

# RONDO

*Dinner set menu*

*£35 PP*

*4pm till 7pm*

*With a hot or a soft drink*

## MAINS

Oven roasted cod, braised fennel, mussels, chicken and lemon jus <sup>GF DFA</sup> 571 kcal

Roasted seasonal squash, farro, chestnut gremolata, crispy kale <sup>VG DF</sup> 545 kcal

Baby chicken, British xo, charred sweetcorn, corn purée, burnt lime <sup>GF</sup> 1001 kcal

## DESSERTS

*London fog posset, gingerbread ice cream* <sup>V</sup> 441 kcal

*Chocolate and almond tart, fior di latte ice cream* <sup>V</sup> 436 kcal

*Add a side for £6*

Mixed leaves with lemon dressing <sup>VG GF DF</sup> 160 kcal

Fine beans, almonds, confit chilli & garlic <sup>VG GF DF</sup> 230 kcal

Crispy potatoes, chervil, garlic honey <sup>V DF</sup> 541 kcal

House fries <sup>VG DF</sup> 303 kcal

Mac & Cheese, crispy shallots & crispy capers <sup>V</sup> 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]* <sup>V</sup> Ventoux, France

Vinexplore *2022 Sauvignon Blanc [ON TAP]* <sup>V</sup> Vin de France

## ORANGE

Folias de Baco Uivo Curtido *2022 Moscatel Galego [ON TAP]* <sup>V</sup> Douro, Portugal

## RED

Tâcherons *2023 Pinot Noir [CHILLED, ON TAP]* <sup>V</sup> Languedoc-Roussillon, France

