

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 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. Sting's 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
Seasonal 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

Chargrilled lamb rump, radicchio, blood orange, fennel salad GF DF 343 kcal	37
Pan-seared cod, 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 DEA	MP
Swaledale butchers block, red wine sauce	MP
35 day dry-aged ribeye, bone marrow café de paris GF 534 kcal	45

SIDES

Grilled green beans, chilli, garlic GF VG 374kcal	7.5
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	6.5



v vegetarian VG Vegan GF gluten-free DF dairy-free GFA DEA 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.

RONDO

Season: Spring

Bar Manager: Tom Byrne

This seasons recommendations....

PRE - DINNER TIPPLES

	125ml
Roebuck Classic Cuvée 2019	16
<i>Sussex, England. Traditional method sparkling wine. Fresh, complex, citrus.</i>	
Wild Idol 0% Sparkling Wine	11
<i>Rheinessen, Germany. Zero alcohol made with typical wine making techniques. Notes of peach, melon and apple.</i>	
Rhubarb 75	16
<i>Bombay Sapphire, rhubarb vermouth, Roebuck Sparkling Rosé 2019</i>	
Palo Santo Negroni	18
<i>Illegal Mezcal, palo santo, Campari, Martini Rubino, Picon</i>	

REDS

	125ml
Le Paria by Maison Ventenac	10
<i>Languedoc-Rousillon, France. 100% Grenache grapes bring intense, juicy freshness and a long finish.</i>	
Domaine du Valbrun, Bois Pivain	11
<i>Loire Valley, France. A full-bodied Cabernet Franc, perfectly mellow to be paired with venison or ribeye.</i>	
Barbera d'Asti 'La Vigna Vecchia'	12.5
<i>Piemonte, Italy. Luscious dark-berry goodness in a bottle. Slight hints of smoke and oak for balance.</i>	

RO S É

	125ml
Casa los Frailes Monastrell Rosado	9.5
<i>Valencia, Spain. A delicately floral, yet berry-forward rosé, with a palate that shows well in colder months.</i>	

WHITE ^{125ml}

Freire Lobo Vigno Branco	9.5
<i>Dão, Portugal. Citrus, green melon, white peach. This is the one to order the whole bottle. No notes.</i>	
Damion Pinon Tuffo Vouvray Sec	12.5
<i>Loire Valley, France. Apple & pear-y Chenin Blanc with equal amounts of vibrancy and citrus spark.</i>	

POST-DINNER SIPPERS

Finca Antigua Moscatel Naturelmente Dulce	11
<i>La Mancha, Spain. A natural 'sunny' technique brings superb silkiness to this sweet dessert wine. 75ml serve.</i>	
Asterley Brother's Dispense Amaro	10
<i>London, England. London meets Sicily in a family recipe from the 17th Century. A perfect 50ml sipper.</i>	
Orange Wine Old Fashioned	15.5
<i>Woodford Reserve Rye, orange wine, Pineau de Charantes, verjus, bay leaf, thyme</i>	