

THE  
Bootlegger  
Vault

◀ LIBATIONS & FARE ▶

## ***Welcome to The Bootlegger Vault***

*On Hill Street, just a stone's throw from the Thames and nestled beneath the lively streets of Richmond, you'll find our newest speakeasy-inspired bar. With a nod to the underground glamour of the 1920s, this hidden gem is the go-to spot for a lively soirée.*

*Our cocktail menu is meticulously crafted to mirror the essence of the era, offering a delightful blend of timeless classics and innovative concoctions expertly mixed by our skilled bartenders.*

*For those with different tastes, we've got a fine selection of top-shelf spirits, craft brews, ciders, and wines.*

*Swing by for an evening of giggle water, where the melodies of jazz, swing, blues, and rock 'n roll will transport you to a bygone era of swanky revelry.*

*Welcome to The Bootlegger, where the spirit of the speakeasy lives on, ensuring that the good times continue to flow in Richmond, day or night.*

***Before you indulge,  
Kindly inform us of any dietary requirements.***

***(V)= suitable for vegetarians***

***(PB) = suitable for vegans***



— SMALL —

**STICKY BAKED WINGS**

£9.<sup>75</sup>

*Tossed in a choice of;  
Gochujang spicy BBQ sauce, sesame seeds and spring onion  
Or  
Buffalo sauce, blue cheese dip*

**JACOB'S LADDER BEEF NUGGETS**

£11.<sup>50</sup>

*With honey mustard sauce, pickled red onion and gherkin salad*

**CHEESE & SALT PRETZELS <sup>(V)</sup>**

£9.<sup>50</sup>

*With Guinness, cheese & chive dip*

**SPICY SWEETCORN FRITTERS <sup>(PB)</sup>**

£8.<sup>75</sup>

*With Sriracha & Lime coconut yogurt dip*



— SHARING —

**DIRTY NACHOS & CHEESE**

£16 FOR 2

*Baked on open charcoal in tin foil, then topped with guacamole,  
sour cream, pico de gall, spring onion, red chilli & jalapeño  
  
(ask for vegan option, vegan cheese and no sour cream)*

**RUM RUNNER'S SHARER**

£24 FOR 2 OR 3

*A selection of cold cuts, cheese, sun-blushed tomato,  
caramelised onion, olives and cornichon,  
served with toasted sourdough slices*



— LARGE PLATES —

**BOOTLEGGER'S BEEF BURGER**

£17

*Fresh ground beef steak, seasoned and grilled, burger sauce, rocket, topped with cheese, pulled BBQ pork, sliced gherkins and a side of fries*

**BBQ BABY BACK RIBS**

HALF £17 • FULL £24

*Dry rubbed and slow roasted, then smothered with our homemade BBQ sauce, served with a side of fries, house slaw*

**PHILLY CHEESE SIRLOIN STEAK**

£18.50

*Caramelised onion, Cowboy bourbon sauce and rocket served with a side of fries*

**12OZ DRY AGED RIBEYE**

£37

*Served with chargrilled tomato, mushroom, little gem with Parmesan with a choice of Peppercorn or Diane sauce*

**NAUGHTY CHICKEN & WAFFLE**

£17<sup>50</sup>

*Topped with smoked bacon jam, crispy fried egg, sriracha, maple syrup with a side of fries*



— LARGE PLATES —

**PASTRAMI SARNI**

£19

*9 hours Smoked Prime beef brisket with our own house rub, thin sliced, topped with sauerkraut, cheese and whole pickled gherkin with a side of fries*

**SHRIMP BOIL FOIL**

£24

*With sweetcorn, zucchini, potato chunks & nduja sausage, all wrapped in foil and cooked over charcoal, served with a side of Cajun rice*

**VEGAN CHILLI RAGOUT <sup>(PB)</sup>**

£16

*Sweet potato, butternut squash, chickpeas & kidney beans chilli, served with cajun rice & guacamole*

