

RENEGADE

URBAN WINERY

Seasonal small plates, Higher welfare roasts (better than Free Range!) Wine-friendly - of course!

RENEGADE BLOODY MARY 10.5 | RENEGRONI 10

WILD GRAINS E17 SOURDOUGH

The Estate Dairy's Cultured Bungay Butter

4.5

CARLINGFORD LOUGH OYSTERS, FRESHLEY SHUCKED

'Vern' Mignonette – Tabasco – Lemon

three 10 / six 19.5 / twelve 35

BRITISH CHARCUTERIE

Cobble Lane Pepperoni – Islington Saucisson – Cornish Pork Rilette – Smoked Venison | Piccalilli – Cornichons – Balsamic Cipollini Onion – Rye Bread

21.5

ANY 3 SMALL PLATES FOR 16.5

JAMON CROQUETTAS

Serrano Ham Bechamel Croquettas – Aged Manchego Cheese

MUSHROOM ARANCINI

Fried Rice Balls – Buffalo Mozzarella – Cep Mushroom Vinaigrette – Chives

GORDAL OLIVES

Hand Stuffed – Pink Navelina Oranges – Oregano – Belacari Extra Virgin Olive Oil | ZING

PAN CON TOMATE

Macerated Ibèrikó Tomatoes – Belcari Extra Virgin Olive Oil – Toasted Sourdough – Cantabrian Anchovies

COAL FIRED CALCOT ONIONS

'Romesco' Tomato and Almond Sauce – Toasted Marcona Almonds – PX vinegar reduction

DRESSED SEASONAL SALAD

Ask us what's in it today! We don't know till the good stuff arrives from Natoora in the morning!

SEE THE BOARD FOR TODAY'S SPECIALS AND OUR SELECTED CUTS FOR THE COALS

ROASTS

SPECIALLY SELECTED RARE. BREED AND HIGHER WELFARE MEATS FROM HG WALTER BUTCHERS
Served With: Roast Potatoes, Yorkshire Pudding, Sticky Red Cabbage, Root Veg, Seasonal Natoora Greens

ROASTED LOIN & PULLED SHOULDER OF OLD SPOT PORK

Burnt Apple Sauce

22.5

35 DAY AGED ASHDALE: IRISH BEEF SIRLOIN

Horseradish Cream

24

½ CORN FED CHICKEN: POULET FERMIER MISTRAL

Bread Sauce

23.5

BUTTERNUT SQUASH GRATIN

Dolcelatte – Provençal Salsa

19.5

ADD A GENEROUS 2 PERSON PORTION OF CAULI CHEESE FOR 10.5!!!

EXTRA YORKIES 1.5 – EXTRA ROASTIES 3.5

KITCHEN OPENING HOURS

Wed - Fri 5.30pm - 9.30pm last order | Sat 12.30 - 9.30pm last order
Sun 12.30 - 4.30pm last order or until we've sold out!

Please inform the staff of any allergies or dietary intolerances before ordering!

Although every care is taken to avoid cross contamination, food prepared in our kitchen may contain traces amounts of known allergens. A full breakdown for each menu item is available on request.