

RONDO

Available Monday to Friday 12pm till 10.30pm

Saturday & Sunday 4pm till 10.30 pm

Sourdough & Glastonbury butter 5 (v) 134kcal

Pitchfork cheddar croquettes with pickled walnuts 6 (v) 171kcal

Cobble Lane charcuterie & pickles 7 100kcal

Smoked almonds 4 (vg) 407kcal

Olives 4 (vg) 57kcal

Watercress, fennel, pear & Spenwood cheese salad 8 (v) 272kcal

Wood pigeon, pork and pistachio terrine, Victoria plum & grilled sourdough 10 221kcal

Celeriac & girolle mushroom, chicory & hazelnut salad 8 (vg) 265kcal

Steamed mussels & Dorset nduja 12 409kcal

Sheep's curd & beetroot ravioli, sage butter 11 420kcal

Leek & Charlotte potato soup 7 (vg) 277kcal

with potted shrimp on toast +4 321kcal

Roast Crown Prince squash, pearly spelt, ginger & pumpkin seeds 17 (vg) 518kcal

Venison & stout, suet pie crust, mashed swede 23 649kcal

Pan fried fillet of Cornish hake, clams 26 487kcal

Braised Swaledale Lamb, Arroccina beans & aioli 24 674kcal

Orkney Scallops, whipped potatoes, green onions & bacon 21 491kcal

Belted Galloway porterhouse steak to share, bone marrow & tarragon butter 85 2599kcal

Celeriac steak, butter beans, chard & BBQ apple sauce 18 (vg) 518kcal

Brill on the bone, Jerusalem artichoke & black garlic 27 635kcal

Sutton Hoo chicken, butter beans, chard & green sauce 25 521kcal

New potatoes 5 (vg) 193kcal

Steamed spinach 5 (vg) 196kcal

Autumn leaves, mustard dressing 5 (vg) 150kcal

House Fries 5 (vg) 303kcal



A discretionary 12.5% service charge will be added to your final bill. Please note that we do not accept cash or cheque as methods of payment

(V) vegetarian. (Vg) vegan. Do not hesitate to ask for advice should you have any dietary requirements

RONDO

Wine By the Glass 125ml

Cocktails

FIZZ

- Villa Sandi, Prosecco, ITA ^{£9.5}
- Nyetimber, Classic Cuvée, UK ^{£14}
- Devaux Grande Reserve, Champagne FRA ^{£16}
- Perrier-Jouët, Grand Brut, FRA ^{£16}
- Perrier-Jouët, Blason Rosé, FRA ^{£24}

WHITE

- Le Paradou, Viognier, FRA ^{£6}
- Il Folle, Grillo, ITA ^{£7}
- Picpoul de Pinet, Domaine de Cantagrils, FRA ^{£7.5}
- L'Entrepreneur, Sauvignon Blanc, FRA ^{£8}
- Gruner Vetliner, Kamptal, AUSTRIA ^{£8.5}
- Gandines, Macon Blanc, FRA ^{£11}
- ESPERA, Bical & Arinto, PT ^{£12}

ROSÉ

- Laballe Brume, FRA ^{£7}
- Château Aspras, FRA ^{£9}

RED

- Ca' Palma, Sangiovese ITA ^{£7}
- Viticultores de San Juan, Bobal, SP ^{£7}
- Il Folle, Nero D'Avola, ITA ^{£7}
- Château Deville, Bordeaux FRA ^{£7}
- Château Cesseras, Languedoc blend, FRA ^{£9.5}
- Fleurie, Gamay, FRA ^{£9.5}
- Xtreme, Rioja, SP ^{£11}



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

Hand Clap ^{£13}

Remy Martin VSOP, Bacardi Spiced, Coconut, Velvet
Falernum, Coconut Soda

Burnt Peach Punch ^{£13}

Talisker 10y, burnt peach, thyme, vanil-la, gruner
veltliner, lemon, clarified milk

NON-ALC

- Long Atopia ^{£10}
- Atopia, citrus soda, Angostura Bitters

- Vibrante Spritz ^{£10}
- Martini Vibrante, London Essence
Roasted Pineapple Soda