**CHICAGO DEEP PAN PIZZA PIE <sup>(V)</sup>**

£17

*Stuffed with our cheese mix, topped with tomato sauce and baked, garnished with fresh basil*



— SALAD —

**GRILLED CAESAR SALAD**

£14<sup>50</sup>

*Char-Grilled Little gem lettuce, tossed in our homemade Caesar sauce, grilled croûtons, Parmesan & soft boiled eggs*

*Add chicken £4 • bacon £2.5 • grilled prawn £4.75*

— SIDES —

**BUTTERED GREEN BEANS AND LARDONS £4**

**TRUFFLED MAC & CHEESE £4<sup>50</sup>**

**SLAW £4**

**BURNT CORN ON THE COB £4**

**FRENCH FRIES £4**

— ADD ONS —

**CHEESE/BACON/SLAW/MAC&CHEESE**

Each £2.50



— SUNDAY ROASTS —

*All our Sunday roasts are served with roast potatoes, honey glazed parsnips and carrots, buttered greens, cauliflower cheese, a Yorkshire pudding and gravy.*

**HAND CARVED 21 DAY AGED  
STRIP LOIN OF BEEF**

£23

*Slow roasted to medium pink*

**ROASTED HALF CHICKEN**

£19

*With pork, onion and apricot stuffing*

**ROASTED LAMB SHOULDER**

£23

*With rosemary and garlic*

**BUTTERNUT SQUASH, FETA AND ALMOND  
WELLINGTON**

£17



— DESSERTS —

**MOLTEN BROWNIE**

£9

*Served with crushed walnut brittle, vanilla ice cream*

**BLUEBERRY PIE**

£9

*With vanilla ice cream*

**NEW YORK CHEESECAKE**

£9

*With a choice of chocolate, strawberry or lemon sauce*

**FRIED APPLE PIE**

£9

*With cream cheese sauce*



— SOFT DRINKS & WATER —

**COKE / COKE ZERO / LEMONADE**

*Half Pint - £2.25 • Pint - £4.50*

**APPLETIZER £3.50**

**THIRSTY PLANET SPARKLING WATER**

*330ml - £2.75 • 750ml - £4.75*

**THIRSTY PLANET STILL WATER**

*330ml - £2.75 • 750ml - £4.75*

— HOT DRINKS —

**LATTE £4**

**HOT CHOCOLATE £4.50**

**CAPPUCCINO £4**

**MOCHA £4.50**

**AMERICAN £3.50**

**MACCHIATO £3.50**

**FLAT WHITE £3.75**

**BREAKFAST TEA £3.50**

*Add vanilla shot - £1  
Oat Milk available*



## — BRUNCH —

*Saturdays, Sundays and Bank Holidays only.  
Served between 11<sup>am</sup> and 2<sup>pm</sup>*

---

*Choose one of these dishes and enjoy unlimited  
freshly made cocktails from this selection for £50<sup>PP</sup>*

*Margarita, Bloody Mary, Mimosa, Limoncello Spritz,  
Espresso Martini, Peach Bellini, Strawberry Kiss, Mojito*

*We also offer a wider selection of unlimited  
freshly made non-alcoholic cocktails alongside your  
choice of Brunch dish for £30<sup>PP</sup>*

---

### **TEXAN STYLE STEAK & EGGS**

**£24.50**

*8oz Ribeye Steak rubbed with our smoked spices,  
skillet grilled with onion chunks, spring onion and cilantro,  
topped with 2 sunny side up eggs fried with  
spring onion, cilantro and paprika,  
served with rocket and onion salad*



## — BRUNCH —

### **COWBOY'S CORNED BEEF HASH**

**£17.50**

*Pieces of smoked corned beef, potato chunks,  
pepper & onions all wrapped in foil and baked on open fire,  
topped with 2 fried egg sunny side up and  
drizzled with sriracha aioli, served with toast*

