ROTUNDA

WHET YOUR APPETITE

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

Crimson 13.5
Portobello Road Dry Gin | Fig Infused Vermouth | Fig Leaf | Campari

TO BEGIN

Nocellara olives VE	5.25
Smoked almonds VE	4.25
Hoxton Bakehouse sourdough, bone marrow butter	6.5
London Smoke & Cure charcuterie, cornichons	13.5
Jalapeño, Keens Cheddar, Corneyside Farm beef croquettes, horseradish mayo	7.5
Pulled Texal lamb, apricot, ras el hanout and green pea, croquettes, mint yogurt	8.5

SMALL PLATES

Spiced potted crab, Hoxton Bakehouse sourdough bread	14.5
Sausage and glazed chicken en croûte, winter salad, pickled vegetables	12
Roasted butternut squash soup, sage and apple croutons VE	9.5
Chicory, candied walnut, glazed pear and Roquefort salad V	10
Corneyside Farm beef carpaccio, whipped parmesan, capers, parsley oil, pine kernels, wild rocket	15
Baked Camembert, truffle honey, cranberry, candied walnuts V	18

LARGE PLATE

St Ives market fish, Cornish mussels, foraged sea vegetables, leek beurre blanc, crushed potatoes *Ask us for today's catch*	30
Bronzed turkey, sage and chestnut stuffing, pig's in blankets *Served with traditional festive trimmings*	27
Sweet potato, lentil and chestnut wellington, confit garlic veloute VE	18
Confit Gressingham duck leg, braised red cabbage, cinnamon poached pear, potato fondant, red wine jus	30
Roasted squash, cranberry, apricot quinoa, honey glazed carrots, Cashel Blue cheese, pomegranate dressing V *Add hot-smoked salmon, grilled chicken, confit tuna or halloumi*	15 *6*

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

SAUCES

Peppercorn	4.25
Red wine jus	4.25
Béarnaise V	4.25

BURGERS

Handmade by our on-site butcher, served with fries

Corneyside Farm beef, provolone cheese, caramelised onion, lettuce, tomato and pickles, truffle mayo	21
Texal lamb burger, crumbed feta, shaved cucumber and courgette, mint yogurt	19

SIDES

Roast potatoes VE	5.75
Brussel sprouts, chesnuts VE	5.75
Garlic roast Portobello mushroom VE	3.75
Pigs in blankets	6
Truffled parmesan fries	6.75
Chunky chips VE	5.75
Skin on fries VE	5.75
Creamed spinach V	5.25
Tenderstem broccoli VE	5.75
Garlic sautéed green beans VE	5.
Braised red cabbage VE	5.25

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

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