

RENEGADE SUPPER CLUB



Tuesday 21st January



STARTER

CRISPY PIGS CHEEK, GOOD OLD BOY BROWN SAUCE & PICKLED FENNEL.
SERVED WITH A 1/3 OF RENEGADE LAGER.



FISH COURSE

BREWSKI POACHED COD, A GINGER & CARROT PUREE, THAI STEAMED MUSSELS, LEMON BALM,
SAMPHIRE & A BREWSKI SQUID INK CRISP.
SERVED WITH A 1/3 OF RENEGADE MASTER.

MAIN

PAVE OF FALLOW DEER WITH BLACKGUARD BRAISED PEARL BARLEY, VENISON SHOULDER
BONBON, PICCOLO PARSNIPS, BABY CARROTS, CAVOLO NERO WITH A VENISON & JUNIPER JUS.
SERVED WITH A 1/3 OF MR CHUBB'S.

DESSERT

WHITE CHOCOLATE BURNT BASQUE CHEESECAKE WITH BLACKBERRY COMPOTE & WINTER
BERRIES.
SERVED WITH A 1/3 OF BLACKGUARD.

CHEESE COURSE

BARKHAM BLUE, WIGMORE & HECKFIELD WITH A HAZY RIDER CHUTNEY, CRACKERS & HOMEMADE
GOLD ALE SODA BREAD.
SERVED WITH A TIPPLE OF TUTT'S CLUMP APPLEJACK FOR SIPPING.

Join us from 6pm for canapes, seated service will start promptly
at 7pm.

We are unable to cater for any dietary requirements or make changes to this menu.