

# RONDO

*Dinner set menu*

*£35 PP*

*4pm till 7pm*

*With a hot or a soft drink*

## MAINS

Seared cod, clams, roasted fennel, fish broth, old bay oil GF DF 571 kcal

Chargrilled hispi cabbage, jalapeno & lentil chimichurri, maple tahini VG GF DF 545 kcal

Pea and caramelised shallot ravioli, pearl onion, mint, walnuts, parmesan 556 kcal

## DESSERTS

*Rhubarb and custard tart, rhubarb gel* V 570 kcal

*Vegan espresso crème caramel, pistachio biscuit* VG DF GFA 378 kcal

*Add a side for £6*

Mixed leaves with elderflower dressing VG GF DF 170 kcal

Grilled purple sprouting broccoli VG GF DF 240 kcal

Fried new potatoes, tarragon, chervil, agave VG DF 561 kcal

House fries VG DF 303 kcal

Wild garlic mac & cheese V 440 kcal

*Add a glass of wine on tap for £5*

*Available from 5pm till 7pm*

## WHITE

Château Pesquié *Le Paradou, 2022 Viogner [ON TAP]* Ventoux, France

Vinexplore *2023 Sauvignon Blanc [ON TAP]* South West France

## ORANGE

Folias de Baco *Uivo Curtido, 2022 Moscatel Galego [ON TAP]* Douro, Portugal

## RED

Chateau Saint Cyr *Beaujolais Kanon, 2023 Gamay [CHILLED, ON TAP]* Beaujolais, France

