

RONDO

Season: Summer
Head Chef: Tristan Downes

All day
12pm till 10:30pm

SNACKS

Olives VG GF 82 kcal	5
Paul Rhodes sourdough, wild garlic butter V GFA 200 kcal	7
Braised short rib skewer, preserved wild garlic, bone marrow mayo, shallot crisp, togarashi GF 441 kcal	8
Fried artichoke hearts, calamansi mayo VG 229 kcal	10
Bubble & squeak cake, anchovy mayo, crème fraîche, keta caviar 311 kcal	11
Cobble Lane charcuterie, pickles, sourdough DF 242 kcal	15

STARTERS

Crispy pig cheek, watercress, cornichon, capers, Dijon dressing DF 434 kcal	14
Grilled cucumber, mint, vegan feta, rocket, makrut lime dressing, chilli crisp VG GF 163 kcal	11
Sardines, pine nuts, pickled raisins 245 kcal	14
Leek in nori, bagna cauda, crispy leeks, leek ash DF 145 kcal	12
Bone marrow, beef fat crumb, watercress, sourdough 872 kcal	13
Tuna niçoise, black olive, datterini vine tomato, quail egg, green beans, confit potato GF 562 kcal	16

MAINS

Grilled baby poussin, whole grain mustard sauce, mini-Caesar 594 kcal	30
Pork belly, nduja carrots, pickled apple, pork jus GF DF 837 kcal	26
Scottish salmon, English garden vegetables 'over coals', chive velouté 577 kcal	27
Fillet of beet, grilled greens, pickled apple, hazelnut, red wine sauce VG GF 368 kcal	24
35 day dry-aged ribeye, chimi churri GF DF 1160 kcal	45
Market fish, chef's choice of sauce	MP

SIDES

Fennel, rocket, chives, citrus dressing VG GF 412 kcal	6
Wilted spinach, chilli, garlic VG GF 132 kcal	6
Rosemary-salt fries VG GF 219 kcal	6.5
Agave jersey royals, dill, capers VG GF 132 kcal	6.5



v vegetarian VG Vegan GF gluten-free DF dairy-free GEA 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.

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Bar Manager: Tom Byrne

This seasons recommendations....

PRE - DINNER TIPPLES

125ml

Roebuck Estates Rose de Noirs 2018

17

Sussex, England. Elegant pink fizz from the home counties. Ripe wild strawberries & slight nuttiness.

Wild Idol 0% Sparkling Wine

11

Rheinhessen, Germany. Zero alcohol using typical wine making techniques. Notes of peach and apple.

Sonora Paloma

10

Part of our partnership with local N16 restaurant, Sonora Taqueria, and Patrón Tequila.

Patrón Silver, taco spice, lime & London Essence Pink Grapefruit soda.

Three Martini Lunch

30

Reyka or Fords. Dirty or Dry. However you like them. Your best lunch ever, and straight back to the office....or not? 12-4pm every day.

WHITE

125ml

Les Enfants Blanc, Château Laballe

9

Gascony, France. Delightfully fresh, with big tropical fruits & a long clean finish.

Eschenhof Holzer, Grüner Veltliner

11

Wagram, Austria. Fuller style of Grüner, with big green apple, peach & grapefruit. If it's above 15 degrees outside, crack this open ice cold, sit back and enjoy!

Soave DOC 'Balinda', Alessandro Benini

11.5

Veneto, Italy. Some wines are made to be drank with food, this wine is to be drank all the time. A real showcase of what Soave can be as a grape.

ORANGE

125ml

Matic, Postopoma

11

Stajerska, Slovenia. A delicate balance of richness & dryness, with ripe nectarine & baked orchard fruit flavours. A perfect accompaniment to grilled poultry or fish.

REDS

125ml

Le Sud Pinot Noir, Bruno Lafon

11

Lanquedoc-Rousillon, France. It's summer, let's drink Pinot Noir. Complex & versatile, with that recognisable pinot freshness.

Dorper Pinotage, Holder

14

Stellenbosch, South Africa. Floral perfume & juicy berries with fine tannins and a hint of oak.

POST-DINNER SIPPERS

Bepi Tosolini Limoncello

8

'La Bella Vita' in a glass! If you were in Italy you would....

González Byass 'Leonor' Palo Cortado

9

If you hadn't heard, sherry is cool again. Leather, citrus, butter & walnut notes. The perfect partner for the Chocolate & smoked caramel feuilletine tart.

Blunderbuss

14

Bacardi Ocho, All Things Bloom cold brew coffee, spiced coffee liqueur, fig cream