



RAVILIOUS
ROTUNDA BAR
AT THE MIDLAND



BAR FOOD

NIBBLES

Wasabi peanuts	£2.50
Salted and roasted peanuts	£2.50
Chilli crackers	£2.50
Salted pistachios	£3.00
Bowl of olives	£3.50
Sticky maple glazed chipolata sausages	£5.00
Hummus & flatbread	£5.00
Crispy deep fried baby squid, saffron aioli	£6.00
Chicken satay skewers	£6.00
Nachos - guacamole, salsa, sour cream, Jalapenos	£6.00

LOADED FRIES

A bowl of our crispy French fries topped with the following accompaniments:

Mexican	£7.50
Guacamole, salsa, sour cream, Monterey Jack cheese, jalapenos	
American	£9.00
Pulled blade of beef, BBQ sauce, Monterey Jack cheese, crispy onions	
Dirty English	£9.00
Smoked ham hock, Lancashire cheese, fried egg, red or brown sauce	

OUR FAMOUS

'LANCASHIRE TAPAS' PLATTERS

Fish Platter	£12.50
Port of Lancaster oak-smoked salmon Shell on Atlantic prawns Crispy deep fried baby squid Lime & chilli smoked mackerel Mixed leaf salad Served with saffron aioli, lemon, 5 grain rye bread	

Midland Platter	£12.50
Home smoked chicken breast Honey baked ham Sticky maple glazed chipolata sausages Sandhams creamy Lancashire cheese Scotch egg Served with Westmorland chutney, Chunky bread and salad	

Vegetable Platter (v)	£11.50
Falafel & Tzatziki Beetroot and feta polenta fries Stuffed roasted bell pepper, basil cous cous Hummus & flatbread Olives	



ROTUNDA DRINKS MENU

Inspired by the nostalgia of a bygone era of art deco and cocktails, Rotunda offers a timeless style and elegance where you can enjoy a unique range of exquisite drinks. Detail is our obsession, we research classic recipes, use only fresh organic ingredients, in our wish to present to you the perfect cocktail that is both creative and appealing to the eye whilst exciting, scintillating and intriguing on the palate. We also pride ourselves by serving on trend and unique food and drink that you will remember and enjoy.



In spring 1933, the renowned water-colourist, Eric Ravilious, and his wife, Tirzah Garwood, were commissioned by the architect, Oliver Hill, to paint a mural on the walls of what were then to be the tearooms. Ravilious design was inspired by the exceptional local landscape and The Midland's elegant art deco architecture.

Unfortunately in the rush to have the mural finished for the grand opening of the hotel, the plaster on the wall had not dried out properly and within a couple of years it was peeling so badly that it had to be completely painted over. In the end, Eric and Tirzah's work survived only in the form of black and white photographs taken shortly before the grand opening in July 1933.

The new mural is not only designed to recall some of the beauty of the original composition that Eric and Tirzah produced, but also as a tribute to those artists who struggled tirelessly and largely unappreciated, making their contribution to one of the most beautiful testaments to Art Deco period architecture and design existent in the world today.

The Ravilious Rotunda bar mural was produced in November 2013 by Jonquil Doremus-Cook, graphic artist and Director of English Lakes, assisted by graphic artist Isa Clee-Cadman, using acrylic paints and liquid gold leaf.





BEER & CIDER

DRAUGHT

	Pint / Half		Pint / Half
Peroni Nastro Azzuro	£5.20 / £2.60	Cumberland Cream	£4.00 / £2.00
A premium Italian lager 5.1% ABV		A smooth English ale 4.0% ABV	
Estrella DAMM	£5.00 / £2.50	Shipyard APA	£4.60 / £2.30
A premium Spanish lager brewed in Barcelona 4.6% ABV		An easy drinking American Pale Ale. 4.5% ABV	



CASK - PINT £4.10 HALF £2.05

These beers are made in the Brewhouse at one of our sister hotels
The Wild Boar in Crook, Nr Kendal. With the expertise of master-brewer
Tim Bloomer of Fell brewery we brew a selection of real ales.

