

St.John bread, sea salt butter	2.5
Grilled artichokes, feta	3.5
Nocellara olives	3.5

STARTERS

Burrata, sun-dried tomato pesto, rocket	9.5
Atlantic prawns, 'Bloody' marie-rose sauce, cucumber, gem heart, sea greens	10
Wild mushrooms, toasted brioche, poached hen's egg, parmesan	9.5
H.Forman & Son's smoked salmon, pickled cucumber, lemon crème fraîche	10

SUNDAY ROASTS

All served with duck fat roast potatoes, a selection of seasonal vegetables, Yorkshire pudding and lashings of gravy.

Roasted leg of Texel lamb	20
Slow roast rare breed boned and rolled pork	18.5
Whole roasted globe artichoke, spinach, hollandaise, grana padano, seasonal vegetables, roast potatoes	15.5

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.

Texel shoulder of lamb	65
Whole free-range roast chicken	35

STEAKS

280G/380G

Rump	23.5/30.5
Sirloin	26.5/34.5
Ribeye	28.5/37.5
SAUCES - Rotunda's steak sauce, béarnaise, bone marrow gravy	+2

MAINS

Vegan gnocchi, wild mushrooms, cashew sauce, sorrel	17
Chicken paillard, lemon and parsley dressing, celeriac remoulade	13.5
Parma ham wrapped roasted cod, black olive mash, burnt butter, sprout sauce	17
8oz Corneyside Farm beef burger, caramelised Guinness onions, smoked bacon, Oglesfield cheese, house chips	15
Add a fried egg	+ 2

ADD TWO HOURS OF BUBBLES FOR £20, WHEN YOU ORDER A MAIN, STEAK, ROAST OR BRUNCH DISH

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

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.



Why not make the most of a long Sunday afternoon. Indulge in our special menu complete with paired drinks!

SUNDAY BEEF CLUB per person	65
FOOD ONLY per person	45

WHET YOUR APPETITE

Chef's choice canapés
Glass of Brocard Pierre 'Tradition', Champagne NV or a Bloody Mary

TO START

Seafood platter to share including H.Forman & Son smoked salmon, dressed Cornish crab, peeled Atlantic prawns, 'Bloody' marie rose, sourdough

MAIN COURSE

Roast Corneyside Farm sirloin, unlimited duck fat roast potatoes, seasonal vegetables, Yorkshire puddings, lashings of gravy
Half a bottle of wine per person
Sauvignon Blanc/Gros Manseng, Domaine Horgelus or Rioja Joven, Finca Manzanos

DESSERT

Choice of dessert each
Espresso martini, Irish coffee or port
Add a selection of British cheeses to share for a supplement of +5 per person

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

Rotunda's steak sauce, béarnaise, bone marrow gravy