

RONDO

Season: Autumn

Head Chef: Tristan Downes

All day
12pm till 10:30pm

SNACKS

Olives VG GF 82 kcal	5
Paul Rhodes sourdough, whipped butter V GFA 200 kcal	7
Braised short rib skewer, kimchi purée, bone marrow mayo, shallot crisp GF 182 kcal	7
Anchovies on toast, saffron aioli, Espelette crumb GFA 442 kcal	8
Baron Bigod, truffle agave, toasted waffle 246 kcal	12
Cobble Lane charcuterie, pickles, sourdough DF 242 kcal	15

STARTERS

Butternut squash & seasonal vegetable terrine, smoked tomato jam VG GF 368 kcal	13
Braised baby squid, chilli rayu mayo, coriander, crispy shallot, focaccia GFA 343 kcal	15
Wild boar tortellini, smoked broth, crispy sage DF 234 kcal	18
Pumpkin & heritage beetroot salad, pumpkin seed miso, gooseberry dressing VG GF 616 kcal	16
Smoked duck, roasted plum, pickled carrot, macadamia GF DF 315 kcal	17

MAINS

Fillet of seabass, chermoula, pickled mussels, lemon oil GF 1009 kcal	27
Braised featherblade of beef, rainbow chard, salsa verde GF 956 kcal	28
Chargrilled king oyster mushroom, wilted spinach, truffle, vegan XO VG 459 kcal	22
Middle white pork chop, calvados mustard, Treviso DF GF 810 kcal	26
35 day dry-aged ribeye, peppercorn butter GF 758 kcal	45
Market fish, chef's choice of sauce	MP

SIDES

Baby gem, honey mustard dressing, toasted seeds GF 477 kcal	6
Roasted squash, toasted fennel seed, fenugreek GF 304 kcal	7
Truffle rigatoni cheese 332 kcal	7.5
House fries VG GF 219 kcal	6.5
Agave jersey royals, dill, capers VG GF 132 kcal	6.5



v vegetarian

VG vegan

GF gluten-free

DF dairy-free

GFA DFA gluten-free available / dairy-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

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Bar Manager: Tom Byrne

This seasons recommendations....

PRE-DINNER TIPPLES

125ml

Cherry & Rose Highball

14

Código 1530 Rosa, Lillet Rosé, Sour Cherry, Rose, Fever Tree soda

Rhubarb 75

16

Bombay Sapphire, rhubarb vermouth, Lillet Rosé, Roebuck Estates Rosé de Noirs

Perrier-Jouët Blason Rosé

28

Champagne, France. Lush & lively cuvée. Notes of ripe peach, strawberries & pears.

Wild Idol 0% Sparkling Wine

12

Rheinhessen, Germany. Zero alcohol using typical wine making techniques. Notes of peach and apple.

WHITE

125ml

Cantina Miglianico, Trebbiano d'Abruzzo

7.5

Abruzzo, Italy. Crisp, citrus-forward with a touch of saltiness. A must with the pork chop.

Moschopolis 6, Assyrtiko

12.5

Thessaloniki, Greece. Floral, peachy, fuller bodied. If you haven't been drinking Greek Assyrtiko, you've been missing out, and this tittle is no exception!

Dominique Gruhier Tonnerre Blanc Chardonnay

14

Burgundy, France. Chalky, fresh Chardonnay from just outside Chablis. A serious Burgundy that will be the talk of the table.

ORANGE

125ml

Eschenhof Holzer Invasion of Great Taste

10

Wagram, Austria. Stone-fruit, citrus and big juicy flavours. Brilliant entry point into the world of orange wine.

REDS

125ml

Jean Michel Dupré Beaujolais Pur Granite

9

Beaujolais, France. Light, juicy and packed with dark berries & spice. One to accompany the smoked duck on a cool autumnal eve.

Loveblock Pinot Noir

12.5

Central Otago, New Zealand. Back by popular demand! Tall, dark and tasty with dark cherry & black plum sweetness.

POST-DINNER SIPPERS

Irish Coffee

12

Jameson Black Barrel, All Things Bloom Filter Coffee, Whipped Cream

Valdespino El Candado Pedro Ximenez

12.5

Xerez, Spain. Pure decadence. Liquid sticky toffee pudding! 75ml serve.

Finca Antigua Moscatel Naturalmente Dulce

11

La Mancha, Spain. A natural 'sunny' technique brings superb silkiness to this sweet dessert wine. 75ml serve.