

# RONDO

All day  
12pm till 10:30pm

## SNACKS

Olives VG GF DF 81 kcal	4
Devilled whitebait, tartare sauce 486 kcal	8
Deep fried gnocchi, black truffle and parmesan V 401 kcal	8
Bastardo, pickled garlic GF DF 190 kcal	9
Sourdough & roasted garlic butter V GFA 134 kcal	6

## STARTERS

Grilled langoustines, fennel pollen, grilled lemon GF DF 381 kcal	14
Roasted squash & sage tortellini, pumpkin broth, roasted pumpkin seeds VG DF 321 kcal	12
Crispy lamb belly terrine, kohlrabi & orange salad 527 kcal	8
Burrata, roasted badger flame beetroot, beetroot jam, hazelnuts V GFA 478 kcal	13
Roasted courgette & thyme soup, herbed croutons VG GFA DF 311 kcal	9
Chicken Caesar, cos, croutons, parmesan & anchovies GFA DFA 751 kcal	16

## MAINS

Roasted seasonal squash, farro, chestnut gremolata, crispy kale VG DF 545 kcal	19
Oven roasted cod, artichoke, mussels, chicken & calamansi GF DFA 571 kcal	28
Braised rabbit ragu, chilli, lemon, tagliatelle 659 kcal	23

## FROM THE GRILL

Venison haunch, heritage carrots, blackberries, jus GF DF 881 kcal	28
Market fish <i>w/ fish bone peppercorn sauce</i> GF	MP
Ex-dairy Sirloin <i>w/ sauce Robert</i> GF DFA 882 kcal	40
Baby chicken, British xo, charred sweetcorn, corn purée, burnt lime GF DFA 1001 kcal	28



## SIDES

Mixed leaves with lemon dressing VG GF DF 160 kcal	6
Fine beans, almonds, confit chilli & garlic VG GF DF 230 kcal	6
Crispy potatoes, chervil, garlic honey V DF 541 kcal	6
House fries VG DF 303 kcal	6
Mac & Cheese, crispy shallots & crispy capers V 440 kcal	6

V vegetarian

VG vegan

GF gluten-free

DF dairy-free

GFA gluten-free available

DFA dairy-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
Vinexplore <i>2022 Sauvignon Blanc [ON TAP]</i>			8	23
Villa Sandi <i>2021 Pinot Grigio</i>			8.5	24.5
Domaine Mathias <i>2022 Chardonnay</i>			11	32
Cantagrils <i>2021</i>			10	29

### ROSÉ

Maison Mirabeau <i>Etoile, Grenache, Cinsault, Syrah, 2022</i>	125 ml	375 ml	12	35
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### ORANGE

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

