

# RONDO

*Lunch set menu*

*£35 PP*

*12pm till 4pm*

*With a glass of white, orange  
or red on tap or a soft drink*

## STARTERS

Spring pistou soup, croutes, basil oil VG GFA DF 290 kcal

Chicken liver parfait, pickled walnut, tarragon, parsley, crisp bread 415 kcal

## MAINS

Pembridge farm chicken, charred spring onions, wild garlic sauce, chicken skin GF DF 890 kcal

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

## 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

*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

