

## WHET YOUR APPETITE

<b>Rio Rosa</b> <i>Pink peppercorn and dill infused Rooster Rojo Blanco Tequila, lime juice, strawberry cordial, honey, pink grapefruit and bergamot tonic.</i>	11.5
<b>Spiced Granada Spritz</b> <i>Katun Mexican Gin, St. Germain elderflower, lemon, pomegranate and mint syrup, prosecco</i>	12.5

## WHILE YOU WAIT

Spiced olives	4
Smoked almonds	4
Feta stuffed red pepper	4
Spiced, fried butterbeans	4.5
House olive focaccia, chimichurri	6.5

## SMALL PLATES

Chargrilled courgette, pea, feta, mint	9.5
Tuna tartare, lime, tequila, crispy shallots, avocado, taco	12.5
Refried beans, tomato, olive, avocado, pico de gallo salsa, taco	9.5
St Ives Smokehouse cured smoked salmon, pickled shallots, horseradish	13.5

## SMALL PLATES FROM OUR FARM

Sticky Corneyside Farm beef croquettes, habanero, lime mayonnaise	9.5
Butcher's bresaola, rocket, parmesan, Dijon mustard dressing	10.5

## SALADS

*Small/ Large*

Heritage tomato, burrata, red onion, rocket, pesto	9/15
Rotunda superfood salad, rainbow quinoa, edamame beans, Tenderstem broccoli, avocado, baby spinach, lemon dressing	8/14
<i>Add hot smoked salmon, butcher's bresaola or vegan feta</i>	<i>+7</i>

## MAINS

Market fish <i>Ask us for today's catch of the day</i>	Market Price
Whole grilled plaice, grilled seasonal greens	28
Gnocchi, fire pit Provençal vegetables, crispy basil, wild garlic pesto	19.5

## FROM THE FARM TO THE GRILL

*All of our beef and lamb comes from our own farm, Corneyside Farm in Northumberland. The Limousin X beef and Texel lamb is free range and grass fed.*

## MAINS

Rotunda burger, pulled brisket, bacon jam, Monterey Jack cheese, skin on fries	19.5
Corneyside Farm beef brisket chilli con carne, tortilla chips, guacamole, salsa	21.5
Chargrilled Texel lamb saddle, habanero, courgettes, tomato, mint yoghurt	26

## STEAKS

*Garnished with watercress shoots*

Picanha <small>350g</small>	31
Rump steak <small>350g</small>	36
Ribeye <small>350g</small>	36
Fillet steak <small>250g</small>	39
Sirloin steak <small>350g</small>	39

## SHARING CUTS

*Our sharing cuts are recommended for two people and come with two sides of your choice plus a sauce*

Chateaubriand	90
Sirloin	85
Tomahawk	85
Côte de Boeuf	85
Herb crusted best end Texel lamb, squash, chilli,	56

## LAMB CUTS

*Served on the bone with watercress shoots and fresh mint*

Grilled leg of Texel lamb	24
Double Texel lamb loin chop	26
Grilled Texel lamb cutlets	28

## SAUCES +3

Chimichurri / Béarnaise / Peppercorn / Garlic herb butter

## SIDES

Summer leaf salad, heirloom tomato	5.5
Rocket, parmesan, balsamic salad	5.5
Summer greens	5.5
Minted new potatoes	5.5
Peas, beans, baby gem, mint	5.5

Truffled parmesan fries	6.5
Skin on fries	5.5
Chunky chips	5.5



**ROTUNDALONDON**

*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.*