

RONDO

Available Monday to Friday 12pm till 10.30pm

Saturday 3pm till 10.30 pm

STARTERS

Rondo autumn salad £8 (Vg)

Celeriac soup, garlic croutons £8 (Vg)

Deep fried crispy squid & rouille £11

Crispy pig's cheek, roast shallots & watercress £9

Cornish crab, cucumber & sauer-fennel £9

MAINS

Crispy polenta, baby artichoke, pea puree & goat's curd £18(V)

Griddled grey mullet, tomato, fennel & aioli £21

Roast Sutton Hoo chicken, butter beans, chard & anchovy £22

Barbeque Swaledale lamb leg, beetroot, pickles & harissa yoghurt £24

Whole baked lemon sole, capers, croutons & brown butter £22

SIDES

Warm new potato salad, sorrel & spring onions £5 (Vg)

Miso roast hispi cabbage & seeds £5 (V)

Runners, broad & bobbie beans £6 (V)

Potato wedges, nduja & crispies £7

SNACKS

Olives £3 (Vg)

House focaccia £4 (Vg)

House pickles £3 (Vg)

Pork and duck rillettes, cornichons, pickled radishes & toast £8

COCKTAILS

The Hox-Bee £12

CREATED IN AMSTERDAM BY LYNDON HACHEY

Ketel One Vodka, honey cordial, London Essence soda

La Jurado £12

CREATED IN HOLBORN BY TOM BYRNE

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

Péché Mignon £17.5

CREATED IN PARIS BY GASPARD MIGNON

Perrier Jouet Brut, poached peach St Germain liqueur

Ruby Woo £12

CREATED IN ROME BY IOANA POP

Bacardi Carta Blanca, Martini bitter, Barbaro Zucca, lime, beetroot syrup

Midsummer Night's Dream £12

CREATED IN SOUTHWARK BY FABIO RIVA

Bombay Sapphire, Martini Ambrato, Tio Pepe, Pedro Ximénez

From the Woods of the New World £13

CREATED IN SOUTHWARK BY JESUS CALVO

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

RONDO

Wine By Glass
Glass 125ml



F I Z Z

<i>Prosecco Spumante Blanc de Blancs Villa Sandi, Veneto, Italy</i>	8.5
<i>Nyetimber, Classic Cuvee, NV Brut, West Sussex</i>	14
<i>Perrier-Jouët Grand Brut</i>	16
<i>Perrier-Jouët Blason Rosé</i>	22

R O S E

<i>Triennes rose' 2019</i>	6.5
<i>Laballe Brume, Gascony 2019</i>	7

R E D

<i>Sangiovese, Ca' Palma</i>	6
<i>Dado E Tratto Rosso 2018</i>	6
<i>Chateau Deville, Entre-Deux-Mers 2016</i>	7
<i>Cossetti Barbera 2016</i>	9
<i>Faugères - Les Bancelles Domaine de Cébène 2015</i>	11
<i>Sobrero Langhe Nebbiolo 2018</i>	11

W H I T E

<i>Le Paradou Sauvignon Blanc 2018</i>	5
<i>Friulano, Tenuta Aurea, Friuli 2019</i>	6
<i>'Lugarara' Gavi di Gavi, La Giustiniana, Piedmont 2018</i>	9
<i>Frey Riesling, Rheinhessen 2018</i>	8
<i>Pinot Blanc 'La Cabane' Domaine Léon Boesch 2018</i>	9
<i>Domaine de Gandines Macon Blanc 2018</i>	10