

# RONDO

All day  
12pm till 10:30pm

## SNACKS

|  |   |
|--|---|
| Baron Bigod bites, romesco <sup>V</sup> 701 kcal         | 9 |
| Grilled artichokes, lemon mayo <sup>GF VG</sup> 210 kcal | 8 |
| Venison salami, pickled garlic <sup>GF DF</sup> 190 kcal | 9 |
| Sourdough & yeasted butter <sup>GFA V</sup> 134 kcal     | 6 |

## STARTERS

|   |       |
|---|-------|
| Smoked trout, pickled artichoke, oyster leaf, crème fraîche <sup>GF</sup> 460 kcal                    | 12    |
| Heritage tomatoes, tofu curd, roasted peach, samphire <sup>VG DF GF</sup> 402 kcal                    | 11    |
| Ham hock & fennel terrine, pickles, sourdough <sup>DF GFA</sup> 420 kcal                              | 12    |
| Burratini, pickled courgettes, romesco <sup>V GF</sup> 538 kcal                                       | 13    |
| Heritage tomato & pepper soup, pickled cucumber and cherry tomatoes <sup>VG GF DF</sup> 210 kcal      | 9     |
| Chicken Caesar, cos, croutons, parmesan & anchovies <i>small or large</i> <sup>GFA</sup> 751/911 kcal | 12/18 |

## MAINS

|  |    |
|--|----|
| Grilled baby chicken, sweet & sour peppers, green sauce <sup>GF DF</sup> 1240 kcal             | 26 |
| Roasted coley, fine beans, clams, sorrel sauce <sup>GF</sup> 1037 kcal                         | 28 |
| Brown crab emulsion tagliatelle, red chilli, pickled lemon, breadcrumbs <sup>DF</sup> 849 kcal | 23 |
| Vegan meatballs, tomato pearl barley, roasted courgette, fresh herbs <sup>VG DF</sup> 720 kcal | 24 |
| Roasted courgette, olive & asparagus tarte fine <sup>VG DF</sup> 690 kcal                      | 24 |
| Market fish <i>w/green goddess sauce</i> <sup>GF</sup>   | MP |
| Lamb rump, grilled gem, pea puree, mint, lamb sauce <sup>GF DF</sup> 1147 kcal                 | 28 |
| Swaledale ex-dairy sirloin steak <sup>250g w/bernaise sauce</sup> <sup>GF</sup> 964 kcal       | 38 |

## SIDES

|  |   |
|--|---|
| Mixed leaves, Champagne vinegar dressing <sup>VG GF DF</sup> 160 kcal      | 6 |
| Fine beans, confit chilli and garlic, almonds <sup>VG GF DF</sup> 230 kcal | 6 |
| Roasted courgettes, pomegranate molasses <sup>VG GF DF</sup> 240 kcal      | 6 |
| House fries <sup>VG DF</sup> 303 kcal                                      | 6 |



<sup>V</sup> vegetarian

<sup>VG</sup> vegan

<sup>GF</sup> gluten-free

<sup>DF</sup> dairy-free

<sup>GFA</sup> gluten-free available

All our seafood is sustainably sourced from local partners who support the Marine Conservation Society and the Sustainable Restaurant Association. If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.

# RONDO

## BY THE GLASS

### ENGLISH FIZZ

|   |        |    |
|---|--------|----|
| Roebuck Estates <i>Classic Cuvée 2017</i> | 125 ml | 15 |
| Roebuck Estates <i>Rosé de Noirs 2017</i> |        | 17 |

|                                     |      |     |
|-------------------------------------|------|-----|
| Villa Sandi <i>NV</i>               | FIZZ | 9.5 |
| Perrier-Jouët <i>Grande Brut NV</i> |      | 18  |

### WHITE

|   |        |        |     |      |
|---|--------|--------|-----|------|
| Château Pesquié <i>Le Paradou 2022 Viogner [ON TAP]</i> | 125 ml | 375 ml | 7.5 | 21.5 |
| L'Entrepreneur <i>2021 Sauvignon Blanc [ON TAP]</i>     |        |        | 8   | 23   |
| Villa Sandi <i>2021 Pinot Grigio</i>                    |        |        | 8.5 | 24.5 |
| Rouxvale <i>2021 Chardonnay</i>                         |        |        | 9   | 26   |
| Cantagrils <i>2021</i>                                  |        |        | 10  | 29   |

### ROSÉ

|   |        |        |   |    |
|---|--------|--------|---|----|
| Château La Coste <i>Cuvée Lisa 2021</i> | 125 ml | 375 ml | 9 | 26 |
|---|--------|--------|---|----|

### ORANGE

|  |        |        |   |      |
|--|--------|--------|---|------|
| Folias de Baco Uivo Curtido <i>2022 Moscatel Galego [ON TAP]</i> | 125 ml | 375 ml | 9 | 26.5 |
|--|--------|--------|---|------|

### RED

|   |        |        |      |      |
|---|--------|--------|------|------|
| Casa los Frailes <i>2023 Monastrell</i>   | 125 ml | 375 ml | 8    | 22   |
| Tâcherons <i>2022 Pinot Noir [CHILLED, ON TAP]</i>                                  |        |        | 9    | 26   |
| Mary Taylor <i>Jean Marc Barthez Bordeaux Rouge 2018, Merlot Cab Sauv Cab Franc</i> |        |        | 9.5  | 27.5 |
| Lan <i>Xtrême Ecológico Crianza 2018 Tempranillo</i>                                |        |        | 10.5 | 30.5 |
| Metrat & Fils <i>La Roilette 2021 Gamay</i>   |        |        | 11   | 32   |

