

# RONDO

## Garden Menu

Sharing menu £55pp



### TO BEGIN

*Smoked almonds* VG DF 407kcal

*Paul Rhodes sourdough, treacle butter* V GFA 508 kcal



### STARTERS

Choose 3 from the below

*18-hour braised short rib, fried bread, pickled cabbage, parsnip crisp* DF 365 kcal

*Fried cacio e pepe tortellini, fermented Dr. Stings hot honey* V 331 kcal

*Chicken parfait, dried chicken skin, pickled walnut, brioche* GFA 592 kcal

*Seasonal tomato carpaccio, beetroot, chervil, horseradish* VG GF 107 kcal

*Cobble Lane charcuterie, pickles* GFA 242 kcal

### MAINS

Choose 3 from the below

*Guinea fowl, cavolo nero, Madeira sauce* 474 kcal

*Barbecued squash, Jerusalem artichoke, squash skin marmalade, coconut yoghurt, togarashi* VG GF 225 kcal

*Celeriac & truffle pithivier, carrot, wild mushroom jus* VG 519 kcal

*Pan-seared hake, curry sauce, dill scraps, pickles* 484 kcal

### SIDES

*House Fries* VG GFA 428 kcal

*Radicchio salad, chopped herbs, pickled shallot* VG GF 327 kcal



### DESSERT

Choose 1 from the below, both served with crème anglaise

*Black forest & chocolate tart, black forest compote* 607 kcal

*Rhubarb sponge, rhubarb, vanilla & pink peppercorn syrup* VGA 333 kcal

VG vegetarian

VG vegan

GF gluten free

GF gluten free available

DF dairy free

All our seafood is sustainably sourced from local partners who support the

Marine Conservation Society and the Sustainable Restaurant Association If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card

payments. A discretionary 12.5% service charge will be applied to your bill.

# RONDO

## Forest Menu

Sharing menu £70pp



### TO BEGIN

*Olives* VG GF 82 kcal

*Smoked almonds* VG DF 407 kcal

*Paul Rhodes sourdough, whipped butter* V GFA 508 kcal



### STARTERS

Choose 3 from the below

*Clams in fino sherry, crispy ham, sourdough* GFA 977 kcal

*Confit Jersey Royals, white crab, brown crab dressing, yuzu mayo, capers* GF 378 kcal

*Burrata, chicory, mint, chilli pistou* V GF 640 kcal

*Cobble Lane charcuterie, pickles* GFA 242 kcal

*Seasonal tomato carpaccio, beetroot, chervil, horseradish* VG GF 107 kcal

### MAINS

Choose 3 from the below

*Pan-seared hake, curry sauce, dill scraps, pickles* 484 kcal

*Barbecued squash, Jerusalem artichoke, squash skin marmalade, coconut yoghurt, togarashi* VG GF 225 kcal

*Market Fish, chef's choice of sauce* GFA DFA

*Guinea fowl, cavolo nero, Madeira sauce* 474 kcal

*35 day dry-aged ribeye, bone marrow café de paris* GF 534 kcal

### SIDES

*House Fries* GFA VG 428 kcal OR *Agave jersey royals, capers* GF VG 107 kcal

*Radicchio salad, chopped herbs, pickled shallot* VG GF 327 kcal

*Creamed spinach* GF V 639 kcal



### DESSERT

Please choose your pre-ordered dessert per person. All served with crème anglaise.

*Black forest & chocolate tart, black forest compote* 607 kcal

*Rhubarb sponge, rhubarb, vanilla & pink peppercorn syrup* VFA 333 kcal

*Pineapple sticky toffee cake, caramelized pineapple, sea salt* 1294 kcal

V vegetarian

VG vegan

GF gluten free

GFA gluten free available

DF dairy free

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payments. A discretionary 12.5% service charge will be applied to your bill.