

Rake's

BRUNCH

DISHES

smashed avocado on 48hr sourdough toast, tomato & chili salsa <i>add poached egg</i>	♡ 6 +1.5
rake's nutty granola, summer berry compote & greek yogurt	♡ 6.5
squid & chorizo ragout on sourdough toast	7
ham, cheese and truffle toastie	♣ 8
walnut waffle, lemon crème fraiche, rose & fennel syrup	♣ ♡ 9
burrata, smashed peas, mint & lemon	♡ 9.5
buttermilk chicken burger, chipotle ketchup, house slaw, cholla bread	9.5
rake's rainbow salad	♣ 10
rake's benedict: cured ham, poached eggs avocado, hollandaise, artisan muffin	10.5
pan fried sea trout, new season potato, fennel & caper salad	♣ 13.5

DESSERT

moist chocolate cake, mascarpone ice cream, marsala caramel	6.5
vanilla bean cheesecake to share , seasonal fruits & coulis ♣	9
fresh mango&mint salad, raspberry sorbet	6.5

SIDES

homemade bread	♣ 2.5
skin on fries, rosemary salt	♣ 3.5
mixed leaf salad	♣ 3.5
kale with lemon & chili	♣ 4
sweet potato fries	♣ 4.5

RAKE'S BLOODY DAVIS 7.5

ketel one vodka, tomato juice, Davis spiced mix

HOT BEVERAGES

espresso / double espresso	2.4 / 2.8
americano	2.8
flat white	3
cappuccino	3
café latte	3
mocha	3.5
hot chocolate	3.5
matcha latte	3.5

SELECTION OF JING TEAS 3.5

assam breakfast / earl grey / milk oolong / rooibos / whole chamomile flowers / green tea / whole peppermint leaf / blackcurrant & hibiscus

JUICES AND SMOOTHIES

JUICES	3.5
orange, apple, grapefruit, pineapple, cranberry, tomato	

GREEN FILM	4.5
kale, avocado, pineapple, ginger, coconut water, agave	

HALLE BERRY	4.5
blueberries, raspberries, strawberries, bananas, oats, almond milk	

♣	rake's most loved
♡	vegetarian
♣	vegan

WEEKEND BRUNCH MENU 25

3 brunch dishes & bottomless cocktails

choose 3 dishes from our large brunch selection above and enjoy our bottomless spritz cocktails:

the bittersweet classic Aperol Spritz
a refreshing summer Cucumber Spritz
a non-alcoholic Exotic Escape Spritz

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 / 28
175ml / btl
sauvignon blanc, los tortolitos, chile 6.5 / 25
pinot grigio, le pianure, italy 8.5 / 34
chardonnay, domaine merlet, france 9.5 / 36
riesling, knipser, germany 10 / 39
trebbiano/pecorino, aurora falerio, italy 42
chardonnay, bogle vineyards, usa 45
sauvignon blanc, s. bally, saucerre, france 50
grüner veltliner, jutta ambrositsch, austria 58
chablis, domaine oudin, 1er cru, france 66

ROSÉ WINE

175ml / btl

pretty gorgeous, languedoc, france 6.5 / 25

RED WINE

175ml / 500ml

nero d'avola, cantine volpi, italy 7 / 28
175ml / btl
merlot, los tortolitos, chile 6.5 / 25
cabernet sauvignon/merlot, château nicot, france 8.5 / 34
pinot noir, macmurray, usa 9.5 / 36
malbec, luigi bosca, argentina 10 / 39
zinfandel, bogle vineyards, usa 42
blaufränkisch, markus alternburger, austria 45
negroamaro, mocavero curtirussi, italy 55
tempranillo, sierra cantabria reserva, spain 58
grenache, eric texier, côtes du rhône, france 62

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