

Welcome

Ronni'z Lounge is a vibrant all-day venue, part of the Qube Group and owned by Matthew and Claire Ronowitz, known for exceptional coffee, relaxed dining and a welcoming social atmosphere.

By day, our expert baristas serve exceptional coffee, alongside some of the best breakfast and brunch in town, with fresh lunches and deli-style favourites.

As evening falls, Ronni'z transforms into a laid-back lounge where skilled mixologists craft some of the best cocktails in town, alongside fresh seafood, Detroit-style pizzas and bold, flavour-packed dishes designed for sharing.

The restaurant is led by Manager Alexandru Ciuculescu (Alex), alongside Assistant Manager Michelle Evans, with Head Chef Elliot Ronowitz bringing creativity and passion to the kitchen. Regular events and seasonal specials add to the experience, making Ronni'z a go-to destination from morning coffee through to late-night drinks.



Discover our sister venues just a 2-minute walk away.

Scan the QR code to explore the menus and events at our nearby sister venues: Tudor Mount Gastrobar & The Cove Gastropub.



Dinner Menu

Welcome to Ronni's Lounge

Enjoy freshly caught seafood, handcrafted pizzas and flavour-packed small plates.

Ask your server about our seasonal specials, updated weekly.

small
plates

*Best for sharing or
enjoying as starters.*

Large Perello Olives  5

Spanish green olives with a crisp texture and mild, buttery flavour.

Confit Welsh Leeks  9

Slow-cooked in butter with thyme and roasted garlic, finished with harissa mayo and crispy Parmesan leeks.

Buttermilk Chicken Tenders 10

Deep-fried buttermilk chicken tenders dipped in hot honey and finished with ranch dressing.

Dolcelatte Tagliatelle with 4oz 12

Rump

Blue cheese, garlic and red onion tagliatelle with 4oz rump steak on top.

Homemade Dough Balls 5

Tossed in garlic and parsley butter.

Chicken Parmo 10


Breaded chicken breast topped with béchamel sauce, grilled cheddar cheese and garlic sauce.

Pan-Seared King Scallops 14

Layered with caramelised cured wild boar sausage, finished with truffle mayonnaise and micro herbs.

BBQ Corn Ribs  10

Oven baked corn ribs drizzled with sriracha sauce, butter and sea salt flakes.

House Salad  6


Crisp lettuce, onions, peppers, olives, chopped tomatoes and croutons, tossed in a light herb dressing.

Detroit style

Pizza

*All handmade with fresh
dough and cooked to order.*

Don't forget to add sides!

Margherita  12

Classic tomato, basil and mozzarella, served with seasonal salad.

Caramelised Wild Boar 18

Caramelised wild boar with red onions, chilli peppers, tomato sauce, mozzarella and hot honey, served with seasonal salad.

Ham & Pineapple 16

Diced ham and pineapple with tomato sauce and mozzarella, served with seasonal salad.

Chicken Tikka & Peppers 16

Marinated chicken tikka with peppers, tomato sauce and mozzarella, served with seasonal salad.

Garlic Butter  9

Classic garlic butter base, served with seasonal salad. Add Cheese for 2.

King Prawn & Chorizo 17

Marinated king prawns, chorizo, tomato sauce and mozzarella finished with chimichurri, served with seasonal salad.

Dinner Menu

Welcome to Ronni's Lounge

Explore more from our menu...

Main
fish
Locally sourced

Pan-Seared Cod Loin 24
Cauliflower purée, cornichons, capers, croutons, lemon butter sauce and new potatoes.

Chef Recommendation

Whole Fish of the Day Market Price
Ask for details of our daily fish special.

Chef Recommendation

Shell-On King Prawns 23
Three to five shell-on king prawns pan fried in garlic butter served with salad, chips or new potatoes.

Mussels Marinière Market Price
Fresh local mussels steamed in cream, garlic, white wine, onions and parsley, served with skinny fries.

Main
event

Dolcelatte & Garlic Tagliatelle 18
Blue cheese, garlic and red onion tagliatelle.

Double Chuck Steak Burger 18
With pepper, garlic and mozzarella fritter, finished with lettuce, tomato and burger sauce, served with skinny fries.

Sirloin Steak 29
8oz beef sirloin steak with cherry vine tomatoes, skinny fries, chimichurri and Ronni's butter.

Doorstep Homemade Lasagne 17.50
Slow cooked beef and pork ragù layered with creamy béchamel sauce, served with grilled cheese and garlic bread.

Posh Fish & Chips 18
10oz cod fillet in beer batter with king prawns, minted peas, chips and harissa tartare sauce.

Chicken Supreme 21
Marinated garlic chicken topped with creamy cheese sauce, asparagus and vine tomatoes, served with crushed new potatoes.

On the side

Onion rings 5.50
Garlic sauce 3.50

Skinny fries 5
Truffle & parmesan fries 6.50

If you'd like information regarding the presence of allergens in our food or drink, please ask your server who will be happy to help. GM oil may be used in the cooking of some of our products.



BREAKFAST

Fresh coffee, big breakfasts and all your morning favourites done properly.



BRUNCH

The best of brunch at Ronni'z relaxed, flavour-packed and made to enjoy.



LUNCH

Easy, satisfying lunches from deli favourites to something a little more indulgent.



SMALL PLATES

Bold small plates made for sharing, grazing and passing around the table.



SEAFOOD

Fresh, locally sourced seafood dishes, perfect for laid back dining.



COCKTAILS

Some of the best cocktails in town, shaken, stirred and served your way.