Rapscallions



Rapscallion (ræp′skæljən) NOUN A disreputable person, rascal, scoundrel, or rogue

Rapscallions is a home for scoundrels, rogues and rascals alike hidden in the depths of Southsea. The biggest collection for the purveyors of rum in the city where you can come and exchange you hard plundered booty for the finest tots and treats this side of Davey Jones' Locker.

If you fancy yourself more of a privateer than a swashbuckler, then you can indulge in our Rapscallions signature cocktails

Happy Hour

Sunday to Friday 4pm-7pm

2 for £14 on
SCOUNDRELS COCKTAILS

Rums – All Served as Doubles

Lambs Spiced - £5
Havana Spiced/3yr/Especial/7yr - £6
Bumbu - £7

Draught

Cruzcampo £4
Guinness £4.50



Captains Cocktails

Barbarossa £13
Named after the Barbarossa brothers, bitter pirates that set fire to their enemies' ships. 7 unique rums mixed with pineapple, passionfruit, and almond syrup.

Blackbeard £13
The most feared and famous pirate of the 7 seas. With a massive rum collection of his own we give you a mix of our favourite of his hoard. Appleton's Estate 8-year, Jack Daniels, and coffee liqueur.

Madame Cheng £13
Set sail with the cruellest pirate of the east, Kalani Coconut rum mixed with mint lime and vanilla gives you a smooth and delicious treat. Madame Cheng has also treated you with some of her very own "opium".

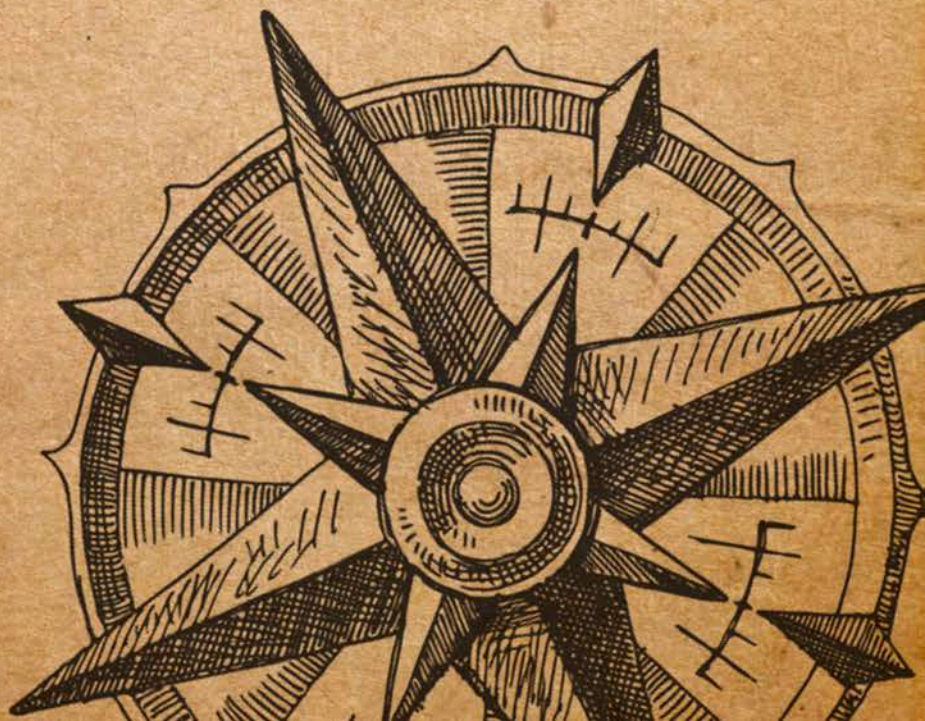
Calico Jack £13
The pirate that inspired the famous "Captain Jack Sparrow", so obviously we have to be flamboyant in our serve. Diplomatico Exclusiva mixed with chocolate bitters sugar & white chocolate liquor.

Captains Cocktails

The Drake £13
A spicy long drink made with Goslings, bitters, our Caribbean syrup and ginger beer. For the pirate that loved to bury treasure, enjoy some gold on us!

Henry Morgan £13
A fruity and tropical concoction made from Plantation Original Dark, Chambord and Banana liqueur, perfect drink to sip on the beach after you have made port.

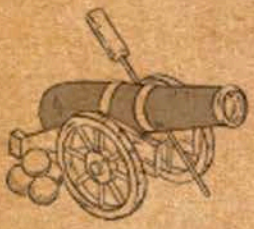
Captain Kidd £13
The privateer turned pirate but has the unfortunate luck of making port at the wrong island and eaten by cannibals. Dead Man's Fingers Spiced, Goslings, Almond syrup and Pineapple served in the skull of the very unlucky pirate.