Mad Pig Ale

A classic session ale where balance reigns supreme. Mad Pig Ale has a dry body and uses a clean fermenting yeast. This platform allows for a sympathetic hop addition to provide subtlety and intrigue to the mix. This beer strips brewing back to its roots creating a harmony between balance, complexity and moreishness. Enjoy it anytime, on its own or with food. 4.0% ABV

Blonde Boar

Blonde Boar is a light, refreshing ale perfect for warmer months or nostalgic musings towards them. Low in bitterness but with a healthy addition of New World hops, this beer delivers a zesty, fruity aroma and taste with a light, clean body. A highly-sessionable beer, but with more to it than initially meets the eye. 3.7% ABV

Guest Ales - We will feature a selection of seasonal guest ales throughout the year from our brewery Marstons.

Some ales may not be available at all times, please check with our team what we have today.



CRAFT BEER & CIDER

Brewdog - A company that embraced the craft beer culture back in 2007 and are now the fastest growing beer brand in the UK. At The Midland we love Brewdog and the constant innovation and creativity they bring to the seasonal offerings as well as their flagship PUNK IPA. We have the below Brewdog selection in bottles as well as some seasonal options when available.

5 AM Saint

5AM Saint is five malts at 5% ABV. Out of this order and stability comes the rush of the pack. Berry and caramel riding alongside marmalade and chocolate. Spice and toast jostle with lychee and biscuit.

Dead Pony Club

Dive in and the toasted malt base soon yields to a huge box-fresh hop hit, washing tropical fruit, floral garlands and spicy undertones all over your palate. Inspired by US-Style pale ales, Dead Pony is a low amplitude, high voltage hop hit; California dreaming for the craft beer generation. 3.8% ABV

Kingpin

Brewed with 100% malt and a juggernaut of hops, this cold-conditioned king lies until the perfect moment. Expect the first wave of robust, full-bodied malt character to hit, then spicy citrus notes charge across. The palate and an assertive bitter finish wins the day. 4.7% ABV

Punk IPA

Our scene-stealing flagship is an India Pale Ale that has become a byword for craft beer rebellion; synonymous with the insurgency against mass-produced, lowest common denominator beer. Punk IPA charges the barricades to fly its colours from the ramparts - full-on, full-flavour; at full-throttle. 5.6% ABV

Vagabond APA (GF)

A ground breaking gluten free rogue America Pale Ale, built on flavoursome foundations. Floral notes quickly dissipate into liquid caramel melting into an abyss of citrus. Orange, grapefruit and resinous pine combine for a final crescendo of bitterness. 4.5% ABV

OTHER BOTTLED BEERS

Guest bottle	£4.00
Corona	£4.00
Peroni (Gluten Free)	£4.00
Warsteiner (No Alcohol)	£3.50



CIDER - DRAUGHT Pint / Half

Kingstone press 4.7% £4.10 / £2.05
Classic Apple cider. A refreshingly fruity, medium dry cider with a smooth, crisp finish. (During the summer we may alternate with the wild berry flavour).

BOTTLED CIDER

Rekorderlig 4% ABV	
Strawberry & Lime	£4.50
Wild Berries	£4.50
Botanicals Peach & Basil	£4.00
Botanicals Rhubarb lemon & Mint	£4.00



RUM & VODKA

Bring on the Rum, another fast growing spirit on the drinks scene. Dating back to the 17th century when it was first distilled on the sugarcane plantations in the Caribbean.

Plantation slaves first discovered molasses, a by-product of the sugarcane refining process, this was a waste product which until someone discovered it could be fermented into alcohol was being thrown into the ocean. Rum was born.

Rum is a very versatile spirit and one that can be experimented with a variety of mixers, fruit juices or simply on its own. We have an extensive selection of gold, dark, spiced and aged rums.