### **WHEEL OF FLAVOUR**

**£18.50**

*A New York classic Reuben Bagel,  
12oz of thin sliced tender beef, chipotle mustard mayo,  
sauerkraut, Swiss cheese, rocket and gherkins.*

### **CALI GREEN TOAST (PB)**

**£15.50**

*Pumpkin seed pesto, avocado, grilled asparagus and  
wilted spinach on a toast, drizzled with crushed chilli oil*

### **OLD SCHOOL/NEW SCHOOL PANCAKES**

**£14.75**

*5 stack pancakes topped with crispy streaky bacon,  
whipped fluffy cream cheese, mixed berries,  
caramelised banana and maple syrup*



← WINES & SPARKLING →

WHITES	125ml	175ml	250ml	Bottle
<b>Colognola Pinot Grigio</b> <i>Italy</i> <i>Dry, light and delicate with hints of citrus, green apple and elderflower</i>		£8. <sup>25</sup>	£11. <sup>25</sup>	£27
<b>Riebeek Cellars Chenin Blanc</b> <i>Swartland, South Africa</i> <i>Packed with upfront tropical fruit with an abundance of guava and gooseberries, balanced by a crisp acidity to ensure a fresh and fruity style of wine.</i>		£9. <sup>15</sup>	£11. <sup>70</sup>	£29
<b>Picpoul de Pinet Chemin des Dames</b> <i>Languedoc -France</i> <i>Lively and floral with lime aromas backed by fresh green apple, lemon and a hint of thyme.</i>		£9. <sup>75</sup>	£12. <sup>95</sup>	£36
<b>Edwin Fox Sauvignon Blanc</b> <i>Marlborough - New Zealand</i> <i>Upfront and tropical with an abundance of guava and gooseberries, balanced by a crisp zestiness</i>		£10. <sup>35</sup>	£14. <sup>25</sup>	£38
<b>Villadoria Gavi di Gavi</b> <i>Italy</i> <i>Nose of hawthorn, red apples and citrus. Pleasantly crisp in the mouth with a balanced, marine acidity and hints of almonds</i>				£45
<b>Cloudy Bay Sauvignon Blanc</b> <i>Marlborough - New Zealand</i> <i>Cloudy Bay launched in 1985 to international acclaim, the Sauvignon Blanc that put New Zealand wine on the map.</i>				£70



← WINES & SPARKLING →

REDS	125ml	175ml	250ml	Bottle
<b>Palazzo Pisano Merlot</b> <i>Verona -Italy</i> <i>Medium-bodied, cherry and plum and a hint of chocolate on the finish.</i>		£8. <sup>45</sup>	£11. <sup>25</sup>	£27
<b>Cruz Alta Malbec</b> <i>Mendoza – Argentina</i> <i>Blackberry and plums on the nose with a supple fruit palate showing hints of violets and spice</i>		£9. <sup>15</sup>	£12. <sup>15</sup>	£31
<b>Les Planches Pinot Noir</b> <i>Pays d’Oc -France</i> <i>Rich and full-bodied with concentrated notes of plums-in-brandy, blackberry and dried herbs leading onto a super soft palate.</i>		£9. <sup>75</sup>	£12. <sup>95</sup>	£35
<b>Cotes du Rhone Domaine du Grezas</b> <i>Rhone -France</i> <i>Full-bodied and structured with blackcurrant jam supported by notes of cherries and violet, finishing with tobacco and vanilla.</i>				£36
<b>Lacrimus Rioja Crianza</b> <i>Spain</i> <i>Lovely silky full bodied Rioja with dark plums, damsons and hints of spice, with a supple touch of vanilla on the long finish.</i>				£40





