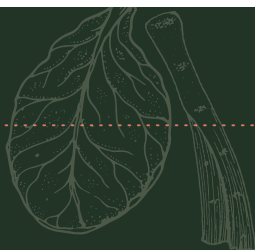




BAR RAKUDA



FOOD & DRINKS
MENU





RAKUDA PIZZERIA

All our food is freshly prepared, so will be sent to your table as and when it's ready.
Stone baked with house tomato sauce | served from 12pm

MARGHERITA V £13

Mozzarella, tomato sauce, basil

PEPPERONI £14

Mozzarella, tomato sauce, pepperoni

CARNE £15

Mozzarella, tomato sauce, ham, chorizo, pepperoni, roasted chicken

HAWAIIAN £14

Mozzarella, tomato sauce, ham, pineapple

PROSCIUTTO FUNGHI V £15

Mozzarella, tomato sauce, mushroom, prosciutto, rocket, parmesan

MEXICANA £15

Mozzarella, tomato sauce, chicken, peppers, sweetcorn, red chillies

PRIMAVERA V £14

Mozzarella, tomato sauce, courgette, pepper, red onion, mushroom, olive, spinach

CAPRICCIOSA £14

Mozzarella, tomato sauce, ham, mushroom, peppers, rocket

QUATTRO FORMAGGI £14

Mozzarella, tomato sauce, cheddar, stilton, parmesan

Gluten free pizza available

V = vegetarian,
VG = vegan,
GF = gluten free.



Please use QR code for allergy information.





PASTA



CLASSIC SPAGHETTI CARBONARA..... £14

Pancetta, cream, parmesan, black pepper

SPAGHETTI WITH TIGER PRAWNS.....£15

House tomato sauce, tiger prawn, fresh tomatoes, garlic, chilli

SPAGHETTI BOLOGNESE..... £13

House tomato sauce, beef, vegetables, herbs

PRIMAVERA VG.....£13

House tomato sauce, courgette, fresh tomatoes, red pepper, red chillies, basil, garlic

SPAGHETTI & MEATBALLS.....£14

House tomato sauce, homemade meatballs

ARRABIATA VG.....£12

Penne pasta, house tomato sauce, red chillies, garlic, olives

ROMA.....£14

Penne pasta, chicken, mushroom, spinach, onion, garlic, cream

MUSHROOM & SPINACH CARBONARA V.....£13

Mushroom, spinach, cream, parmesan, black pepper

PEPPERONI SICILIANA.....£14

Penne pasta, house tomato sauce, pepperoni, mushroom, onions, red chillies, fresh tomato

Gluten free pasta available

RISOTTO

GAMBERONI GF.....£14

King prawn, onions, garlic, fresh chillies, white wine, tomato, spinach, butter

(CHICKEN & CHORIZO Roasted chicken, diced chorizo, onions, white wine, tomato.....£13

FUNGHI V/GF Mushroom, spinach, onions, white wine, cream, parmesan £12



LIGHT BITES

MARINATED MIXED OLIVES VG/GF £3

BRUSCHETTA V £6

Diced tomato, pepper onion, mozzarella and rocket, served on toasted homemade bread (add prosciutto +£1)

