

# RONDO

Champagne Grand  
Réserve Devaux <sup>14</sup>  
with a straw <sup>2</sup>

## Lunch & Dinner

### SNACKS

Gruyère cheese straws £2

House pickles £3 (Vg)

House sourdough focaccia £3 (Vg)

Crudités, butter bean dip £4 (Vg)

Salt pollock tempura bites, rouille £5

Cobble Lane bresaola & walnut rollies £4

### STARTERS

Lovage soup <sup>7</sup> (V)

Tagliatelle, girolles, parmesan butter £10 (V)

Roast cauliflower, chicory & sunflower £7 (Vg)

Smoked mackerel, beetroot & horseradish £8

Cornish crab, cucumber & sauer-fennel £10

Braised squid, leeks & red wine £11

Crispy pig's cheek, roast  
shallots & watercress £8

Pork & duck rillettes £8

### MAINS

Crispy polenta, charred carrots  
& radicchio £16 (Vg)

Baked aubergine, chickpea & rocket £14 (Vg)

Griddled grey mullet, tomato,  
fennel & aioli £19

Roast Brill, celery & celeriac purée £25

Roast Sutton Hoo chicken, creamed  
corn & Jerusalem artichoke £20

Venison haunch, sweet & sour  
red cabbage, swede £20

Braised Swaledale lamb, roast  
squash, pickled raisins & mint £21

Wild rabbit & bacon pie (for two) £34

### SIDES

Homemade chips £4

Crispy garlic potatoes, Arbroath  
Smokie cream £6

Cabbage & Kale £4

Green Salad £4 (Vg)



### DESSERT

Chocolate mousse cake &  
pistachio ice cream £9

Strawberry sherry trifle £9

Apple tarte Tatin £8

Neal's Yard Baron Bigod £9