

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.

2 COURSES FOR £10.00

EVERY LUNCHTIME MON-SAT THIS JANUARY

STARTERS

Salad of English beetroot, pear and Colston Bassett stilton

Smoked Cornish haddock, leek and potato chowder

Chicken liver, thyme and peppercorn parfait, red onion chutney,
toasted bread

MAIN COURSES

Confit Goosnargh chicken, sausage and pork belly cassoulet

Pan fried sea bream, lyonnaise potatoes, cavalo nero, chive cream sauce

Homity pie - Baked open shortcrust pie with braised Kent leeks, onions and potato, topped with Montgomery cheddar sauce