Our selection of rums and vodkas include a mixer of your choice:

200ml Coca Cola bottle | Fever-Tree Ginger Ale | Fever-Tree Ginger Beer

A selection of fresh fruit juices | A dash of lemonade, Pepsi or Diet Pepsi

PREMIUM RUM

SINGLE £6.00 / DOUBLE £9.00

Havana
Mount Gay
Pussers Navy Rum
Bacardi Oakheart (Spiced)
Gosling Gold
Lambs Navy Rum
Gosling Black Seal
Captain Morgan (Spiced)
The Kraken (Spiced)
Malibu (Coconut rum)
Plantation 5yr Old

ULTRA PREMIUM RUM

SINGLE £6.50 / DOUBLE £9.50

Bumbu
Don Papa
Don Papa XO
Bacardi Superior
Plantation Pineapple
Plantation Gran Anejo
Plantation 20yr Anniversary



PREMIUM VODKA

SINGLE £6.00 / DOUBLE £9.00

Smirnoff Red Label
Absolut
Zubrowka
Stolichnaya
Crystal Head
Chopin Rye
Ketel One
Ketel One Citroen

ULTRA PREMIUM VODKA

SINGLE £6.50 / DOUBLE £9.50

Grey Goose
Grey Goose Orange
Crystal Head Aurora
Chase Vodka's



GIN

It's always "gin o'clock" in the Rotunda bar and we have a large selection of Premium gins to choose from, our Rotunda staff have put together a comprehensive list of suggestions that compliments each gin for that unique and refreshing experience. All our gins are served in a large balloon glass filled to the brim with cubed ice and a Fever-Tree tonic.

PREMIUM GIN

SINGLE £6.50 / DOUBLE £9.50

Hendricks - Best served with cucumber, black pepper and Fever-Tree Mediterranean tonic.

Brockmans - Best served with blueberries, juniper and Fever-Tree tonic.

Martin Millers - Best served with fresh strawberries and Elderflower Fever-Tree tonic.

Pinkster - Best served with fresh mint, fresh raspberries and Elderflower Fever-Tree tonic.

Thomas Dakin - Best served with dehydrated orange and Fever-Tree tonic.

Bloom - Best served with fresh strawberries, pepper and Fever-Tree tonic.

Warner Edwards Rhubarb
Best served with apple and Elderflower Fever-Tree tonic.

Bombay Sapphire - Best served with dehydrated lemon, juniper and Fever-Tree tonic.

Tanqueray - Best served with dehydrated lime and Fever-Tree tonic.

Plymouth - Best served with fresh lime and Fever-Tree tonic.

Ophir - Best served with fresh orange, star anise and Aromatic Fever-Tree tonic.

SUPER PREMIUM GIN

SINGLE £7.00 / DOUBLE £10.00

Copperhead - Best served with fresh orange and Fever-Tree tonic.

Copperhead Limited Black Batch
- Best served with dehydrated apple and Fever-Tree tonic.

Monkey 47 - Best served with dehydrated lemon and Fever-Tree tonic.

Silent Pool - Best served with fresh lavender and Fever-Tree tonic.

Tanqueray 10 - Best served with strawberries, bay leaves and Fever-Tree tonic.

The Botanist - Best served with thyme, dehydrated lemon and Fever-Tree tonic.

King of Soho - Best served with cinnamon, dehydrated lime and Fever-Tree tonic.

Daffys - Best served with fresh lime, mint and Fever-Tree tonic.

Bathtub - Best served with dehydrated orange, cardamom and Fever-Tree tonic.

Gin Mare Mediterranean - Best served with olives, fresh rosemary and Aromatic Fever-Tree tonic.

Spitfire Heritage - Best served with fresh orange peel and Fever-Tree tonic.

The above is only a small selection of our Artisan gin range. Please ask if you would like any of our gins served to your taste with one of our Fever-Tree tonics: Regular, light, Mediterranean, Aromatic, Lemon or Elderflower.



CHASE DISTILLERY

Chase Distillery was started by William Chase in 2008, with the mission to challenge the status quo in the spirits industry, as pioneers of the first Single-Estate Distillery in Britain.

Why Chase? Well, they grow British Potatoes that they distil into Chase Vodka and then redistill with wild botanicals to make Chase GB Gin. The Chase family have a passion for farming and they distil from scratch, taking 250 glorious Herefordshire potatoes to make every bottle.

