

RONDO

Lunch
12pm till 5pm

SNACKS

Baron Bigod bites, romesco	V 701 kcal	9
Grilled artichokes, lemon mayo	GF VG 210 kcal	8
Venison salami, pickled garlic	GF DF 190 kcal	9
Sourdough & yeasted butter	GFA V 134 kcal	6

STARTERS

Smoked trout, pickled artichoke, oyster leaf, crème fraîche	GF 460 kcal	12
Heritage tomatoes, tofu curd, roasted peach, samphire	VG GF DF 402 kcal	11
Ham hock & fennel terrine, pickles, sourdough	DF GFA 420 kcal	12
Burratini, pickled courgettes, romesco	V GF 538 kcal	13
Chicken Caesar, cos, croutons, parmesan & anchovies <i>small or large</i>	GFA 751/916 kcal	11/16
Heritage tomato & pepper soup, pickled cucumber and cherry tomatoes	VG GF DF 210 kcal	9
Toasted sourdough, whipped ricotta, pea & broad bean salad, rocket	V GFA 410 kcal	12

MAINS

Grilled baby chicken, sweet & sour peppers, green sauce	GF DF 1240 kcal	26
Roasted coley, fine beans, clams, sorrel sauce	GF 1237 kcal	28
Brown crab tagliatelle, red chilli, pickled lemon, breadcrumbs	DF 849 kcal	23
Roasted courgette, olive & asparagus tarte fine	VG DF 690 kcal	24
Market fish <i>w/ green goddess sauce</i>	GF	MP
Hox Black Label cheeseburger & fries	1017 kcal GFA	18.5
Moving Mountains vegan burger & fries	VG DF 722 kcal	17

SIDES

Mixed leaves, Champagne vinegar dressing	VG GF DF 160 kcal	6
Fine beans, confit chilli and garlic, almonds	VG GF DF 230 kcal	6
Roasted courgettes, pomegranate molasses	VG GF DF 240 kcal	6
House fries	VG DF 303 kcal	6



V vegetarian

VG vegan

GF gluten-free

DF dairy-free GFA

gluten-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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BY THE GLASS

ENGLISH FIZZ

Roebuck Estates <i>Classic Cuvée 2017</i>	125 ml	15
Roebuck Estates <i>Rosé de Noirs 2017</i>		17

FIZZ

Villa Sandi ^{NV} <i>Prosecco, Italy</i>	125 ml	9.5
Perrier-Jouët <i>Grande Brut</i> ^{NV} <i>Champagne, France</i>		18

WHITE

Château Pesquié <i>Le Paradou 2022 Viogner [ON TAP]</i>	125 ml	375 ml	7.5	21.5
L'Entrepreneur <i>2021 Sauvignon Blanc [ON TAP]</i>			8	23
Villa Sandi <i>2021 Pinot Grigio</i>			8.5	24.5
Rouxvale <i>2021 Chardonnay</i>			9	26
Cantagrils <i>2021 Picpoul de Pinet, France</i>			10	29

ROSÉ

Château La Coste <i>Cuvée Lisa 2021</i>	125 ml	375 ml	9	26
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ORANGE

Saint-Cyrgues <i>Justin 2022 Grenache Blanc</i>	125 ml	375 ml	9	26.5
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RED

Il Folle <i>2021 Nero d'Avola</i>	125 ml	375 ml	7.5	21.5
Tâcherons <i>2022 Pinot Noir [CHILLED, ON TAP]</i>			9	26
Mary Taylor <i>Jean Marc Barthez Bordeaux Rouge 2018, Merlot Cab Sauv Cab Franc</i>			9.5	27.5
Lan <i>Xtrême Ecológico Crianza 2018 Tempranillo</i>			10.5	30.5
Metrat & Fils <i>La Roilette 2021 Gamay</i>			11	32

