



*The Racketeer*

## House Cocktails

- CLINK* 12  
*Pineapple & strawberry infused Bacardi rum, fresh lime, sugar, sparkling cremant. Up*
- PICKPOCKET* 12  
*Cutty Sark, pear liqueur, Manzanilla sherry, fresh lime, sugar, dashes of absinthe. Up*
- FANCY PANTS* 12  
*Bombay Sapphire gin, Beesou honey, fresh lemon, sugar, spumante. Wine glass*
- STRAWBERRIES & 'CREAM'* 12  
*Strawberry infused Beefeater gin, vermouth, more strawberry, fresh lemon, sugar, cream soda. Highball*
- GREEN DOOR* 13  
*Pod Pea vodka, Somerset cider brandy 3yr, house-made lime cordial. Up*
- ACACIA AVENUE* 13  
*Evan Williams bourbon, Discarded banana peel rum, milk, sugar, citrus, clarified. Rocks*
- APPLES & PEARS* 13  
*Somerset cider brandy 3yr, Teeling Irish Whiskey, maple syrup, apple crisp. Rocks*
- SENÖR SIN* 13  
*El Tequileno tequila, Mr Black coffee liqueur, banana, pimento, chocolate bitters. Rocks*
- SCRAPPY HEIST* 13  
*Bacardi, Bacardi coconut & Discarded banana rums, Melonada, Pineapple peel cordial. Highball*

# House Cocktails

<i>JAFFA COLLINS</i> <i>Bombay Sapphire gin, orange bitters, fresh lemon, sugar, soda pop.</i> <i>Highball</i>	12
<i>MEZCAL FOR BREAKFAST</i> <i>Encantado mezcal, Aperol, house marmalade &amp; fresh lime. Up</i>	13
<i>COSMONAUT</i> <i>Gin, Campari, fresh lemon, house raspberry preserve. Up</i>	12
<i>RACKETEER SOUR</i> <i>Gin, fresh lemon &amp; lime, spumante &amp; coriander syrup,</i> <i>dashes of absinthe, oeuf. Up</i>	13
<i>TOMMY'S PINA</i> <i>Pineapple infused Encantado mezcal, chinotto, agave,</i> <i>with black cardamom. Rocks</i>	13
<i>THE SAINT RITA</i> <i>El Tequileno tequila, elderflower, lemongrass, fresh lime. Rocks</i>	13
<i>ICHI BAN GIMLET - low alcohol</i> <i>Sakari Sake, a touch of gin, Cocchi Americano,</i> <i>house made lime cordial. Up</i>	9
<i>GOLDEN SMILE - low alcohol</i> <i>Grey Goose vodka, Melonade liqueur, lemongrass, fresh lemon,</i> <i>flower. Up</i>	9
<i>WILKIE COLLINS - alcohol free</i> <i>Lyre's Italian spritz, citrus soda, fresh lime. Highball</i>	8
<i>SEASONAL SELTZER - alcohol free</i> <i>Seasonal house-made fruit cordial, fresh citrus, seltzer. Highball</i>	8

## White Wine

175ml 500ml bottle

CA' DI PONTI - CATARRATTO - ITALY '24 <i>Our well chosen house vino. A dry and snappy quaffer. [v]</i>	6.6	17.5	27
VILA NOVA - VINHO VERDE - PORTUGAL '24 <i>Boldly vibrant and aromatic with a lovely delicate spritz. [vg]</i>	7	19	30
FRANZ + FRIENDS - GRUNER VELTLINER - AUSTRIA '24 <i>A full bodied tasty little number. Horse drawn carts brimming with apples &amp; stone fruit comes to mind.</i>	8	25	40
FUNKSTILLE - RIESLING - AUSTRIA '21 <i>Subtle, fresh and not a sweet forward Riesling that you might expect. [vg]</i>	--	--	40
ABADÍA DE SAN CAMPIO - ALBARIÑO - SPAIN '24 <i>A bracingly crisp, refreshing &amp; citrus Galician white.</i>	8.5	26	41

