

# Rake's

## ALL DAY

served 12pm to 10pm

### SMALLER PLATES



rosemary spiced nuts 4.5 189 cal n su


rake's marinated olives 5.5 195 cal su


pan con tomate, spanish garlic tomato sauce 7.5 156 cal g su


  rake's crispy tortillas, melted cheese, marinated olives, guacamole & chilli salsa 12.5 210 cal m su


sea trout gravlax, orange, pommery, mustard reduction, dill, fennel & celeriac remoulade 12.5 300 cal f mu su

  sesame cauliflower wings & cashew ranch 11.5 293 cal e g n su  
spanish ham & potato croquettes, chipotle mayo & rake's chilli jam 12.5 281 cal e g m su

 calamari & shrimp, saffron alioli & chilli gremolata 14 255 cal e g cr mo su

 stone bass & paella, mussels, crispy squid & garlic alioli 18.5 379 cal e cr f mo su

 muhammara, tzatziki, beetroot hummus & artisan crackers 12.5 240 cal g m s su


 burrata pugliese, peach, heritage tomato, pesto, balsamic pearls & smoked olive oil 12.5 155 cal m su


### LARGER PLATES

 rake's rainbow salad pomegranate, avocado, corn, beetroot parsley & lemon vinaigrette 11.5 110 cal su

  roast sweet potato quinoa, spiced seeds, mango, cucumber, maple & olive dressing 12.5 185 cal su

buttermilk chicken burger coleslaw & chipotle ketchup in challah seed bread 14 1850 cal e g m s su

 rake's tagliatelle oxtail ragu, dry aged parmesan & fresh basil 14.5 658 cal g m su

 charred aubergine garlic, tahini sauce, pomegranate, mint & za'atar 12.5 288 cal s su

beef shortrib, bbq glaze, creamy truffle mash & bernaise sauce 15.5 850 cal e g m su

 pan seared stone bass, saffron freekeh, prawn & chilli provencal 18.5 329 cal cr f g su

saffron chicken kebab skewer, herb couscous & harissa roasted pepper 15.5 169 cal g su

slow braised lamb leg souvlaki wrap, mix vegetables & tzatziki sauce, served with fries 14.5 375 cal g m su

### SIDES

homemade breads & butter 3.5 366 cal g m s


skin on fries & rosemary salt 6.5 285 cal su


mixed leaf salad 4.5 186 cal su

sweet potato fries 6.5 259 cal su

### DESSERT

vanilla cheesecake & summer berries 7.5 257 cal e m

 caramel banana parfait, honeycomb & chocolate ice cream 8.5 260 cal e m su

 basil mousse, strawberry, red grape & pomegranate salsa, with strawberry syrup 7.5 244 cal

 exotic fruit salad & passion fruit sorbet 8 165 cal

### EXPRESS LUNCH 18

mon-fri 12pm-3pm

saffron chicken kebab skewer

or

slow braised lamb leg souvlaki wrap

served with fries or mixed leaf salad

 rake's favourites

 vegetarian

 vegan

c - celery g - gluten cr - crustacean e - eggs f - fish l - lupin  
m - milk mo - molluscs mu - mustard n - nuts p - peanuts  
s - sesame so - soya su - sulphites

A discretionary 12.5% service will be added to your bill. VAT is inclusive at the current rate. If you have any food allergies or intolerances please speak to our team before you order.

# DRINKS

**RAKE'S PROGRESS** *our signature cocktails* 14  
*experience the journey of tom rakewell, the original rake*

**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

**NON-ALCOHOLIC COCKTAILS** 6.5

**DESIGNATED DRIVER**  
seedlip spice, peach, lime, sugar, chives, ginger ale 82 cal

**EXOTIC ESCAPE**  
seedlip garden 108, passionfruit, coconut, soda, tonic 125 cal

## APERITIVO HOUR 12

*chose your favourite, we'll throw in the snacks!*  
daily 6-8pm

**aperol spritz**  
aperol, prosecco, soda

**campari spritz**  
campari, prosecco, soda

**white negroni**  
suze, gin, white vermouth

**negroni**  
campari, gin, red vermouth

**manhattan**  
rye whisky, red vermouth, angostura, maraschino

## SOFTS

homemade peach ice tea 20 cal 4  
homemade elderflower lemonade 4 cal 4  
coca-cola 139 cal / diet coca-cola 1 cal 3.5  
lemonade 70 cal 3.5  
tonic 60 cal / slimline tonic 30 cal / soda 0 cal 3.5  
ginger ale 68 cal / ginger beer 107 cal 3.5/4  
small / large still or sparkling water 2.5/5.5

**SPARKLING WINE** 150ml / btl  
pere ventura cuvée especial, brut nv, spain 8.5 / 42  
ruggeri, argeo, italy 8.5 / 42  
jacquart, brut, nv, france 15.5 / 83  
veuve clicquot, brut nv, france 17.5 / 102

**WHITE WINE** 175ml / btl  
trebbiano, rometta, italy 7.5 / 29  
pinot grigio, le pianure, italy 8.5 / 37  
sauvignon blanc, mohua, n.z. 9 / 39.5  
riesling, knipser, germany 10 / 40  
chardonnay, bogle vineyards, usa 11.5 / 48  
sauvignon blanc, s. bally, sancerre, france 52  
gruner veltiner, jutta ambrositch, austria 58

**ROSÉ WINE** 175ml / btl  
roubertas, provence, france 9.5 / 39  
pretty gorgeous rose 7.5 / 29

**RED WINE** 175ml / btl  
merlot, il casone, italy 7.5 / 27  
sangiovese, rometta, italy 7.7 / 29  
crianza, el meson rioja, spain 9.5 / 37  
malbec, luigi bosca, argentina 10 / 39  
zinfandel, bogle vineyards, usa 42  
blaufrankisch. markus altenburger, austria 45  
negroamaro, moscavero curtirussi, italy 55  
grenache, eric texier, france 62  
remelluri, lindes de san vicente, spain 62

**PORT** 75ml  
ramos pinto, reserva 8.5  
warre's, otima 10y 10  
quinta do crasto, lbv 15  
ramos pinto, 20y 18

**BEER & CIDER**  
sol | asahi 7.25  
brixton lager | brixton pale ale 7.25  
aspall's cider 6.5

**HOT** 5  
espresso 3 cal | double espresso 6 cal | americano 6 cal  
flat white 90 cal | cappuccino 90 cal | café latte 90 cal  
mocha 270 cal | hot chocolate 244 cal | matcha latte 93 cal

**SELECTION OF JING TEAS** 5  
assam breakfast | earl grey | milk oolong |  
rooibos | whole chamomile flowers | green tea |  
whole peppermint leaf | blackcurrant & hibiscus

**MILK CHOICES**  
oat 63 cal | coconut 33 cal | hazelnut 29 cal | almond 24 cal  
soy 41 cal | semi skimmed 50 cal | full fat 63 cal

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