## — WINES & SPARKLING —

ROSÉ	125ml	175ml	250ml	Bottle
<b>Cognola Pinot Grigio Rosé</b> <i>Veneto – Italy</i> <i>Lovely and delicate with white peach, strawberry and redcurrant finishing with notes of refreshing red fruits.</i>		£8.45	£11.25	£27
<b>Etoile de Mer Cinsault Rosé</b> <i>Pays d’Oc -France</i> <i>Fresh and stylish epitomising the easy drinking Rosés of the Mediterranean</i>		£9.75	£12.95	£36
<b>Whispering Angel</b> <i>Provence -France</i> <i>True Provençal rosé – peaches and cream with a touch of herbaceous and orange zest</i>				£77
PROSECCO and CHAMPAGNE	125ml	175ml	250ml	Bottle
<b>Moinet Prosecco DOC Extra Dry</b> <i>Treviso – Italy</i> <i>Delicate aromas of acacia blossom, wildflowers, yellow apples and exotic fruits. A well balanced, refreshingly light Prosecco</i>	£8.50			£35
<b>Moët et Chandon Brut NV 12%</b> <i>Champagne – France</i> <i>Complex and fresh using the traditional blend of Chardonnay, Pinot Noir and Pinot Meunier</i>	£20			£130
<b>Dom Pérignon Champagne</b>				£300
<b>Laurent Perrier Cuvee Rosé</b>				£170



## — NON ALCOHOLIC —

	25ml	50ml
<b>LYRE’S AMERICAN VAULT</b> <b>NON ALCOHOLIC SPIRITS</b>	£5	£10
<b>PENTIRE COASTAL SPRITZ</b> <i>Suggested mix with Tonic</i>	£5	£10
<b>PENTIRE BOTANICAL</b> <b>NON-ALCOHOLIC SPIRIT</b> <i>Suggested mix with Pink Grapefruit Tonic</i>	£5	£10

### ALCOHOL FREE PROSECCO

125ml - £5 • Bottle - £25

#### DAYS LAGER

330ml Bottle £7

#### DAYS PALE ALE

550ml Bottle £7

#### ASAHI ZERO

330ml Bottle £7



## — DRAUGHT & BOTTLES —

	HALF	PINT
<b>ASAHI SUPER DRY 5%</b>	£3.75	£7.50
<b>GROLSCH DUTCH LAGER 3.4%</b>	£3.50	£7
<b>GUINNESS 4.2%</b>	£3.75	£7.50
<b>MEANTIME (ANYTIME) PALE ALE 4.7%</b>	£3.50	£7
<b>WHEAT BEER</b>	£4	£8

## — CIDERS —

**CORNISH ORCHARD** £3.25    £6.50

**CORNISH ORCHARDS RASPBERRY and ELDERFLOWER**  
500ml Bottle - £6

**CORNISH ORCHARDS CHERRY and BLACBERRY**  
500ml Bottle - £6

*CHECK OUR BOARDS FOR OUR SELECTION OF CRAFT BEERS*



## — SPIRITS —

	25ml	50ml
<b>BELVEDERE VODKA</b>	£8.25	£14.75
<b>TITTOS VODKA</b>	£7.75	£13.75
<b>ENGINE GIN</b>	£8.25	£14.75
<b>PORTABELLO ROAD GIN</b>	£8.25	£14.75
<b>TANQUERAY GIN</b>	£8.75	£15.75
<b>AVIATION GIN</b>	£8.75	£15.75
<b>FOUR ROSES BOURBON</b>	£6.75	£11.75
<b>WOODFORD RESERVE BOURBON</b>	£7.75	£14.75
<b>GLENMORANGIE WHISKEY</b>	£8.25	£14.75
<b>HENNESSY VS COGNAC</b>	£8.75	£15.75
<b>HENNESSY XO COGNAC</b>	£35	£55



*More to come soon...*

...

...

*Ask us about Event Hire Spaces.  
We have various beautiful atmospheric areas  
suitable for all your individual party needs,  
large or small.*

***WWW.BOOTLEGGEBARS.COM***

***RICHMOND@BOOTLEGGEBARS.COM***

