

RONDO

Dinner
5pm till 10:30pm

SNACKS

Baron bigod bites, romesco ^V 701 kcal	9
Grilled artichokes, lemon mayo ^{GF VG} 210 kcal	8
Venison salami, pickled garlic ^{GF DF} 190 kcal	9
Sourdough & yeasted butter ^{GFA V} 134 kcal	6

STARTERS

Smoked trout, pickled artichoke, oyster leaf, crème fraîche ^{GF} 460 kcal	12
Heritage tomatoes, tofu curd, roasted peach, samphire ^{VG DF GF} 402 kcal	11
Cucumber mint & watercress soup with crème fraîche ^{V GF} 210 kcal <i>add crispy egg</i>	9 +5
Ham hock & fennel terrine, pickles, sourdough ^{DF GFA} 420 kcal	12
burratini, pickled courgettes, Romanesco ^{V GF} 538 kcal	13
Chicken Caesar, cos, croutons, parmesan <i>small or large</i> ^{GFA} 751/911 kcal	11/16

MAINS

Grilled baby chicken, sweet & sour peppers, green sauce ^{GF DF} 1240 kcal	26
Roasted coley, fine beans, clams, sorrel sauce ^{GF} 1037 kcal	28
Brown crab tagliatelle, red chilli, pickled lemon, breadcrumbs ^{DF} 849 kcal	23
Vegan meatballs, tomato pearl barley, roasted courgette, fresh herbs ^{VG DF} 720 kcal	24
Roasted courgette, olive & asparagus tarte fine ^{VG DF} 690 kcal	21
Market fish <i>w/green goddess sauce</i> ^{GF}	MP
Lamb rump, grilled gem, pea puree, mint, lamb sauce ^{GF DF} 1147 kcal	28
Swaledale ex-dairy sirloin steak ^{250g w/bernaise sauce} ^{GF} 964 kcal	38

SIDES

Mixed leaves, champagne vinegar dressing ^{VG GF DF} 160 kcal	6
Fine beans, confit chilli and garlic, almonds ^{VG GF DF} 230 kcal	6
Roasted courgettes, pomegranate molasses ^{VG GF DF} 240 kcal	6
House fries ^{VG DF} 303 kcal	6



^V vegetarian

^{VG} vegan

^{GF} gluten-free

^{DF} dairy-free

^{GFA} gluten-free available

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

