

RENEGADE

URBAN WINERY

Seasonal small plates, Euro-bistro style, Wine-friendly - of course!

WILD GRAINS E17 SOURDOUGH 4.5
Fen Farm Dairy's Cultured Bungay Butter

CARLINGFORD LOUGH OYSTERS, FRESHLY SHUCKED three 10 / six 19.5 / twelve 35
'Vern' Mignonette – Tabasco – Lemon

JAMON CROQUETTAS 7
Serrano Ham Bechamel Croquettas – Aged Manchego Cheese

MUSHROOM ARANCINI 6.5
Fried Rice Balls – Buffalo Mozzarella – Cep Mushroom Vinaigrette – Chives

GORDAL OLIVES 5
Hand Stuffed – Pink Navelina Oranges – Oregano – Belacari Extra Virgin Olive Oil | ZING

DEVONSHIRE CRAB 13.5
Toasted Cheese & Chive Scone – Lovage Mayonnaise – Freshly Ground White Pepper

PAN CON TOMATE 7.5
Macerated Ibèrikó Tomatoes – Belcari Extra Virgin Olive Oil – Toasted Sourdough – Cantabrian Anchovies

COAL FIRED CALCOT ONIONS 10.5
'Romesco' Tomato and Almond Sauce – Toasted Marcona Almonds – PX vinegar reduction

BRITISH CHEESES 16.5
Westcombe Cheddar – Charcoal Black Cheddar – Baron Bigod English Brie – Yorkshire Blue |
Ginger Jelly – Drunken 'Marc' Fig – Burnt Apple Chutney – Chocolate Brownie | Biscuits

BRITISH CHARCUTERIE 21.5
Cobble Lane Pepperoni – Islington Saucisson – Cornish Pork Rilette – Smoked Venison |
Piccalilli – Cornichons – Balsamic Cipollini Onion – Rye Bread

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

BRAISED HG WALTER BEEF SHORT RIB 18.5
Bone Marrow Crouton – Provençal Salsa – Watercress – Renegade Red Wine Jus

CORNISH BRILL ROASTED ON THE BONE 19.5
White Beans – Green Sauce – Baby Watercress

CONFIT HISPI CABBAGE 15.5
Tabbouleh – Crispy Seaweed – Black Garlic Emulsion

KOFFMAN'S POMMES FRITES 6
Tip-Top French Fries

DRESSED SEASONAL SALAD 6.5
Ask us what's in it today! We don't know till the good stuff arrives from Natoora in the morning!

BUTTERED SWISS CHARD 6.5
Toasted Oats, Smoked Paprika

KITCHEN OPENING HOURS
Wed – Fri 5.30pm - 9.30pm | Sat 12.00 - 9.30pm last order
Sun 12.00 - 4.30pm 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.