

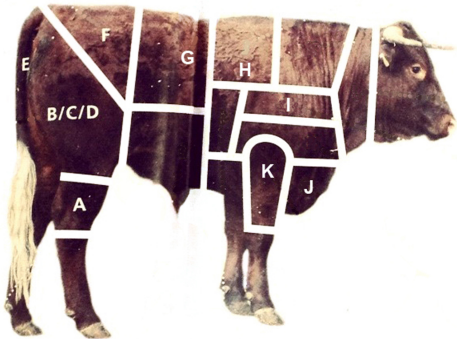
# PROVENANCE

ALL THE BEEF & LAMB ON OUR MENU IS SOURCED FROM OUR FARM IN MATFEN, NORTHUMBERLAND.

OUR ANIMALS ARE BORN THERE, TRADITIONALLY HAND-REARED, GRASS-FED & FREE TO ROAM OVER ACRES OF NATURALLY FERTILISED FARMLAND.

PATIENCE IS A VIRTUE. THE COWS ARE ONLY SLAUGHTERED WHEN THE FARMER FEELS THEY ARE READY & OUR SPRING LAMBS ARE NATURALLY REARED MEANING THEY ONLY ARRIVE ON OUR MENU IN JUNE.

OUR EGGS ARE FREE RANGE, WHILE OUR CHICKENS & DUCKS ARE SOURCED FROM AN INDEPENDENT FARM IN GOOSNARGH, LANCASHIRE.



## BEEF

- A. LEG OF BEEF
- B. TOP RUMP
- C. SILVERSIDE
- D. TOPSIDE
- E. OXTAIL
- F. RUMP
- G. SIRLOIN, FILLET & T-BONE
- H. FORERIB - RIBEYE
- I. CHUCK & FLAT IRON
- J. BRISKET
- K. SHIN

WE ARE PROUD TO WORK WITH GLOBAL GENERATION, A LOCAL SUSTAINABILITY CHARITY, AS WELL AS BEING PART OF THE RSPCA'S SIMPLY ASK CAMPAIGN.

# ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

## FOR THE TABLE

Soft boiled pheasant egg, celery salt 2.90

## STARTERS

- Cured wild sea bass, oyster tempura, wood sorrel, pickled shallot and broad beans 8.50
- Chilled tomato and bell pepper soup, olive oil, basil cress 6.50
- Burrata, artichokes, fennel, pine nuts, foraged leaves 7.95/ 16.00
- Grilled tiger prawns, heritage tomato, black olives and bread salad 9.95 / 17.95
- Cornish crab and smoked apple wood toasty 8.95
- Smoked trout, Goosnargh duck egg, brioche, pickled cucumber 7.50
- Line caught Eastbourne squid, rock samphire and rosemary aioli 8.50

## WOOD & COAL BURNING JOSPER OVEN

- Fillet steak, béarnaise sauce, triple cooked chips 28.00
- Rib steak 22.50
- chilli, garlic, sea arrow grass, triple cooked chips 22.50
- Add native lobster meat for 7.00

## TO SHARE

- Goosnargh corn fed duck, crisp leg, roast breast turnips, sea kale, apple sauce 17.50 per person
- Twelve hour braised Moroccan spiced lamb, spiced chick pea and tomato 16.50 per person

## MAINS

- Goat's curd and spinach ravioli, rock samphire, tomato 14.95
- South coast plaice, sea kale, béarnaise sauce 17.50
- Line caught sea mullet, hedgerow fennel, marsh samphire 15.95
- Steamed south coast fish, peppered dulse, sea purslane 22.50

## ACCOMPANIMENTS

- Triple cooked chips 4.00 Coastal greens 4.50 Fennel, samphire and lemon salad 4.00 Buttered garden peas 4.00
- Heritage tomato and basil salad 4.50 Jersey Royals 4.00 Foraged leaf salad 3.80

A 12.5% discretionary service charge will be added to all bills

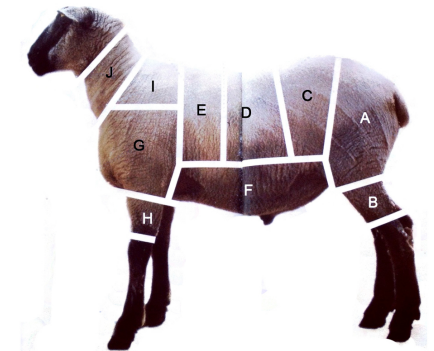
# HANGING ROOM

HAVING ARRIVED FROM OUR FARM THE MEAT IS THEN HUNG HERE IN OUR ONSITE, SPECIALLY BUILT HANGING ROOM.

OUR BEEF IS HUNG FOR A MINIMUM OF 28 DAYS TO ENHANCE THE FLAVOUR & TENDERISE THE MEAT, BEFORE BEING BUTCHERED ONSITE.

WE ARE ONE OF THE FEW RESTAURANTS IN THE UK WITH OUR OWN FARM & HANGING ROOM TO ENSURE THE QUALITY & INTEGRITY OF OUR MEAT.

IF YOU'D LIKE TO TAKE A LOOK, JUST SPEAK TO YOUR WAITER.



## LAMB

- LEG .A
- SHANK .B
- CHUMP .C
- SADDLE & LOIN .D
- BEST END & RACK .E
- BREAST .F
- SHOULDER .G
- SHIN .H
- MIDDLE NECK .I
- SCRAG .J

I ❤️  
ROTUNDA  
BAR • RESTAURANT • PRIVATE DINING

FOR REWARDS & SAVINGS THROUGHOUT THE YEAR, JOIN OUR MEMBERSHIP CLUB.