ROTUNDA

WHET YOUR APPETITE

Sloe 75 16.5
Boatyard Sloe Boat Gin | Lemon Juice | Mulled Spice Syrup | Roebuck Estates Rosé de Noirs | Blackcurrant Caviar

The Púcas' Punch 16.5
Mad March Hare Irish Poitín| Baileys Irish Cream Liqueur | Orange Peel and Cardamom Syrup | Lemon Juice | Mint Chocolate

TO BEGIN

Nocellara olives *VE*	5.5
Smoked almonds *VE*	4.5
Truffle and pecorino nuts *V*	5
Hoxton Bakehouse sourdough, bone marrow butter	7
Sourdough flatbread, olive oil, sea salt *VE*	7
Short rib croquette, mustard emulsion, pickled shallot	7.5
Blue cheese and pumpkin arancini, saffron aioli *V*	7.5
Merguez, lamb rump skewer, labneh, mint salad	12
Festive cheese, London Smoke & Cure charcuterie board, pomegranate, truffle honey	16

SMALL PLATES

Spiced sweet potato and parsnip velouté, heritage carrot crisps, chestnut crumb *VE*	11.5
Ham hock terrine, cranberry relish, house pickled winter vegetables, toasted Hoxton Bakehouse sourdough	12.5
London Smoke & Cure beetroot-cured trout gravadlax, honey mustard beetroot crisps, herby cream cheese, candied walnuts, winter baby leaves	15.5
Corneyside Farm beef carpaccio, mascarpone-truffle cream, hazelnut, lime dressing, Parmesan cheese, pine kernels	16
Baked camembert, hot honey, Hoxton Bakehouse sourdough *Serves 2 V*	20

LARGE PLATES

Catch of the day, creamy mussel, lemon butter sauce *Ask us for the catch of the day*	Market Price
Butternut squash and chestnut, spicy vegetarian 'nduja wellington, shallots and tarragon cream *VE*	22
Mulled Corneyside Farm beef bourguignon, horseradish pommes purée	26
Norfolk Bronze turkey, cranberry, sage and chestnut stuffing, pigs in blanket, gravy, served with festive trimmings	29

SALADS

Heritage roasted beets, caramelised fig, chicory, candied walnuts, blue cheese, clementine dressing *V*	11/18
Rotunda Caesar, Cantabrian anchovies *Add hot-smoked trout, grilled chicken, confit tuna or halloumi*	11/18 *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.

ROTUNDALONDON

Please scan for more details about allergens

FARMER, BUTCHER, CHEF

Our dedication to food starts in the fields of our Corneyside Farm in Matfen, Northumberland. Born and bred on the farm, all the Limousin X beef and Texel lamb on our menu is sourced from here. All of our meat 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.

Châteaubriand	93
Tomahawk	88
Côte de Bœuf	88
Herb-crusted best end of Texel lamb	58
Lamb noisette	85

SAUCES

Peppercorn	4.25
Red wine jus	4.25
Béarnaise	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	21
Texel lamb burger, labneh, sumac, mint	21

SIDES

Chunky chips *VE*	7
Skin-on fries *VE*	7
Truffled parmesan fries *V*	7
Tenderstem broccoli *VE*	7
Roast potatoes *V*	7
Pigs in blankets	7
Brussels sprouts, chestnuts, cranberries *V*	7
Chicory and blue cheese salad *V*	7

STREETSMART HELPING THE HOMELESS

During November and December, Rotunda is proudly partnering with StreetSmart, where £1 will be added on top of your bill to support this local homelessness charity.