RONDO

Season: Winter
Executive Chef: Tristan Downes

All day

12pm till 10:30pm

SNACKS

Olives VG GF 82 kcal	5
Paul Rhodes sourdough, smoked sage butter V GFA 200 kcal	7
Braised short rib skewer, spiced cranberry, rosemary mayo, shallot crisp GF DF 262 kcal	8
Breaded Brussels sprouts, plum ketchup VG 629 kcal	7
Pigs in blankets, hot honey DF 495 kcal	9
Cobble Lane charcuterie, pickles, sourdough DF 242 kcal	15

STARTERS

Burrata, dressed red cabbage, grapes, pistachio V GF 442 kcal	15
Ham hock terrine, pickled shallot, crisp bread, English mustard DF 181 kcal	14
Potted mackerel, pickled cucumber, clementine, fried nori GF 231 kcal	13
Pumpkin & heritage beetroot salad, pumpkin seed miso, soy & yuzu dressing VG GF 266 kcal	15
Crab, fried chickpea, Brussels sprouts, pomegranate, lemon GF DF 477 kcal	18

MAINS

Turkey ballotine, pigs in blankets, cranberry sauce DF 1101 kcal	27
Hake, kale crisp, Beaujolais beurre rouge GF 666 kcal	29
Braised ox cheek, polenta, crispy shallot, jus GF 848 kcal	32
Pumpkin, mushroom & spinach pithivier, roast parsnip, vegan jus VG 354 kcal	24
35 day dry-aged ribeye, peppercorn butter GF 758 kcal	45
Market fish, chef's choice of sauce	MP



SIDES

Radicchio salad VG GF 136 kcal	6
Agave jersey royals, chives, capers VG GF 132 kcal	6.5
Cavolo nero, garlic, chilli, fennel seeds VG GF 119 kcal	7
Truffle rigatoni cheese 332 kcal	7.5
House fries VG GF 219 kcal	6.5

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....

PRE-DINNER TIPPLES

125ml

Cherry & Rose Highball 14
Código 1530 Rosa, Lillet Rosé, Sour Cherry, Rose, Fever Tree soda

Rhubarb 75 16
Bombay Sapphire, rhubarb vermouth, Lillet Rosé, Roebuck Estates Rosé de Noirs

Perrier-Jouët Blason Rosé 28
Champagne, France. Lush & lively cuvée. Notes of ripe peach, strawberries & pears.

Wild Idol 0% Sparkling Wine 12
Rheinhessen, Germany. Zero alcohol using typical wine making techniques. Notes of peach and apple.

WHITE

125ml

Mira do Ó Vidente Branco 11
Dão, Portugal. Our GM is Portuguese and insisted this make it on the menu. We tasted it, it's incredible, we agreed. Vibrant citrus notes, with real freshness and a slight chalkiness to balance.

Yvon & Laurent Vocoret Chablis 16
Burgundy, France. Chalky, fresh Chardonnay from just outside Chablis. A serious Burgundy that will be the talk of the table.

ORANGE

125ml

Eschenhof Holzer Invasion of Great Taste 10
Wagram, Austria. Stone-fruit, citrus and big juicy flavours. Brilliant entry point into the world of orange wine.

REDS

125ml

Xavier Vignon Côtes du Rhône 12
Rhône Valley, France. Light, juicy and packed with dark berries & spice. One to accompany the smoked duck on a cool autumnal eve.

Loveblock Pinot Noir 13
Central Otago, New Zealand. Back by popular demand! Tall, dark and tasty with dark cherry & black plum sweetness.

Sobrero Francesco Barolo - 'Ciabot Tanasio' 19
Piedmont, Italy. Heavy dark, stone-fruit notes add real depth to this leathery Barolo. A tannin-fest, that adds layers-upon-layer as a food pairing. Don't order the ox cheek without it!

POST-DINNER SIPPERS

Irish Coffee 12
Jameson Black Barrel, All Things Bloom Filter Coffee, Whipped Cream

Valdespino El Candado Pedro Ximenez 12.5
Xerez, Spain. Pure decedance. Liquid sticky toffee pudding! 75ml serve.

Finca Antigua Moscatel Naturalmente Dulce 11
La Mancha, Spain. A natural 'sunny' technique brings superb silkiness to this sweet dessert wine. 75ml serve.

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