

RONDO

Lunch & Dinner
12pm till 10:30pm

SNACKS

fried lily mushroom & pickled walnut ketchup ^{VG DF 187 kcal}	9
Cobble Lane charcuterie & pickles ^{GF DF 100 kcal}	7
sourdough & wild garlic butter ^{V 134 kcal}	5

STARTERS

cured mackerel, rhubarb salad, heritage radish, radish leaf ^{DF GF 197 kcal}	13
grilled Wye Valley asparagus, lovage salsa, almond ricotta ^{VG GF DF 399 kcal}	13
burnt ash heritage beetroot salad, whipped soft cheese, hazelnuts, green oil ^{V GF 335 kcal}	11
smoked ham hock, burnt apple ketchup, sourdough, pickles ^{DF 561 kcal}	12
seared queen scallops, fish bone butter, cauliflower ^{GF 352 kcal}	14

MAINS

char-grilled celeriac, mushroom garum, oyster mushroom, tenderstem ^{VG DF 1124 kcal}	21
coley, braised mussels, monks' beard, Roebuck wine sauce, dulse oil ^{GF 1247 kcal}	26
braised short rib, truffle velouté, kale sprouts, pickled blood radish ^{DF 1026 kcal}	29
lamb rump, roasted artichoke, artichoke puree, wild garlic ^{GF 1127 kcal}	28
market fish ^{w/lemon, vermouth & capers} ^{GF DF}	MP
Swaledale ex-dairy sirloin steak ^{250g w/green peppercorn sauce} ^{GF 940 kcal}	38
roasted fennel, heritage carrot, blood orange & watercress salad ^{VG DF 820 kcal}	18

SIDES

truffle, honey & brown butter potatoes ^{V GF 457 kcal}	6
grilled tenderstem, smoked almond & chilli ^{VG GF DF 604kcal}	6
buttered spring greens, charred crispy shallots ^{V GF 150 kcal}	6
house fries ^{VG 303 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 ^{NV} <i>Prosecco, Italy</i>	9.5
Perrier-Jouët <i>Grande Brut</i> ^{NV} <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>Veneto, 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

