RONDO

Festive Menu

Sharing menu £65pp



TO BEGIN

Olives VG GF 82 kcal

Smoked almonds VG 403 kcal

Paul Rhodes sourdough, whipped butter V GFA 200 kcal

STARTERS

Choose 3 from the below

Braised short rib skewer, spiced cranberry, rosemary mayo, shallot crisp GF 262 kcal

Pumpkin & heritage beetroot salad, pumpkin seed miso, gooseberry dressing VG GF 266 kcal

Cobble Lane charcuterie, pickles DF 242 kcal

Ham hock terrine, pickled shallot, crisp bread, English mustard DF 181 kcal

Burrata, dressed red cabbage, grapes, pistachio GF V 442 kcal



MAINS

Choose 3 from the below

Turkey ballotine, pigs in blankets, cranberry sauce GF 1101 kcal

Hake, kale crisp, Beaujolais beurre rouge GF 666 kcal

Pumpkin, mushroom & spinach pithivier, roast parsnip, vegan jus VG 354 kcal

Braised ox cheek, polenta, crispy shallot, jus GF 848 kcal

SIDES

House fries VG GF 219 kcal

Radicchio salad VG GF 136 kcal

Agave fried royals, chives, capers VG GFA 132 kcal



DESSERT

Choose 1 from the below

Christmas pudding trifle VG 527 kcal

Classic Mince Pie, Mrs. Kirkhams Lancashire Cheese V 395 kcal

V 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.

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SEASONAL DRINKS



PRE-DINNER TIPPLES

Cherry & Rose Highball	*14*
Wild Idol 0% Sparkling Wine	*12*
Rhubarb 75	*16*
Perrier-Jouët Blason Rosé	*28*

WHITE BY THE GLASS

Mira do Ó Vidente Branco *Dão, Portugal*	*11*
Yvon & Laurent Vocoret Chablis *Burgundy, France*	*16*

ORANGE BY THE GLASS

Eschenhof Holzer Invasion of Great Taste *Wagram, Austria*	*10*

RED BY THE GLASS

Xavier Vignon Côtes du Rhône *Rhône Valley, France*	*12*
Loveblock Pinot Noir *Central Otago, New Zealand*	*13*
Sobrero Francesco Barolo - 'Ciabot Tanasio' *Piedmont, Italy*	*19*

POST-DINNER SIPPERS

Irish Coffee	*12*
Valdespino El Candado Pedro Ximenez	*12.5*
Finca Antigua Moscatel Naturalmente Dulce	*11*

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