

RONDO

Seasonal

Granny Smith Gimlet ^{£12}

Ford's Dry Gin, granny smith apple,
London Vermouth Co. # 3

Verde Spritz ^{£13}

Mezcal Verde, cucumber, green
Jalapeno, London Essence Peach &
Jamine Soda

Rose Negroni ^{£14}

Hendrick's Gin, Doppelganger
Aperitivo, damask rose

Briar Briar ^{£14}

Monkey 47 gin, lacto-fermented
blackberries, lemon, honey

Apricot Carré ^{£13}

Suntory Toki whisky, Remy Martin
VSOP, Martini Rubino, apricot

Burnt Plum Punch ^{£13}

Talisker 10y, burnt plum, thyme,
vanilla, sangiovese, lemon, clarified
milk

Non-Alc

Long Atopia ^{£10}

Atopia, citrus soda, Angostura Bitters

Signature

The Hox-Bee ^{£12}

Ketel One Vodka, honey cordial,
London Essence soda

La Jurado ^{£12}

Olmeca Altos Plata, London Essence
soda, pink grapefruit juice, citrus
cordial

Péché Mignon ^{£17.5}

Perrier Jouet Brut, poached peach St
Germain liqueur

Ruby Woo ^{£12}

Bacardi Carta Blanca, Martini bitter,
rhubarb, lime, beetroot syrup

Midsummer Night's Dream ^{£12}

Bombay Sapphire, Martini Ambrato,
Tio Pepe, Pedro Ximénez

From the Woods of the New World ^{£13}

Woodford Reserve, Martini Rubino,
banana spiced cordial, cocoa bitters

Vibrante Spritz ^{£10}

Martini Vibrante, London Essence
Roasted Pineapple Soda

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Draught

Camden Hells 4.6% ^{£5.5}
Brooklyn Lager 5.2% ^{£6.5}
Camden Pale Ale 4.0% ^{£5.5}
Camden IPA 5.8% ^{£6.5}
Guinness 4.1% ^{£5.5}
Sandford Orchards Devon Red
4.5% ^{£5.5}

Wine By The Glass (125ml)

Fizz

Prosecco, Villa Sandi, ITA ^{£8.5}
Nyetimber, Classic Cuvée, UK ^{£14}
Devaux Grande Reserve, FRA ^{£14}

White

Le Paradou, Viognier, FRA ^{£5}
Tenuta Aurea Pinot Grigio ITA ^{£6}
Il Folle Grillo, ITA ^{£7}
'Lugarara' Gavi di Gavi, ITA ^{£9}
Frey Riesling, GER ^{£8}
Gandines Macon Blanc, FRA ^{£10}

Snacks

Olives ^{£3}
Smoked Almonds ^{£4}
House Pickles ^{£3}
House Focaccia ^{£4}

Bottled

Lost & Grounded Keller Pils 4.8% ^{£6}
Brooklyn Stonewall IPA 4.6% ^{£6}
Lucky Saint 0.5% ^{£5}

Rosé

Laballe Brume, FRA ^{£7}

Red

Ca' Palma Sangiovese, ITA ^{£6}
Il Folle Nero D'Avola, ITA ^{£7}
Château Deville, FRA ^{£7}
Cosetti Barbera, ITA ^{£9}
Glou Glou Pinot Noir, FRA ^{£10}
Sobrero Langhe Nebbiolo, ITA ^{£11}

Cobble Lane charcuterie plate ^{£12}
Neal's Yard cheese plate ^{£14}
Baked Baron Bigod & focaccia ^{£15}
Fries ^{£4}