## Red Wine

175ml 500ml bottle

RECORD SUN - SHIRAZ - AUSTRALIA '24 <i>Supremely quaffable. A house wine that reflects our lovely establishment. [v]</i>	6.6	17.5	27
ALO JAIS NOIR - CARIGNAN - FRANCE '23 <i>Intense and complex with dark, rich fruit, delicate tannins and silky smooth [vg]</i>	--	--	30
NACIENTE FRAY LEON - PINOT NOIR - CHILE '22 <i>A funky and organic but typically light Pinot. Delicate notes of coffee and cocoa on the nose. [vg]</i>	7.4	21	30
EL ABASTO - MALBEC - ARGENTINA '24 <i>Medium bodied, savoury and moreish as you'd expect from this classic grape from France via South America.</i>	8.5	26	41
COTÉS DU RHÔNE MATHILDE - GRENACHE - FRANCE '21 <i>Bold and ruby in colour. Jammy red fruit flavours from this lovely full bodied chateau neuf style banger.</i>	--	--	48

## Rosé & Orange Wine

175ml 500ml bottle

BOUTINOT "LES CERISIERS" - GRENACHE NOIR - FRANCE '24 <i>Full flavoured and beautifully balanced. Piqued with a little acidity. [v&amp;vg]</i>	--	--	32
CHÂTEAU D'OLLIERES - GRENACHE - FRANCE '24 <i>A very pale Rosé, hailing from the rolling vineyards of Provence. Fresh &amp; full of juicy red fruits. [vg]</i>	8	24	36
ENBLANCO - GRENACHE GRIS - SPAIN '24 <i>Biodynamic &amp; very bold in colour. Skin contact palate, citrus and chalky dry. Delicious. [v&amp;vg]</i>	8	24	36

## Sparkling Wine

150ml bottle

PALLADIANO - SPUMANTE BRUT - DURELLO - ITALY <i>A light refreshing sparkling wine, a little dry &amp; yes, it's super easy drinking. [vg]</i>		7.5	35
DOMAINE J.LAURENS - CRÉMANT DE LIMOUX - FRANCE <i>A Cremant made in the traditional Champagne method. Crisp and very gulpable..</i>		8.4	43
VDF ALBERT DE CONTI - PET NAT - FRANCE <i>Organic, zingy, zesty, zippy. Yummo!</i>		--	43
LOUIS ROEDERER BRUT VINTAGE - CHAMPAGNE - FRANCE <i>Moreish with a yummy touch of brioche and a lively acidity.</i>		--	98

[v] vegetarian [vg] vegan

# Beer & Cider

## Draft:

Rack Pilsner - Lager (ABV 4%)	6.3
Purity - Hells Lager (ABV 5%) gf	6.7
Purity - Session IPA (ABV 4,5%) gf	7
Neckstamper - Little Mizzle IPA (ABV 4,5%)	7

## Can:

Pale Ale & IPA cans on rotation	6.5
Anspach & Hobday - The Porter (ABV 6,7% - 440 ml)	6.5

## Bottle:

Bottled Lagers on rotation (ABV 5% - 330ml)	5.5
Dunkertons Black Fox Cider (ABV 6,8% - 500ml)	7
Sassy Cidre Brut (ABV 5,5% - 330ml)	5.5
Sassy Cidre Poiré (ABV 2,5% - 330ml)	5.5
Maisel's Weisse - low alcohol Weisse (<0,5% - 500ml)	5.5
Big Drop Brewing - low alcohol IPA (<0,5% - 350ml)	4.5

A discretionary 10% service charge will be added to your bill.

# Food

## 'LA FROMAGERIE' CHEESE BOARD

Form Di Mutt  
Montgomery Cheddar  
Gratin Blu  
Selles sur Cher

Accompanied with sourdough,  
almonds & The Rack's HOT chilli jam.

20

## 'COBBLE LANE' CHARCUTERIE SELECTION

Salami  
Coppa  
Bresaola

Accompanied with  
sourdough and cornichons.

20

## 'A MIXED' BOARD

Our selection  
of Charcuterie &  
Cheeses

Accompanied with sourdough,  
almonds, cornichons &  
The Rack's HOT chilli jam.

29.5

NOCELLARA OLIVES 5

SMOKED ALMONDS 5

*Cheese may be unpasteurised, please ask for more details.  
If you have any allergies please inform a member of staff.*

A discretionary 10% service charge will be added to your bill.