocktail, gem lettuce, Bloody Mary sauce

#### MAIN

Chef's choice sharing cut, Corneyside Farm Sirloin or Ribeye  
Served with your choice of classic Sunday lunch sides, cauliflower  
cheese and gravy OR with fries, seasonal salad, bearnaise and  
peppercorn sauce

#### PUDDING

Sharing selection of Sunday desserts served with a glass of  
Château Doisy-Vedrine Sauternes, Bordeaux, France, 2017, 14%

#### SIDES

Cauliflower cheese V	6.5
Garlic sautéed green beans VE	6.5
Buttered kale V	6.5
House salad V	6.5
Chunky chips VE	6.5
Skin on fries VE / with truffled parmesan	6.5

## DESSERTS

Apple caramel crumble VE	8.5
Chocolate tart, blood orange sorbet	8.5
Classic crème brûlée tart, shortbread biscuits	8.5
Sticky toffee pudding	8.5

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.

   | **ROTUNDALONDON**