

RENEGADE

URBAN WINERY

		Gls Btl Takeaway
SPARKLING	CRYSTAL CROATINA PÉT NAT ROSÉ 2020 Strawberries and cream notes with of hints rhubarb and raspberry. Grapes from Lombardy, Italy.	6.0 31 21
	BLACKBOOK GUEST WINE 'GMF' SEYVAL BLANC 2018 Citrus, white pepper, and elderflower notes. Grapes from Oxfordshire, England. Made by Blackbook Winery in Battersea, London.	7.5 37 27
	LONDON SPARKLING BLANC DE NOIRS 2016 Grown in Suffolk, made in London. Underwent secondary bottle fermentation and aging in the crypt of Christ Church Spitalfields	100
WHITE	MELISSA PINOT GRIGIO 2019 Clean and bright with a pronounced salinity and subtle hints of nectarines. Grapes from Pfalz, Germany.	6.0 31 21
	SARA CHARDONNAY 2020 Crisp with flavours of honeysuckle, lemon peel, and vanilla. Grapes from Essex, England.	6.5 33 23
	KYRA SAUVIGNON BLANC 2020 Dry and mineral with citrus and passion fruit notes. Vinified in a New World style with grapes from Bordeaux, France.	38 28
SKIN CONTACT	RAHUL BACCHUS SKIN CONTACT 2020 Dry with flavours of orange zest, elderflower, and white peach. Grapes from Herefordshire, England.	6.0 31 21
	ARACELI PINOT GRIGIO RAMATO 2020 Intriguing pink hue with complex notes of white pepper, clove, and vanilla. Grapes from Pfalz, Germany	6.5 33 23
RED	GARY PINOT NOIR 2020 Structured with notes of wild strawberries and oak. Grapes from Lombardy, Italy.	7.5 37 27
	COURTNEY NERO DI TROIA 2020 Medium-bodied with a complex palate of cherries, figs, parma violets, and cardamom. Grapes from Puglia, Italy.	6.0 31 21
	ALF CASTELÃO 2019 Medium to full-bodied with cassis and cherry flavours and notes of toasted oak and leather. Grapes from Lagos, Portugal.	6.5 33 23
	VERN CABERNET SAUVIGNON / MERLOT 2017 Full-bodied and structured with deep flavours of blackcurrant and spice. Grapes from Albania.	45 35

All wines made by Renegade in London except LDN Cru Guest Wine.

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COCKTAILS	RENEGADE MARGARITA	100% agave tequila, Cointreau, lime juice, chillis, smoked sea salt.	10.5
	ESPRESSO MARTINI	East London Liquor Company vodka, Kahlua, espresso.	9.5
	E2 MANHATTAN	Vern vermouth, rye whiskey, bitters, maraschino cherries.	12.0
BEER	HELLES 4.4% LOST & GROUNDED BREWERY	Unfiltered lager beer. Soft, bready, and floral.	7.0
	BOOGIE VAN IPA 5.5% HACKNEY BREWERY	DDH with Mosaic, Azacca, and Ekuanot to give dank undertones with dark berry and pineapple notes.	7.0
	MYSTERIOUS SPECTRE HAZY PALE ALE 5.0% HACKNEY BREWERY	Bold flavours of passionfruit and berries. Oats and wheat impart a mysterious haze.	7.5
	THE BOCK 6.0% ANSBACH & HOBDDAY	A British take on a classic German amber lager traditionally associated with the arrival of spring. Rich toasted malt with a touch of blackcurrant and spice.	7.5
	THE SOUR DRY HOP 4.9% ANSBACH & HOBDDAY	A modern Berliner Weisse - a traditional sour known as the 'Champagne of the north.' Brewed in London, and dry-hopped with Citra.	7.0
	SODAS	SQUARE ROOT SODAS	Avialable flavours: Cola, Lemonade, Ginger Beer, Blackcurrant, and Rhubarb.
FOOD		AMAZING CHEESE BOARD	Quicke's vintage clothbound cheddar, Baron Bigod brie, Driftwood ash-coated goat's cheese, and Oxford Blue
	CURED MEAT SELECTION	Bermondsey sobrasada, Scottish venison salami, and Iberian ham	14.0
	HUMMUS & PITTA	with olive oil and smoked pimenton	5.5
	GOAT'S CHEESE PINTXOS (3pcs.)	Caramelised goat's cheese and roast peppers on toasted baquette	5.0
	GILDA SKEWERS (2pcs.)	White anchovies, Gordal olives, and Guindilla peppers	3.5
	BREAD & BUTTER	Rinkoff Bakery sourdough with Fen Farm Dairy raw milk butter	4.0
	CHILLI ROASTED NUTS		3.5
	GORDAL OLIVES		3.5