

RONDO

Lunch & Dinner
Monday to Friday 12pm till 10:30pm
Saturday and Sunday 4pm till 10:30pm

SNACKS

olives 57 kcal	4
sourdough & Glastonbury butter V, 134 kcal	5
Pitchfork cheddar croquettes w/ pickled walnuts V, 171 kcal	6
Cobble Lane charcuterie & pickles 100 kcal	7
smoked almonds VG, 407 kcal	4

STARTERS

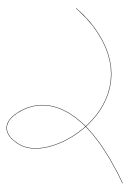
watercress, fennel & pear salad w/ Spenwood cheese V, 272 kcal	8
wood pigeon, pork & pistachio terrine, Victoria plum w/ grilled sourdough 221 kcal	10
celeriac & chicory salad w/ pickled oyster mushrooms, hazelnuts VG, 265 kcal	8
steamed mussels w/ Dorset 'nduja 409 kcal	12
sheep's curd & beetroot ravioli w/ sage butter 420 kcal	11
leek & Charlotte potato soup VG, 277 kcal	7
+ potted shrimps on toast 321 kcal	+4

MAINS

roast Crown Prince squash, pearled spelt, ginger & pumpkin seeds VG, 518 kcal	17
venison and stout suet-crust pie w/ swede mash 649 kcal	23
pan fried fillet of Cornish hake w/ clams 487 kcal	26
braised Swaledale lamb, arrocina beans, aioli 674 kcal	24

COOKED OVER COALS

Sutton Hoo chicken w/ butter beans, chard & green sauce 521 kcal	25
celeriac steak w/ white beans, chard & BBQ apple sauce VG, 518 kcal	18
Belted Galloway porterhouse [to share] w/ bone marrow & tarragon butter 2599 kcal	85
Orkney scallops w/ whipped potatoes, green onions & bacon 491 kcal	21
brill [on the bone] w/ Jerusalem artichoke & black garlic 635 kcal	27



SIDES

new potatoes VG, 193 kcal	5
blanched spinach VG, 196 kcal	5
Spring leaves w/ mustard dressing VG, 150 kcal	5
house fries VG, 303 kcal	5

FIZZ

	125ml
Villa Sandi ^{NV} <i>Prosecco, Italy</i>	9.5
Nyetimber <i>Classic Cuvée</i> ^{MV} <i>West Sussex, England</i>	14
Devaux <i>Grande Réserve</i> ^{NV} <i>Champagne, France</i>	14
Perrier-Jouët <i>Grande Brut</i> ^{NV} <i>Champagne, France</i>	16
Perrier-Jouët <i>Blason Rosé</i> ^{NV} <i>Champagne, France</i>	24

WHITE

	125ml	175ml
Château Pesquié <i>Le Paradou 2022 Viogner [ON TAP]</i> <i>Ventoux, France</i>	6	8
Il Folle ^{2022 Grillo} <i>Sicily, Italy</i>	7	9
Domaine de Cantagrils ^{2021 Syrah & Grenache} <i>Picpoul de Pinet, Languedoc, France</i>	7.5	9.5
L'Entrepreneur ^{2021 Sauvignon Blanc [ON TAP]} <i>Loire Valley, France</i>	8	10
El Cep ^{OT 2022 Macabeo} <i>Catalunya, Spain</i>	9.5	11.5
Domaine Mathias ^{Roche Blanche 2021 Chardonnay} <i>Mâcon, Burgundy, France</i>	11	13
Rodrigo Martins ^{Espera Branco 2021 Arinto & Fernao Pires} <i>Alcobaça, Portugal</i>	12	14

ROSÉ

	125ml	175ml
Château Laballe ^{Brume 2021} <i>Gascony, France</i>	7	9
Château Aspras ^{Tomares Ballus 2021} <i>Provence, France</i>	9	11

RED

	125ml	175ml
Bobal de San Juan ^{2020 Bobal [CHILLED, ON TAP]} <i>Valencia, Spain</i>	7	9
Il Folle ^{2021 Nero d'Avola} <i>Sicily, Italy</i>	7	9
Château Deville ^{2018 Cabemet Sauvignon, Cabemet Franc, Merlot} <i>Bordeaux, France</i>	7.5	9.5
Château Cesseras ^{Cuvée Olric 2021 Syrah, Mourvedre, Carignan} <i>Languedoc-Roussillon, France</i>	8	10
Metrat & Fils ^{La Roilette 2021 Gamay} <i>Beaujolais, France</i>	9.5	11.5
Lan ^{Xtrême Ecológico Crianza 2018 Tempranillo} <i>Rioja, Spain</i>	11	13

