

ROTUNDA

BAR • RESTAURANT • PRIVATE DINING



Since opening, we have served beef and lamb exclusively from our own farm in Matfen, which is situated in the heart of the Northumberland countryside.



All our animals are grass fed and free to roam across acres of clover filled farmland. The meat is then hung here at Rotunda in our specially built hanging room for a minimum of 28 days before it is butchered by our own chefs.



"I pride myself on my livestock and it means a lot to me that my produce is served at Rotunda to people who really appreciate it. It is lovely to see a head chef who takes the same pride in what he puts on a plate as I do in rearing it."

IAN SCOTT - FARMER: CORNEYSIDE FARM, MATFEN



After being skillfully butchered by Daryl Roach (left), our master butcher, our cuts of fresh meat are transformed into great dishes by our chefs Ian Green (centre) and Norman Harkness (right). We are completely confident in our meat and know that everything we serve at Rotunda is of the highest possible quality.

STARTERS

Watercress soup, poached duck eggs	£5.95
Hastings plaice, prawn and curry mousse, pink grapefruit and orange, vanilla dressing	£8.95
Home cured and smoked Northumbrian beef pastrami, celeriac and mustard remoulade and rocket leaves	£7.95
Potted smoked mackerel and horseradish rilette, toasted granary bread	£7.85
Roast ironbark pumpkin, pearl barley and Herefordshire goat's cheese salad celery cress	£6.50
English Gressingham duck rilette, spiced winter fruit chutney, toasted bread	£8.95
Cured Scottish salmon, horseradish cream, avruga caviar	£7.25

MAINS

10oz sirloin steak, fondant potato, swiss chard, beetroot and horseradish puree, red wine jus	£23.75
Wild mushroom and truffle risotto, rocket leaves	£12.95
Rotunda gourmet beef burger, sliced beef tomatoes, baby gem, red onion relish, lovers potato wedges	£12.95
Pan seared Scottish salmon, crushed new potatoes, cavalo nero, garlic and parsley cream sauce	£15.95
Rump of texel lamb, confit English savoy cabbage, carrot puree, rosemary hot pot potatoes	£17.95
Lemon and parsley crusted Haddock fillet, salsify and leeks, chervil root puree	£15.50
Thyme infused roast winter vegetable and pearl barley casserole, vegetarian herb dumplings	£12.95

BEEF CUTS FROM OUR OWN FARM

SPECIALITY CUTS FOR TWO PEOPLE
AGED FOR A MINIMUM OF 30 DAYS IN OUR OWN HANGING ROOM

Served with portabello mushrooms and watercress

Chateaubriande – cut from the fillet	£32.00 per person
T-bone – cut from the sirloin and fillet	£29.00 per person
– Béarnaise, Peppercorn or Stilton	

Please allow 25-35 minutes cooking time when ordering our specialty beef cuts.

SIDE DISHES

Green salad	£2.85	Mashed potato	£3.60
Chips	£3.60	Buttered brussel tops	£3.60
Lover's potato wedges	£3.60		

PRE-PERFORMANCE MENU

AVAILABLE 5-7.30PM WHEN CONCERTS ARE SHOWING

£20.00 - TWO COURSES £25.00 - THREE COURSES

Cream of leek and potato soup, herb croutons
Potted braised ham hock, English beetroot salad
Salmon and prawn rilette, confit lemon, mesclun leaves

Goosnargh chicken fillet, leek and mushroom ragout, potato rosti
Butterfly salmon, confit red cabbage, thyme beurre blanc
Winter root vegetable, tomato and herb cobbler

Traditional bread and butter pudding, vanilla custard
Lemon posset, biscotti
Chocolate brownie, Tahitian vanilla cream

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A discretionary 12.5% service charge will be added to your bill. Some of our products may contain traces of nut