

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.

Sample Pre-performance

£20.00 Two courses £24.95 Three courses

STARTERS

Potted English Middle White pork, cornichons, pickled baby onions and capers, toasted sour dough

Scotch broth, Northumbrian beef fagot

MAINS

Cumin spiced Northumbrian Texel lamb shank, Mediterranean vegetable, apricot and coriander tagine

Pan fried bream fillet, roast English marrow and tomato ragout Root vegetable, bean and herb casserole, vegetarian dumplings

Winter root vegetable bake, roasted courgettes and lentils

DESSERTS

Traditional bread and butter pudding, vanilla custard

English apple and pear fool, mini shortbread biscuits