CHILLI & GARLIC KING PRAWN £7

Served in a tomato sauce with toasted homemade bread

TEMPURA BATTERED PRAWNS £6

Served with sweet chilli sauce and a side salad

SALT & PEPPER SQUID BITES £6

Served with sweet chilli sauce and a side salad

MOZZARELLA STICKS £6

Served with sweet chilli sauce

MEATBALLS £6

Served in our house tomato sauce with toasted homemade bread

GARLIC MUSHROOMS V £5

Served with toasted homemade bread

CHORIZO, PEPPERS & ONION £7

Served in a balsamic vinegar dressing with toasted homemade bread

HOMEMADE GARLIC PIZZA BREAD V (add cheese +£1) £5

DOUGH BALLS £5

Served with rocket, parmesan and garlic mayonnaise

HOMEMADE HUMMUS VG £6

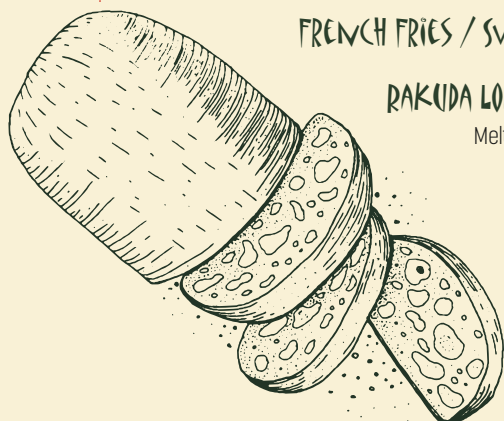
Served with toasted homemade bread

BREAD, OIL & BALSAMIC VG £4

FRENCH FRIES / SWEET POTATO FRIES VG £4

RAKUDA LOADED FRIES £6

Melted cheese, tomato sauce (optional), additional toppings £1



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SALAD

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**GREEK SALAD V/GF**.....£9

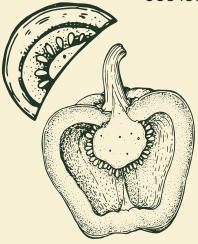
Lettuce, tomato, cucumber, red onion, olives, feta, olive oil, oregano

**(CHICKEN CAESAR SALAD)**.....£13

Cos lettuce, roasted chicken, croutons, parmesan, caesar dressing (add bacon for £1)

**MOZZARELLA & TOMATO V/GF**.....£10

Mozzarella, olive oil, seasonal tomatoes and basil



## BRUNCH

Served 10am - 12.30pm (subject to availability)

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FRESHLY SQUEEZED ORANGE JUICE.....£3.25

Make it a Mimosa - £6

RAKUDA BREAKFAST.....£9

Bacon, sausage, eggs, hash browns, beans, tomato, mushrooms, toast

VEGGIE BREAKFAST V.....£9

Halloumi, eggs, hash browns, beans, tomato, mushrooms, courgettes, toast.

SMASHED AVOCADO ON HOMEMADE TOAST.....£6.50

Avocado on toasted homemade bread, served with a side of tomato and mushrooms, topped with pumpkin seeds and chilli flakes. V Add; poached/scrambled egg (£1) halloumi (£2)

RAKUDA PANCAKES V.....£6.50

Smoked streaky bacon & maple syrup or greek yoghurt, fresh berries & honey.

GRANOLA V.....£5.50

Granola, greek yoghurt, fresh berries, pumpkin seeds, honey

TWO EGGS ANY STYLE V.....£6.50

Served on homemade toast

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KIDS CORNER



CHICKEN NUGGETS, CHIPS & BEANS	£5
MARGHERITA PIZZA	£5
SAUSAGE, CHIPS & BEANS	£5
SPAGHETTI BOLOGNESE.....	£5
TOMATO PENNE VG	£4

CAKES COUNTER

Choose from our range of cakes & freshly baked pastries at the counter

PASTRY.....	£2.50
CAKE.....	£3.50
COFFEE & PASTRY.....	£5
COFFEE & CAKE.....	£6

DESSERTS

TIRAMISU	£6
VANILLA PANNA COTTA.....	£6
Served with mixed fruit compote	
CHOCOLATE BROWNIE.....	£6
Served with langage farm ice cream	
LANGAGE FARM ICE CREAM TUBS	£3.50
Please ask for flavours	

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COCKTAILS

£9 each, or 2 of the same for £14 before 7pm



PASSION FRUIT MARTINI

Smirnoff Vodka combined with juicy passion fruit and citrus lime flavours, balanced with smooth notes of vanilla and marshmallow.

ESPRESSO MARTINI

A rich and smooth coffee-flavoured cocktail with characteristic vanilla and chocolate notes, made with Smirnoff Vodka.

FROZEN STRAWBERRY DAIQUIRI

Bacardi Rum blended with ice, fresh lime juice, sliced strawberries and strawberry purée

SEX ON THE BEACH

Absolut Vodka and Archers Peach Schnapps shaken with orange and cranberry juice

LONG ISLAND ICED TEA

Absolut Vodka, Bacardi Rum, Gordons Gin, Olmeca Tequila, Triple Sec and fresh lemon Juice layered over Pepsi

MOJITO

Morgans Spiced Rum muddled with freshly picked mint leaves, lime wedges and sugar syrup; served over crushed ice

APEROL SPRITZ

Aperol served over ice, topped with Prosecco and soda

WATERMELON MARTINI

Absolut Watermelon Vodka, shaken with Dry Martini, fresh lime juice, and watermelon syrup, topped with a dash of lemonade

