

Aake's

ALL DAY



served 12pm to 10pm

SMALLER PLATES

rosemary roasted spiced nuts  3


marinated olives  4


watermelon & tomato gazpacho  6


 sesame cauliflower wings, cashew ranch  6.5

corn fed chicken & chorizo croquettes, saffron aioli 6.5

salt & pepper squid, tricoloured aioli 7



 chicken liver pâté, homemade caramelised onion relish, toasted baguette 7.5


muhammara, beetroot hummus & baba ghanoush, artisan crackers  9


burrata, smashed peas, mint, lemon  9.5

LARGER PLATES


rake's rainbow salad  10

 roast sweet potato, quinoa, raw mango & cucumber, pine nuts, tahini & lemon sauce  9.5

 buttermilk chicken burger, chipotle ketchup, house slaw, cholla bread 10.5

chickpea fritter & kale sub, spiced seeds, tahini, sweet potato fries  9.5

devon crab linguine, cherry tomatoes, red chili, crab jus 12.5

roasted garlic linguine, red pepper, courgette, cherry tomatoes, chili, aged parmesan  10

pan fried sea trout, new season potato, fennel & caper salad 13.5

beef short rib, soy, sesame, wasabi & sour cream potatoes, summer slaw 15

SIDES

homemade bread  2.5

skin on fries, rosemary salt  3.5

mixed leaf salad  3.5

kale, lemon & chili  4


sweet potato fries  4.5

DESSERT

selection of homemade ice creams & sorbets 2 per scoop

moist chocolate cake, mascarpone ice cream, marsala caramel 6.5

fresh mango & mint salad, raspberry sorbet 6.5

 vanilla bean cheesecake to share, seasonal fruits & coulis 9

 rake's most loved

 vegan

 vegetarian

DRINKS

SIGNATURE COCKTAILS

11

THE HEIR

enriching flavours by mezcal & cachaça with lemon, grapefruit, agave & chili

THE LEVEE

an uplifting combination of gin mixed with refreshing earl grey tea, peach, lemon & hibiscus

THE ORGY

trio of vermouths, fernet branca, cava & ginger ale for this bittersweet menagerie

THE ARREST

deep flavours of rum, tequila and chocolate sealed by a salt, pepper, sugar & coffee rim

THE MARRIAGE

gin and cloudy sake paired with coconut, lychee syrup & lemon for this seductive encounter

THE GAMING HOUSE

whiskey, red vermouth, campari & cognac for the most intriguing amusement

THE PRISON

subtle nuances of whiskey, infused with honey & pepper, blended with lemon, sage & bombardier bitter beer

THE MAD HOUSE

insane mix of fennel, orange and red peppers in vodka shaken up with raw wine, agave, chili colours

COCKTAILS ON TAP // BY HINGSTON & CO

paloma - refreshing & smokey tequila notes 9
aperol spritz - light & bittersweet aperitif 9
cucumber spritz - fresh & light, summer palate 9

HOUSE HIGHBALL'S

11

APERITIVO

a pleasing union of vermouth & cherry liquor balanced by campari & hop tonic water

MONK'S RETREAT

rejuvenating taste born by gin, yellow chartreuse, rose, lychee, lemon & soda

PANACEA

the set of rum, green chartreuse & montenegro liquor build with lime, chocolate bitters & soda for a reviving moment

NON-ALCOHOLIC COCKTAILS

6

THE DESIGNATED DRIVER

seedlip spice, peach, lime, sugar, chives, ginger ale

THE EXOTIC ESCAPE

seedlip garden 108, passionfruit, coconut, soda, tonic

THE AMUSE GOOSE

gooseberry syrup, rose cordial, mint, elderflower tonic

BEER BY THE BOTTLE

33cl

asahi 5
sol 5
lady A, indian pale ale 6
redchurch brick lane lager 6.5
aspall cider 6.5

SPARKLING WINE & CHAMPAGNE

150ml / 750ml

cava pereventura cuvée especial, brut nv 8 / 42
rive della chiesa frizzante rosé 9 / 44
champagne laurent perrier brut nv 14.5 / 72
champagne laurent perrier rosé nv 18.5 / 90
ruinart blanc de blanc 125
dom perignon 245

WHITE WINE

175ml / 500ml

verdejo, bernado farina, spain 7 / 20
175ml / btl 6.5 / 25
sauvignon blanc, los tortolitos, chile 8.5 / 34
pinot grigio, le pianure, italy 9.5 / 36
chardonnay, domaine merlet, france 10 / 39
riesling, knipser, germany 42
trebbiano/pecorino, aurora falerio, italy 45
chardonnay, bogle vineyards, usa 50
sauvignon blanc, s. bally, saucerre, france 58
grüner veltliner, jutta ambrositsch, austria 66
chablis, domaine oudin, 1er cru, france

ROSÉ WINE

175ml / btl

pretty gorgeous, languedoc, france 6.5 / 25

RED WINE

175ml / 500ml

nero d'avola, cantine volpi, italy 7 / 20
175ml / btl 6.5 / 25
merlot, los tortolitos, chile 8.5 / 34
cabernet sauvignon/merlot, château nicot, france 9.5 / 36
pinot noir, macmurray, usa 10 / 39
malbec, luigi bosca, argentina 42
zinfandel, bogle vineyards, usa 45
blaufränkisch, markus alternburger, austria 55
negroamaro, mocavero curtirussi, italy 58
tempranillo, sierra cantabria reserva, spain 62
grenache, eric texier, côtes du rhône, france

SOFTS

homemade peach ice-tea 3.8
homemade elderflower lemonade 3.8
orange, apple, grapefruit juices 3.5
pineapple, cranberry juices 3.5
coca-cola / diet coca-cola 3.5
lemonade / tonic / slimline tonic / soda 3.5
ginger ale / ginger beer 3.5 / 4
small still / sparkling water 2.5
large still / sparkling water 4.5