

SUMMER PRIVATE DINING ROOM MENU

MENU A 35.00

Grilled tiger prawn, heritage tomato and bread salad Braised shoulder of lamb, pea, broad bean, baby gem, mint sauce Anne Forshaws yoghurt Pana cotta, Summer berries

MENU B 39.00

Warm burata, air dried San Danielle tomatoes, basil cress Grilled lemon sole, grilloes and summer seashore vegetables Buttermilk pudding, raspberry jelly

MENU C 43.00

South coast shellfish on ice, mayonnaise, lemon

Northumbrian steak cut, peppered sauce, triple cooked beef dripping chips

Summer pudding, Cornish clotted cream

MENU D 49.00

Crisp leg of Goosnargh duck, orange and chicory salad
Marsh samphire, tempura, oyster sauce
South coast turbot, buttered woodland cabbage and sea lettuce
Hot chocolate sponge cake, peanut ice cream

ROTUNDA BAR AND RESTAURANT, KINGS PLACE, 90 YORK WAY, NI 9AG ROTUNDABARANDRESTAURANT.CO.UK 020 7014 2835



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TASTE OF ROTUNDA 65.00

Five courses that perfectly encapsulate the very best of what Rotunda has to offer, from our own beef and lamb to dayboat caught fish and seafood. Our ultimate indulgence.

Baked Rye bay scallop, pink peppercorn butter

Northumbrian fillet steak tartare, Quail egg, josper grilled bread

Dover sole fillet, girolles, tomato confit, crisp cod tongue

Northumberland lamb 3 ways cutlet, belly, sweetbread

Salted caramel ice cream, elderflower jelly

Our chefs are happy to design bespoke menus on request, so do get in touch if you'd like to discuss other menu options.

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