AMARETTO SOUR

Amaretto, fresh lemon juice and sugar syrup shaken together, served over ice

CHAMBORD SPRITZ

Chambord served over ice, topped with Prosecco and soda

MIXED FRUIT BRAMBLE

Kopparberg Mixed Fruit Gin, Chambord, lemon juice and sugar syrup, shaken with ice

DARK & STORMY

Havana 7 Rum, shaken with sugar syrup and layered over ginger beer

OLD FASHIONED

Woodford Reserve, Sugar, orange zest, Angostura Bitters

FROZEN PINA COLADA

Malibu Rum, Bacardi Rum, coconut syrup, pineapple juice





WHITE WINE

175ml / 250ml / Btl - Where wines are available by the glass, a 125ml can be offered

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- 1. Luna Azul Sauvignon Blanc / Chile / 1** **£5.95 / £7.50 / £22.00**
Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc.
A simple lifted floral finish that is clean on the palate.
 - 2. Pinot Grigio Primi Soli / Italy / 2** **£6.50 / £8.00 / 23.00**
Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.
 - 3. Illusion Chenin Blanc / South Africa / 3** **£7.00 / £9.00 / £25.00**
Green apples and peach aromas jump out of the glass, this Chenin is floral and fun with the perfect balance of sweetness and acidity! SWA Commended.
 - 4. Akarana Sauvignon Blanc / New Zealand / 1** **£7.50 / £9.50 / £28.00**
This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, with intense depth of flavour and a crisp finish. SWA Commended.
 - 5. Sea Change Organic White Chardonnay / Spain / 1** **£29.00**
Nuances of white flowers on the nose and citrus fruits on the palette, it has refreshing acidity that ends with a long-lasting taste.
 - 6. Entreflores Albarino / Spain /** **£29.00**
Elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruity notes. Fresh and intense finish.
 - 7. Crazy Creatures Grüner Veltliner / Austria / 2** **£39.00**
Spicy, herbal, smokey and fruity aromas with a crisp, fresh acidity. 100% Gruner Veltliner from the village of Palt, in Kremstal, Austria.



ROSÉ WINE

175ml / 250ml / Btl

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- 8. Charlie Zin - White Zinfandel / USA / 4** **£5.95 / £7.50 / £22.00**
Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious aftertaste.
 - 9. Domaine Du Pellehaut Rosé Harmonie De Gascogne / France / 2** **£27.00 / £9.00 / £25.00**
An intense nose of red fruits, violets and roses. In the mouth, the freshness and roundness of the fruits intermingle.
 - 10. L'Oasis Provence Rosé / France / 2** **£29.00**
Appearance is beautifully glossy with a pale peach robe and apricot accents. An elegant, floral and fruity bouquet prepares you for the ample, fruity and round flavours.



RED WINE

175ml / 250ml / Btl



- 11. Le Jardin Cabernet Sauvignon / France / D** £5.95 / 7.50 / £22.00
Rich Cabernet aromas, firm and vigorous on the palate with a long finish on the palate. SWA Commended.
- 12. Luna Azul Merlot / Chile / B** £6.50 / £8.00 / £23.00
This attractive Merlot displays varietal aromas of cassis and liquorice. The palate is fleshy and mouth filling with flavours of plum, sweet spice and a hint of chocolate.
- 13. Domaine Du Pellehaut Rouge Harmonie De Gascogne / France / B** £7.00 / £8.50 / £27.00
A nose of black fruits and violets, offers us a voluptuous mouth, with notes of perfectly ripened fruits, and supple tannins.
- 14. Ensedune Malbec IGP Coteaux D'Enserune / France / C** £7.50 / £9.50 / £27.00
Brilliant ruby-red colour. The nose presents aromas with fruity (cherry and raspberry) and floral (liquorice and peony) notes. A wine that is smooth and balanced on the palate.
- 15. Sea Change Organic Red / (Bobal) Spain / C** £29.00
Made with the indigenous Spanish Bobal grape, balances intensity with the vibrant flavours of red and black fruits, this wine is full-bodied with high tannins and a beautiful long finish.
- 16. Domaine de Valmoissine Pinot Noir Louis Latour / France / C** £32.00
A medium-bodied Pinot Noir with a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish.
- 17. Viña Cerrada Reserva D.O.Ca Rioja / Spain / D** £39.00
This wine is cherry red with brick red tones. There are intense, spicy, ripe cherry and plum aromas merged with notes of tobacco, toffee, vanilla and wood. On the palate, the body is full and fleshy with excellent balance.

