

RONDO

Sunday Sharers available Sundays
from 12pm till 10.30pm

Apéritif

Pitchfork cheddar croquettes with pickled walnuts 6 171kcal

Rock oyster with mini Fords gin martini 3.5 65kcal

Classic Fords gin martini 13

Fords gin red snapper 13

Starter

Chicken, leek & hen of the woods gratin 10 353kcal

Warm beetroot, castelfranco leaves, citrus & olives 9 (vg) 361kcal

Onion squash soup & sage croutons 8 (vg) 292kcal

The Main Event

Roast longhorn rump, Yorkshire pudding, kale, heritage carrots & horseradish 29 804kcal

Slow roast middle white pork shoulder, Yorkshire pudding, cavolo nero, parsnips & mustard 21 864kcal

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

Slow roast Swaledale lamb & potato hot pot, pickled red cabbage 19 746kcal

Lobster pie to share 85 1412kcal

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

Sides to Share

Mashed potatoes (v) 5 359kcal

Duck fat roast potatoes 7 403kcal

Steamed spinach 8 (vg) 211kcal

Cauliflower cheese 9 742kcal

Roast heritage carrots (vg) 6 367kcal

Somethin' Sweet

Apple & rhubarb crumble & custard to share (v) 14 897kcal

Goopy chocolate cake 9 (v) 603kcal



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

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
- Mathias, 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



Cocktails

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

Two Hand Clap £13

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

Burnt Plum Punch £13

Talisker 10y, burnt plum, thyme, vanilla, Sangiovese,
St Germain, lemon, clarified milk

NON-ALC

Long Atopia £10

Atopia, citrus soda, Angostura Bitters

Vibrante Spritz £10

Martini Vibrante, London Essence
Roasted Pineapple Soda