CHASE VODKA

Rhubarb Vodka
Orange Marmalade Vodka
Eureka Marmalade Vodka
Espresso Vodka
Smoked Vodka
Original Potato Vodka

CHASE GIN

GB Dry Gin
Pink Grapefruit Gin
Seville Orange Gin
Elegant Crisp Gin
Williams Mulberry and Sloe Gin



CHASE COCKTAILS £8.50

Strawberry & Rhubarb Cobbler

Chase Rhubarb Vodka, strawberry puree, cranberry juice, sugar syrup and lemon juice.

Chase Bramble

Aged Sloe & Mulberry Gin, fresh blackberries and raspberries, cranberry juice, vanilla syrup and lime juice.

Smoked & Spiced Bloody Mary

Chase Smoked Vodka, Jalapeno Stolichnaya, tobacco, Worcester sauce, salt & pepper, tomato juice and celery.

Marmalade Mule

Chase Marmalade Vodka, angostura bitters, fresh lime, sugar syrup and Fever-Tree ginger beer.

Espresso Martini

Chase Espresso Vodka, vanilla syrup, fresh espresso.

Grapefruit Negroni

Chase Pink Grapefruit Gin, Martini rosso, sugar syrup, Fresh pink grapefruit juice.

Seville Orange Martini

Seville Orange Gin, Martini Dry, washed over cubed ice.

The Caramel Apple

Chase Vodka, Butterscotch liqueur, fresh apple juice and honey.

Lemon Marmalade Collins

Chase Lemon Marmalade Vodka, sugar syrup, lemon juice, soda, fresh orange peel and Fever-Tree tonic.



COCKTAILS

MIDLAND SEASONAL SELECTION £8.00

Coconut & Raspberry Cooler

Malibu, Bacardi, coconut puree, raspberry liqueur, pineapple & cranberry juice.

Passion Fruit Martini

Mango Absolut, Passoa, fresh lime, vanilla gomme, passion fruit, orange juice.

Very Cherry Coke

A retro classic just for grown-ups. Cherry brandy, Luxardo Amaretto, cola and Luxardo Maraschino cherries.

Black Cherry Old Fashioned

Red stag Jim Beam, angostura bitters, brown sugar, luxardo maraschino cherries.

Espresso Martini

Absolut vanilla vodka, Mr Blacks cold press coffee liqueur, fresh espresso, gomme syrup.

Pineapple & Chilli Punch

Plantation pineapple rum, pineapple juice, red chilli.



MIDLAND FROZEN COCKTAILS £7.50

Classic Pina Colada

Bacardi, Malibu, coconut puree, pineapple juice.

Strawberry Daiquiri

Bacardi, lime juice, strawberry puree

Banana Colada

Bacardi, crème de banane, coconut & banana puree, pineapple juice.

Miami Vice

Classic Pina Colada mixed with strawberry puree.

Bahama Mama

Malibu, banana & coconut puree, pineapple & orange juice, blue curacao.



CLASSIC COCKTAILS £7.50

A selection of true classic cocktails that will transport you back in time.

Cosmopolitan

Vodka, triple sec, lime juice, cranberry.

Tom Collins

Gin, lemon juice, gomme syrup, soda.

White Russian

Vodka, Kahlua, half & half.

Perfect Manhattan

Bourbon whisky, angostura bitters, dry vermouth & sweet vermouth, twist of orange, cherries.

Martini

Premium London dry gin, dry vermouth, shaken and served straight up with a twist of lemon.

Sour

A classic drink which can be made with any of the following spirits whisky, gin, rum, brandy, vodka, Amaretto then shaken with lemon juice, dash of bitters and gomme syrup.



COCKTAILS

MARGARITA'S - £7.50

There are varied stories of where and when the Margarita was invented, all we know is they are a retro classic that can be served frozen, on the rocks or straight up and they taste great by the seaside. Using our range of premium Patron tequila the team will mix up a classic margarita or try one of our alternative creations.

Classic Margarita

Patron silver, Cointreau, lime juice, gomme syrup.

Elderflower & Thyme Margarita

Patron silver, elderflower liqueur, fresh thyme, lime juice, gomme syrup.

Watermelon Margarita

Patron silver, watermelon puree, triple sec, lime juice, gomme syrup.

