

# RONDO

Available Monday to Friday 12pm till 10.30pm  
Saturday & Sunday 3pm till 10.30 pm

## STARTERS

*Roast Cauliflower, chicory,  
leeks & seeds* £8 (Vg)

*Crown Prince squash broth* £8 (Vg)

*Deep fried crispy squid & rouille* £11

*Pork & Game terrine* £9

*Tagliatelle, girolles & Parmesan cream* £12(V)

*Grilled ox heart, beetroot & horseradish* £9

## MAINS

*Crispy polenta, charred carrot,  
fennel & radicchio* £18 (Vg)

*Baked brill, jerusalem artichoke & Martini  
Rubino vermouth* £26

*Roast Sutton Hoo chicken,  
fennel, chorizo & aioli* £25

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

*Barbecued venison haunch, spiced red  
cabbage & swede* £24

*Whole baked lemon sole, capers, croutons &  
brown butter* £23

## SIDES

*Potato wedges, n'duja & crispies* £7

*Miso roast hispi cabbage & seeds* £5 (Vg)

*Sprouts, tops & chestnuts* £6 (Vg)

*Buttered mash* £5 (V)

## SNACKS

*Olives* £3 (Vg)

*House focaccia* £4 (Vg)

*Smoked almonds* £4 (Vg)

## 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

*Olmecca 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 Viognier 2020</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