

# RONDO

Available from Midday



## SNACKS

*Olives* £3 (Vg)

*Smoked Almonds* £4 (Vg)

*House Pickles* £3 (Vg)

*House Focaccia* £3 (Vg)

*Neal's Yard cheese plate, house  
chutney* £14 (V)

*Baked Baron Bigod & homemade  
focaccia roll* £15 (V)

*Cobble Lane charcuterie plate* £12

## HOUSE

### FOCACCIA SANDWICHES

*Aubergine, Mozzarella, Heritage  
Tomato & Rocket* £8 (V)

*Confit Pork Belly, Watercress  
& Mustard* £9

## MAINS

*Crown Prince Squash Broth &  
Walnut Pesto* £8 (Vg)

*Smashed Avocado on Sourdough Toast* £9  
—add Egg (1.5 Each) (V)

*Roast Cauliflower, Chicory, Leeks &  
Seeds* £13 (Vg)

*Baked Aubergine, Chickpea, Tomato &  
Rocket* £13 (Vg)

*Braised Swaledale lamb, arrocina beans  
& salsa verde* £24

*Hox Black Label Cheeseburger &  
Fries* £17

*Moving Mountains Vegan  
Burger & Fries* £17 (Vg)

## DESSERT

*Goey chocolate cake &  
pistachio ice cream* £9 (V)

*Apple & spiced quince crumble  
& coconut sorbet* £8 (Vg)

*Ice creams & sorbets* £2 per scoop (V)

(Vg) Vegan, (V) Vegetarian

## SEASONAL

### Granny Smith Gimlet £12

Ford's Dry Gin, granny smith apple, London Vermouth Co. # 3

### Verde Spritz £13

Mezcal Verde, cucumber, green Jala-peno, London Essence  
Peach & Jamine Soda

### Rose Negroni £14

Hendrick's Gin, Doppelganger Aperi-tivo, damask rose

### Briar Briar £14

Monkey 47 gin, lacto-fermented blackberries, lemon, honey

### Apricot Carré £13

Suntory Toki whisky, Remy Martin VSOP, Martini Rubino,  
apricot

### Burnt Plum Punch £13

Talisker 10y, burnt plum, thyme, vanil-la, sangiovese, lemon,  
clarified milk

## NON-ALC

### Long Atopia £10

Atopia, citrus soda, Angostura Bitters

### Vibrante Spritz £10

Martini Vibrante, London Essence Roasted Pineapple Soda

## SIGNATURE

### The Hox Bee £12

Ketel One Vodka, honey cordial, London Essence soda

### La Jurado £12

Olmecca Altos Plata, London Essence soda, pink grapefruit juice,  
citrus cordial

### Péché Mignon £17.5

Perrier Jouet Brut, poached peach St Germain liqueur

### Ruby Woo £12

Bacardi Carta Blanca, Martini bitter, rhubarb, lime, beetroot  
syrup

### Midsummer Night's Dream £12

Bombay Sapphire, Martini Ambrato, Tio Pepe, Pedro Ximénez

### From the Woods of the New World £13

Woodford Reserve, Martini Rubino, banana spiced cordial, cocoa  
bitters

## WINE BY THE GLASS 125ml

### Fizz

Villa Sandi, Prosecco, ITA £8.5

Nyetimber, Classic Cuvée, UK £14

Devaux Grande Reserve, Champagne FRA £16

### White

Le Paradou, Viognier, FRA £5

Tenuta Aurea, Pinot Grigio ITA £6

Il Folle, Grillo, ITA £7

Lugarara, Gavi di Gavi, ITA £9

Frey, Riesling, GER £8

Gandines, Macon Blanc, FRA £11

### Rosé

Laballe Brume, FRA £7

### Red

Ca' Palma, Sangiovese ITA £6

Il Folle, Nero D'Avola, ITA £7

Château Deville, Bordeaux FRA £7

Cosetti, Barbera, ITA £7

Glou Glou, Pinot Noir, FRA £10

Sobrero, Langhe, Nebbiolo, ITA £11

### Draught Beer

Camden Hells 4.6% £5.5

Brooklyn Lager 5.2% £6.5

Camden Pale Ale 4.0% £5.5

Camden IPA 5.8% £6.5

Guinness 4.1% £5.5

Sandford Orchards Devon Red 4.5% £5.5

