

# RONDO

Available Monday to Friday 12pm till 10.30pm

Saturday & Sunday 4pm till 10.30 pm

- House focaccia 4 (v) 451kcal
- Smoked almonds 4 (v) 407kcal Olives 4 (v) 57kcal
- Deep fried tripe & harissa ketchup 8 210kcal
- Cobble Lane charcuterie 12 302kcal
- Asparagus, wild garlic 9 (v) 250kcal
- Broad beans, Berkswell & rocket 8 (v) 252kcal
- Kohlrabi, pear & blood orange salad 7 (vg) 173kcal
- Charred mackerel & pepper escalivada 8 424kcal
- Deep fried crispy squid & rouille 11 464kcal
- Potted beef, pickled beetroot & watercress 10 320kcal
- Spinach & ricotta ravioli & sage butter 10 (v) 420kcal
- Chickpea, quinoa, fennel, lemon tahini, almond ricotta & seeds 16 (Vg) 564kcal
- Baked aubergine, farro, burrata & aged balsamic 19 (v) 468kcal
- Griddled hake, celery, celeriac & lemon butter sauce 23 487kcal
- Roast Sutton Hoo chicken, peas, bacon & little gem 25 521kcal
- Tamworth pork chop, turnips, mustard & kale 21 771kcal
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- Chickpea fries & black garlic aioli 5 (vg) 508kcal
- Chargrilled Broccoli, vinaigrette 5 (vg) 181kcal
- Jersey Royals 5 (vg) 193kcal
- Rondo Spring Salad 5 (vg) 112kcal
- Potato wedges, nut romesco & crispies 7 (vg) 371kcal



# RONDO

Wine By the Glass 125ml

## FIZZ

Villa Sandi, *Prosecco*, ITA <sup>£9.5</sup>

Nyetimber, *Classic Cuvée*, UK <sup>£14</sup>

Devaux Grande Reserve, *Champagne* FRA <sup>£16</sup>

Perrier-Jouët, *Grand Brut*, FRA <sup>£16</sup>

Perrier-Jouët, *Blason Rosé*, FRA <sup>£24</sup>

## WHITE

Le Paradou, *Viognier*, FRA <sup>£6</sup>

Tenuta Aurea, *Pinot Grigio* ITA <sup>£6</sup>

Il Folle, *Grillo*, ITA <sup>£7</sup>

Framingham, *Sauvignon Blanc*, NZ <sup>£8</sup>

Frey, *Riesling*, GER <sup>£8</sup>

Gandines, *Macon Blanc*, FRA <sup>£11</sup>

## ROSÉ

Laballe Brume, FRA <sup>£7</sup>

## RED

Ca' Palma, *Sangiovese* ITA <sup>£7</sup>

Il Folle, *Nero D'Avola*, ITA <sup>£7</sup>

Château Deville, *Bordeaux* FRA <sup>£7</sup>

Fleurie, *Gamay*, FRA <sup>£9.5</sup>

Glou Glou, *Pinot Noir*, FRA <sup>£10</sup>

Sobrero, *Langhe, Nebbiolo*, ITA <sup>£11</sup>



## Cocktails

### SEASONAL

Granny Smith Gimlet <sup>£12</sup>

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

Verde Spritz <sup>£13</sup>

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

Rose Negroni <sup>£14</sup>

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

Briar Briar <sup>£14</sup>

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

Apricot Carré <sup>£13</sup>

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

Burnt Plum Punch <sup>£13</sup>

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

### NON-ALC

Long Atopia <sup>£10</sup>

*Atopia, citrus soda, Angostura Bitters*

Vibrante Spritz <sup>£10</sup>

*Martini Vibrante, London Essence  
Roasted Pineapple Soda*