

RONDO

Lunch & Dinner
12pm till 10:30pm

SNACKS

Baron Bigod on toast <i>w/ damson jam & truffle</i>	V 686 kcal	9
Cobble Lane charcuterie & pickles	GF 100 kcal	7
sourdough & Glastonbury butter	V 134 kcal	5

STARTERS

Isle of Wight tomato salad, courgette, fine beans, radish, Champagne dressing	VG 409 kcal	12
cured stone bass, nectarine, black olive, pickled padron	GF DF 421 kcal	13
burrata, blackberries, fennel, hazelnuts	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 & English ricotta stuffed Sutton Hoo chicken, spelt, lemon <i>w/ pan juices</i>	465 kcal	26
market fish <i>w/ virgin sauce</i>	GF	MP
lamb rump, charred leeks, mint aioli, lamb sauce	GF 1041 kcal	25
cod cooked over coals, parlour 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 glaze	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 <i>w/ 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

125ml

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

FIZZ

125ml

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

WHITE

125ml 375ml

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

ROSÉ

125ml 375ml

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

ORANGE

125ml 375ml

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

RED

125ml 375ml

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