Strawberry Margarita

Patron silver, strawberry puree, triple sec, lime juice, gomme syrup.

Spicy Mangorita

Patron silver, Jalapeno syrup, Mango puree, triple sec, lime juice.

Wild Berry

Patron silver, wild berry puree, triple sec, lime juice, gomme syrup.



MOJITO'S - £7.50

A classic, long blend of rum, lime and mint. The Rotunda team can serve up the classic or why not try one of the variations below.

Classic Mojito

Bacardi, fresh mint leaves, brown sugar, lime and soda.

Pineapple & Ginger

Enhanced with ginger syrup & pineapple.

Passionfruit & Strawberry

A fruity tropical version of the classic using these 2 purees.

Kiwi & Blueberry

Muddled kiwi and blueberries, blueberry syrup.

Coconut & Raspberry

Coconut rum, coconut puree, fresh raspberries.



BUBBLES & WHITE WINE

CHAMPAGNE BY THE GLASS - 125ml £8.50

Bin 1 - Laurent Perrier Brut N.V

Delicate and complex with hints of citrus and white fruits. Fresh and easy on the palate.



WHITE WINE BY THE GLASS - 175ML £5.50 250ML £7.25

Bin 12 - Pinot Grigio, Pure, Venezie

A delightful expressive, dry wine with refreshing apple and citrus flavours. Italy.

Bin 13 - Sauvignon Blanc, Tonada, Central Valley

This wine displays typical aromas of gooseberries and guava, yet is dry and fruity on the palate. Chile.

Bin 14 - Chardonnay, Rook's Lane, Victoria

Light yellow colour with gold tinges and a sweet, fresh and pleasant finish. Australia.



PREMIUM WHITE WINE BY THE GLASS - 175ML £7.00 250ML 9.50

Bin 23 - Sauvignon Blanc, Kuraka, Marlborough

A fresh, floral wine with fruit body and a silky palate of great elegance.



ROSE WINE BY THE GLASS - 175ML £5.50 250ML £7.25

Bin 70 - Route 66 Boulevard Blush, California

Ripe, juicy flavours of watermelon and strawberry lead to a long sweet finish. USA.



RED WINE

RED WINE BY THE GLASS - 175ML £5.50 250ML £7.25

Bin 40 - Rioja Vega, Tempranillo

A soft, fruity wine with plum and blackcurrant flavours. Vibrant and juicy. Spain.

Bin 41 - Merlot, Tonada, Central Valley

Dark, dense full of concentrated mocha and cherry fruit. Chile

Bin 43 - Shiraz, Rook's Lane, Victoria

A medium bodied wine which is ruby in colour, with fruity Aromas. Australia.



PREMIUM RED WINE BY THE GLASS - 175ML £7.00 250ML 9.50

Bin 52 - Malbec, Gougenheim, Mendoza Argentina

Aromas, of ripe fruits, plums, black cherry, blackcurrant, chocolates and violets.

Please note all our wines by the glass are available in 125ml on request.





HOT & SOFT DRINKS

TEA, COFFEE & HOT DRINKS

Matthew Algie Tiki Handmade Coffee's

Americano with hot or cold milk	£3.50
Latte	£3.75
Cappuccino	£3.50
Espresso	£3.00
Double Espresso	£3.50
Macchiato	£3.50
Iced Latte	£3.75
Add a shot of our 'Monin' syrup for 50p	
Cafetiere (for 1 person)	£3.75
Cafetiere (for 2 persons)	£6.50
Abyss Hot Chocolate	£3.75
Pot of tea for 1	£3.25
Selection of nine Loose Leaf 'Tea from the Manor'	

SOFT DRINKS

Draught

Pepsi	£2.25
Diet Pepsi	£2.05
R.Whites Lemonade	£2.05
Appletiser	£2.50
Britvic 100 - Apple or Orange	£2.50
San Pellegrino - Orange or Lemon	£2.25
Bottled Coke 200ml	£2.20
Bottled Diet Coke 200ml	£2.00
Fruit Shoot	£1.50
Red Bull (Over 16's only)	£2.90

