

# RONDO

Lunch & Dinner  
12pm till 10:30pm

## SNACKS

Baron Bigod on toast w/ <i>greengage jam &amp; truffle</i> V 686 kcal	9
lamb sweetbreads, mint aioli DF 719 kcal	8
Cobble Lane charcuterie & <i>pickles</i> GF 100 kcal	7
sourdough & Glastonbury butter V 134 kcal	5

## STARTERS

Isle of Wight tomato salad, Grezzina courgette, fine beans, radish, Champagne VG 409 kcal	12
cured stone bass, nectarine, black olive, pickled padron GF DF 421 kcal	13
burrata, blackberries, fennel, cobnuts, purple nasturtium V GF 746 kcal	12
purple sprouting broccoli, almond, kale, plum, apple & burnt ginger dressing VG GF 582 kcal	10
confit potatoes & brown shrimp, pickled mushroom, puffed rice, mace oil 948 kcal	12
chopped beef, chervil emulsion, bone marrow, red vein sorrel GF DF 623 kcal	16

## MAINS

truffle & ricotta stuffed Sutton Hoo chicken, spelt, grilled lemon w/ <i>pan juices</i> 465 kcal	26
market fish w/ <i>virgin sauce</i> GF	MP
lamb rump, burnt leeks, mint aioli, lamb sauce GF 1041 kcal	25
cod cooked over coals, razor clams, chorizo, burnt corn 918 kcal	26
turnips roasted over coals, charcoal emulsion, baby beetroot, puffed spelt VG 640 kcal	19
slow braised short rib, courgette, British XO 972 kcal	29

## SIDES

maple brown butter tarragon potatoes V GF 457 kcal	6
grilled broccoli, anchovy chilli dressing GF DF 604 kcal	6
autumn leaves w/ <i>chardonnay vinegar dressing</i> VG 150 kcal	6
house fries VG 303 kcal	6
creamed spinach V GF 210 kcal	6



V *vegetarian*

VG *vegan*

GF *gluten-free*

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.

# RONDO

## BY THE GLASS

### ENGLISH FIZZ

	125 ml
Roebuck Estates <i>Classic Cuvée 2017</i> <i>West Sussex</i>	15
Chapel Down <i>Brut Reserve 2019</i> <i>Kent, Essex, East Sussex</i>	16
Roebuck Estates <i>Rosé de Noirs 2017</i> <i>West Sussex</i>	17

### FIZZ

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

### WHITE

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

### ROSÉ

	125 ml	375 ml
Château La Coste <i>Cuvée Lisa 2021</i> <i>Provence, France</i>	9	26

### ORANGE

	125 ml	375 ml
Saint-Cyrgues <i>Justin 2022 Grenache Blanc</i> <i>Languedoc-Roussillon, France</i>	9	26.5

### RED

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

