

RONDO

Season: Spring

Head Chef: Tristan Downes

All day
12pm till 10:30pm

SNACKS

Olives V GF 82 kcal	4
Paul Rhodes sourdough, treacle butter V GFA 508 kcal	6
Devilled whitebait, lemon GF 420 kcal	7
18-hour braised short rib, fried bread, pickled red cabbage, parsnip chips DF 365 kcal	11
Fried cacio e pepe tortellini, fermented Dr. Stings hot honey V 331 kcal	10
Cobble Lane charcuterie, pickles, sourdough GFA 242 kcal	14

STARTERS

Confit Jersey Royals, white crab, brown crab dressing, yuzu mayo, capers GF 378 kcal	11
Clams in fino sherry, crispy ham, sourdough GFA 977 kcal	14
Sesaonal tomato carpaccio, beetroot, chervil, horseradish VG GF 107 kcal	12
Chicken parfait, dried chicken skin, pickled walnut, brioche GFA 592 kcal	14
Burrata, chicory, mint, chilli pistou V GF 640 kcal	13

MAINS

Swaledale venison loin, radicchio, blood orange, fennel slaw GF DF 360 kcal	26
Pan-seared hake, curry sauce, dill scraps, pickles 484 kcal	27
Barbecued squash, Jerusalem artichoke, squash skin marmalade, coconut yoghurt, togarashi VG GF 225 kcal	19
Celeriac & truffle pithivier, carrot, wild mushroom jus VG 519 kcal	22
Guinea fowl, cavalo nero, Madeira sauce 474 kcal	25

FROM THE GRILL

Market fish, chef's choice of sauce GFA DFA	MP
Swaledale butchers block, red wine sauce	MP
35 day dry-aged ribeye, bone marrow cafe de paris GF 534 kcal	44

SIDES

Grilled purple sprouting broccoli, chilli, garlic GF VG 75 kcal	6
Creamed spinach GF V 639 kcal	6
House fries GFA VG 428kcal	6
Radicchio salad, chopped herbs, pickled shallot GF VG 327 kcal	6
Agave jersey royals, capers GF VG 107 kcal	6



V vegetarian VG vegan GF gluten-free DF dairy-free GFA DFA gluten-free available / dairy-free available

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.

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Bar Manager: Tom Byrne

This seasons recommendations....

P R E - D I N N E R T I P P L E S

125ml

Roebuck Classic Cuvée 2019

16

Sussex, England. Traditional method sparkling wine. Fresh, complex, citrus.

Wild Idol 0% Sparkling Wine

11

Rheinhessen, Germany. Zero alcohol made with typical wine making techniques. Notes of peach, melon and apple.

Rhubarb 75

16

Bombay Sapphire, rhubarb vermouth, Roebuck Sparkling Rosé 2019

Palo Santo Negroni

18

Ilegal Mezcal, palo santo, Campari, Martini Rubino, Picon

R E D S

125ml

Le Paria by Maison Ventenac

10

Languedoc-Rousillon, France. 100% Grenache grapes bring intense, juicy freshness and a long finish.

Domaine du Valbrun, Bois Pivain

11

Loire Valley, France. A full-bodied Cabernet Franc, perfectly mellow to be paired with venison or ribeye.

Barbera d'Asti 'La Vigna Vecchia'

12.5

Piemonte, Italy. Luscious dark-berry goodness in a bottle. Slight hints of smoke and oak for balance.

R O S É

125ml

Casa los Frailes Monastrell Rosado

9.5

Valencia, Spain. A delicately floral, yet berry-forward rosé, with a palate that shows well in colder months.

W H I T E

125ml

Freire Lobo Vigno Branco

9.5

Dão, Portugal. Citrus, green melon, white peach. This is the one to order the whole bottle. No notes.

Damion Pinon Tuffo Vouvray Sec

12.5

Loire Valley, France. Apple & pear-y Chenin Blanc with equal amounts of vibrancy and citrus spark.

P O S T - D I N N E R S I P P E R S

Finca Antigua Moscatel Naturelmente Dulce

11

La Mancha, Spain. A natural 'sunny' technique brings superb silkiness to this sweet dessert wine. 75ml serve.

Asterley Brother's Dispense Amaro

10

London, England. London meets Sicily in a family recipe from the 17th Century. A perfect 50ml sipper.

Orange Wine Old Fashioned

15.5

Woodford Reserve Rye, orange wine, Pineau de Charantes, verjus, bay leaf, thyme