

WHILE YOU WAIT

St. John bread, sea salt butter	2.5
Pickled vine cherry tomatoes, garlic, St. John white stick	4
Grilled artichokes, feta	4.5
Nocellara olives	3.5
Corneyside Farm beef jerky	4.5
Slow braised and glazed meat bites	5

STARTERS

Minestrone soup, St. John white stick	7.5
Texel Lamb tartare, shallot and sherry vinaigrette, rosemary and mustard aioli	10.5
Chopped tomatoes, garlic, basil olive oil, sourdough toast	8.5
Smoked Corneyside Farm brisket, mushroom ketchup	9.5
Burrata, basil pesto, green cress	9.5
Cornish crab Caesar salad	11

MAINS

Pomegranate and green herb risotto, grilled pine nuts	9/16
Corneyside Farm steak and kidney pie, bone marrow gravy	16
Curried pearl barley, charred cauliflower, purple kale, toasted almonds	12.5
Slow-cooked Texel lamb, baked truffle potato, red wine sauce	17.5
Texel lamb, black cabbage, shallot and anchovy dressing	22

FROM THE GRILL

8oz Corneyside Farm beef burger caramelised Guinness onions, smoked bacon, Oglesfield cheese, house chips	15
Add a slice of peppered smoked Corneyside Farm brisket	+ 3
Surf and Turf Corneyside Farm picanha, king prawns, black garlic butter	30
River Tess sea trout, crab sauce, sea greens	16.5
Whole red gurnard, pickled cockles, cider vinaigrette, spring onions	27
Chicken paillard, lemon and parsley dressing, celeriac remoulade	13.5

SET MENU - 2 COURSES, 19.5

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

STARTERS

Red mullet fillet, pickled heritage baby carrots, black pepper aioli
Broccoli and blue cheese pâté, toasted seeds, St. John white bread
Pork and smoked haddock croquettes, apple sauce

MAINS

Grilled whole St. Ives mackerel, celeriac remoulade
Chargrilled Ox liver, cherry tomatoes, basil, black olives
Pomegranate and green herb risotto, grilled pine nuts

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

STEAKS

Hot rare Corneyside Farm beef sandwich, caramelised onions, land cress, rosemary and mustard aioli, gravy bread	12
<i>Only available during lunch</i>	
	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, bone marrow gravy + 2

BUTCHER'S GRILL

Available individually or for two to share	35/60
Corneyside Farm rump steak, spiced Texel lamb and tomato sausage ring, Texel lamb leg steak, fried duck egg, choice of sauce	

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.

Our current sharing cuts are:

Corneyside Farm beef Wellington rich red wine jus, greens	80
Texel lamb rump, charred greens, fennel béarnaise sauce	65

SIDES & SAUCES

Rocket and parmesan salad	4.5
Button mushrooms, garlic and parsley butter	5
Beef dripping mashed potato	4.5
<i>Also available as vegetarian</i>	
Cherry vine tomato salad	4.5
House chips	4
Truffle house chips	6

SAUCES

Rotunda's steak sauce, fennel 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



ROTUNDALONDON