

# RONDO

All day  
12pm till 10:30pm

## SNACKS

Olives	VG GF DF 81 kcal	4
Devilled white bait, tartare sauce	486 kcal	8
Deep fried gnocchi, black truffle and parmigiano	V GFA 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 & lemon jus	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
Sirloin <i>w/ sauce Robert</i>	GF DFA 882 kcal	40
Baby chicken, British xo, charred sweetcorn, corn pure, burnt lime	GF DF 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

125 ml

Roebuck Estates *Classic Cuvée 2017*  
West Sussex

15

Roebuck Estates *Rosé de Noirs 2017*  
West Sussex

17

125 ml

Villa Sandi *NV*  
Prosecco, Italy

### FIZZ

9.5

Perrier-Jouët *Grande Brut NV*  
Champagne, France

18

### WHITE

125 ml 375 ml

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

7.5 21.5

Vinexplore *2022 Sauvignon Blanc [ON TAP]*  
Vin de France

8 23

Villa Sandi *2021 Pinot Grigio*  
Veneto, Italy

8.5 24.5

Domaine Mathias *2022 Chardonnay*  
Macon Villages, France

11 32

Cantagrils *2021*  
Picpoul de Pinet, France

10 29

### ROSÉ

125 ml 375 ml

Maison Mirabeau *Etoile, Grenache, Cinsault, Syrah, 2022*  
Provence, France

12 35

### ORANGE

125 ml 375 ml

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

9 26.5

### RED

125 ml 375 ml

Casa los Frailes *2023 Monastrell*  
Valencia, Spain

8 22

Tâcherons *2022 Pinot Noir [CHILLED, ON TAP]*  
Languedoc-Roussillon, France

9 26

Mary Taylor *Jean Marc Barthez Bordeaux Rouge 2018, Merlot Cab Sauv Cab Franc*  
Bordeaux, France

9.5 27.5

Lan *Xtrême Ecológico Crianza 2018 Tempranillo*  
Rioja, Spain

10.5 30.5

Metrat & Fils *La Roilette 2021 Gamay*  
Beaujolais, France

11 32

