

# ROTONDA



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.

## WHITE BY THE GLASS

	125ml	175ml	250ml	500ml	Bottle
<b>Trebbiano Poggio della Quercia IGT Rubicone, Contri, Italy</b> Dry with a fruity up front bouquet and a fresh citrus finish		£4.35	£6.15	£12.30	£16.95
<b>Casa Maria Verdejo, Vino de la Tierra Castilla-León, 2009</b> A steely pale-yellow colour, fresh nose of green apple and fennel, this is very fresh with citrus (white grapefruit) flavours		£4.60	£6.40	£12.80	£19.25
<b>Pinot Grigio Colle Sori, Italy 2010</b> Classic, medium bodied, light floral flavours		£5.20	£7.30	£14.60	£22.00
<b>Corinto Chardonnay, Central valley, Chile 2008</b> Semi-intense chardonnay. Nice white fruit aromas of white peach and pineapple that is nicely balanced on the palate, well rounded and fruity with a succulent finish		£5.50	£7.70	£18.30	£24.00
<b>Simonsig Chenin Blanc, South Africa 2010</b> Vibrant yellow with a green tinge. Beautiful expression of ripe pears and apricot with hints of kiwi fruit and pineapple	£4.40	£6.15	£8.80	£17.60	£26.50
<b>Sauvignon de Touraine, Domaine Mardon, Loire, France 2009</b> Citrus bite, with refreshing fresh herb and mint aromas. A lot like Sancerre	£4.40	£6.30	£9.00	£18.00	£27.50
<b>Secreto Viognier, Colchagua, Chile 2008</b> Ripe quince and pear on the nose, papaya and lemon meringue in the mouth	£5.50	£7.90	£11.10	£22.50	£33.30
<b>Afros Vinho Verde Branco, Portugal 2009</b> Pale golden in colour. On the nose complex aromas of white fruits and orange peel with fresh balsamic notes, supported by subtle floral and mineral hints	£5.95	£8.55	£11.95	£23.90	£35.85
<b>Gavi di Gavi, La Minaia, Nicola Bergaglio Gavi Piemonte, Italy 2010</b> When you want light crisp flavours but something invigorating this is perfect.	£6.15	£8.70	£12.50	£24.90	£37.00
<b>Chablis, Pascal Bouchard, France 2009</b> Complex layers of spice, toast and honey, smooth and perfectly balanced	£6.55	£10.00	£14.00	£27.65	£39.50
<b>Sancerre 'La Vigne Blanche', Henri Bourgeois, France 2010</b> Vibrant, smokey herbs and mint nose	£7.00	£10.50	£14.50	£28.00	£42.00
<b>Kumeu River Estate Chardonnay, Auckland, New Zealand 2009</b> NZ's top Chardonnay, and one of the best value in the world. Beautiful, fine, delicate and complex. Sensational wine quality	£2.95	£5.75	£7.25	£29.20	£42.00

## ROSE BY THE GLASS

	125ml	175ml	250ml	500ml	Bottle
<b>Rosé La Jara Frizzante (lightly sparkling), Veneto, Italy</b> Organic with soft strawberry, floral notes, refreshing, light and easy drinking		£5.75			£32.50
<b>Bergerie de la Bastide, Languedoc, France 2008</b> Crisp, crunchy with cranberry and red cherries	£4.00	£6.00	£8.00	£16.00	£24.00
<b>Chateau d'Ollieres, Coteaux Varois, Provence 2009</b> Candied fruits, strawberry, simple, dry but ripe. Fresh and easygoing	£5.45	£7.55	£10.60	£21.50	£32.00

## RED BY THE GLASS

	125ml	175ml	250ml	500ml	Bottle
<b>Jacques Veritier Rouge, South West France 2009</b> Soft ripe fruit, a hint of spice. The fruitiness of Beaujolais and the taste of Rhone		£4.35	£6.15	£12.30	£16.95
<b>Albuzo Tempranillo, Tinto, Spain 2010</b> Perfumed gentle fruit, quite deep on the palate with a vanilla oak character		£4.50	£6.30	£12.60	£19.00
<b>Copeland Estate Shiraz, Cabernet, Australia 2009</b> Fresh, sweet, dark fruit aromas, spicy		£5.90	£7.80	£15.60	£23.50
<b>St Ilija Merlot &amp; Mavrud, Thracia Valley, Bulgaria 2008</b> Jam-packed with plum and cherry flavours. Light herbal mint and toasty oak spice			£6.45	£8.00	£16.00
<b>Scotto, Lodi Old Vine Zinfandel, California, America 2007</b> Minimal oak, sweet berry fruit, strapping and juicy	£4.80	£6.70	£9.65	£19.30	£28.95
<b>Cotes du Rhone Les Plats Pierres, France 2008</b> Fragrant herbs, parma violets and cracked black pepper. Light bodied	£4.90	£7.00	£9.80	£19.60	£29.50
<b>Bodega Cecchin, Cabernet Sauvignon, Argentina 2007</b> Turning toward brick in colour, with aromas that offer dry fruit and equally dry spice notes. The palate deals mild blackberry	£5.00	£7.15	£10.00	£20.00	£30.00
<b>Vina Marro Rioja Crianza, Spain 2008</b> Alluring blackberry aromas, graceful, gentle oak flavour	£5.40	£7.30	£10.80	£21.60	£32.50
<b>Pinot Noir, Villa du Clos, Languedoc, France 2009</b> Drier than new world Pinot Noirs, more like a Bourgogne but better value. Fragrant light, with earthy, leafy hints and a touch of redcurrant	£5.50	£7.80	£11.00	£22.00	£33.00
<b>Chianti Rufina, Lavacchio, Rufina, Tuscany, Italy 2007</b> Lovely warm herb and tobacco aromas. Ideal with grilled meats. Excellent vintage	£6.30	£9.00	£12.60	£25.50	£38.00
<b>Bourgogne Hudelot-Noellat, France 2005</b> Starting to show Pinot Noir's magical tertiary flavours. A treat to have wine from the great 2005 vintage at this price.	£3.30	£6.50	£8.75	£32.50	