

WHILE YOU WAIT

St. John bread, sea salt butter	2.5
Smoked aubergine, St. John bread	4
Grilled artichokes, feta	4.5
Nocellara olives	3.5
Corneyside Farm beef jerky	5

STARTERS

Roasted garlic and parsnip soup, honey, truffle oil	6.5
Corneyside Farm rare beef salad, rocket, parmesan, truffle dressing	9
Wild mushrooms, toasted brioche, poached hen's egg, parmesan	9.5
Peppered Corneyside Farm brisket, pickled girolles	9.5
Burrata, sun-dried tomato pesto, rocket	9.5
Chicken liver parfait, plum chutney, toasted sourdough	7.5
Cured trout, dill and quail egg sauce gribiche, bread crisps	8

MAINS

Roasted pumpkin, spelt, cranberry and walnut stew	7.5/15
Corneyside Farm steak and ale pie, bone marrow gravy	16
Vegan gnocchi, wild mushrooms, cashew sauce, sorrel	17
Roast turkey crown, stuffing, pigs n' blankets, duck fat roast potatoes, Brussels sprouts, parsnips, gravy	17
Parma ham wrapped roasted cod, black olive mash, burnt butter, sprout sauce	17

FROM THE GRILL

8oz Corneyside Farm beef burger <i>caramelised Guinness onions, smoked bacon, Oglesfield cheese, house chips</i>	15
<i>Add a slice of peppered smoked Corneyside Farm brisket</i>	+ 3
Chicken paillard, lemon and parsley dressing, celeriac remoulade	13.5
Texel lamb saddle, carrot purée, smoked pancetta lardons, mint salsa verde	23
Texel lamb, goat's cheese, black olives, tarragon dressing	20

SET MENU - 2 COURSES, 19.5

Available Mon - Fri 12pm - 3pm and Mon - Sat 5pm - 7pm

STARTERS

Cured pickled sardines, onion, watercress, croûtons
Charred goat's cheese, grape and walnut dressing
Roasted fig and squash salad, pomegranate, thyme and orange dressing

MAINS

Red wine braised Corneyside Farm beef, garlic and mustard mashed potato
Charcoal-grilled sea bream, burnt preserved lemon, cucumber and thyme dressing
Cranberry and lentil bake, roast potatoes, Brussels sprouts, parsnips, vegetarian gravy

FARMER, BUTCHER, CHEF

Our dedication to food starts in the green 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 featured on the menu. It is dry-aged, hung and butchered here at Kings Place. We are very proud to serve our meat alongside fresh, day boat caught fish and a number of plant-based, vegetable and vegan dishes.

OUR BUTCHER'S CHOICE DISHES

Hot rare Corneyside Farm beef sandwich, 12
caramelised onions, land cress, rosemary and mustard aioli, gravy bread
Only available during lunch

STEAKS	280g/380g
Rump	23.5/30.5
Sirloin	26.5/34.5
Rib-eye	28.5/37.5

SAUCES - Rotunda's steak sauce, fennel béarnaise, + 2
bone marrow gravy

TWO TO SHARE

Our sharing cuts change regularly, dependent on what our Butcher has available. They include tomahawk, côte de boeuf, porterhouse and lamb shoulder.
Any of the above can also be pre-ordered for your next visit.

Corneyside Farm côte de boeuf, charred greens, choice of sauce	70
Texel lamb rump, charred greens, béarnaise sauce	65
Rotunda's 'cottage pie'	37
Braised Corneyside Farm beef, wild mushroom, truffle mash	

SIDES & SAUCES

Rocket and walnut salad	4.5
Buttered sprouts and red cabbage	5
Roast potatoes	4.5
Orange and honey glazed carrots and parsnips, sesame seeds	4.5
House chips	4
Truffle house chips	6
Toasted kale, smoked butter	4.5

SAUCES +2
Rotunda's steak sauce, béarnaise, bone marrow gravy

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



ROTUNDALONDON