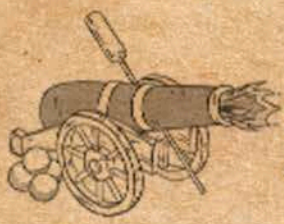
FIRE IN THE HOLE

The World's Hottest Zombie

A fiery cocktail, guaranteed to ignite your inner pirate. Appleton Signature rum, Havana 3 Year rum, Cointreau, Velvet Falernum, Maraschino Luxardo. grapefruit, pineapple, and lime juice. Infused with Reaper chilli rum, available in two different strengths.



HOT
£13.50



HOTTEST
£15.00



50% abv – REAPE4R chilli rum is infused with three of the hottest chilli peppers on the planet – The Carolina Reaper, Naga Ghost Chilli and Trinidad Scorpion.

Disclaimer: This is not for the fainthearted! Don't say we didn't warn you...

Warning: This product is extremely hot and has the potential to cause skin and/or mouth irritation. Do not consume if you have heart, respiratory or digestive conditions or any other serious illness.

Scoundrel Cocktails

The Depths £11.50
A classic in its own right, Malibu, Blue Curacao, Coco Real and Pineapple are shaken together to create this drink.

Red Sea Bramble £11.50
A Rapscallions twist on a classic swapping out the gin for Cherry Kraken, still mixed with Chambord, lemon and sugar.

Deckhands Daiquiri £11.50
Havana 3yr and Mango infused Syrup helps to create this twist on the classic.

Strumpet Coconut Martini £11.50
A Rapscallion's twist on the classic, Malibu instead of Passionfruit Liqueur gives this drink a whole new dynamic.

Mai Tai Mutiny £11.50
A Blend of Havana 3yr, Havana 7yr and Cointreau, mixes together with Guava to make this twist on the classic rum cocktail

Nutty Flat White £11.50
Baileys and Dead Mans's Fingers Hazelnut combine for a nutty delight

Marauding Margarita £11.50
The Pirate's favourite way to have a Margarita, your classic blend of Olmeca Blanco Tequila and Cointreau are combined with chilli to give this drink it's signature kick.

Privateers

Pina Plunder Colada £11.50
A popular Caribbean creamy beverage using Malibu, lime, pineapple juice and coconut cream.

Bramble £11.50
A popular classic drink, Beefeater blended with lemon, sugar and blackberry flavours.

Strumpet Martini £11.50
Our very own lady of the night martini, vodka, passionfruit flavours and vanilla make an instant classic.

M'Hearties Mojito £11.50
Havana Spiced, is used to create this refreshing classic. Mixed with fresh mint, lime and Sugar Syrup. Other flavours available upon request.

Mai Tai £11.50
A blend of both Havana 3 & 7yr with Cointreau to create this classic rum cocktail.

Margarita £11.50
A Classic of Olmeca Blanco tequila Cointreau, lime and sugar. Other flavours available upon request.

Espresso Rumtini £11.50
Kraken Roast Coffee is swapped in for the vodka to give this an unmistakably Rapscallions twist on this coffee lovers classic

Daiquiri £11.50
Havana 3yr makes a little twist on a classic rum cocktail. Other flavours available upon request.

RAPSCALLIONS SHOT BOARD

£4 each or 5 shot paddle board for £17



Dead Men Tell No Tales

Can ye handle a bit of heat?

A mixture of Havana 3 Year, Fireball Whisky and Tabasco to give a blend of strong, sweet spices and a kick of fieriness.



Skull Crusher

Are ye prepared to have your skull crushed?

Kalani, Baileys with a splash of Grenadine, all combined to give the perfect balance of creamy fruitiness with hints of coconut.

Walk The Plank

Do ye dare to walk the plank?

Strong in taste, only a few scallywags dare to try. Layers of Peach Schnapps, Blue Curacao, Baileys, and Old J Tiki Fire, to give a proper Caribbean twist.





Creamy Wench

For those that aren't as daring, this is the perfect scoundrel shot for ye.

Dead Man's Raspberry cream, topped off with whipped cream and a drizzle of grenadine, a lil' mini milkshake.



The Black Spot

Have ye heard about the black spot?
Kahlua coffee liquor and Bailey's Irish Cream, a classic Baby Guinness shot- but with a little Rapscallions flare.

Weigh, Hey and up She Rises!

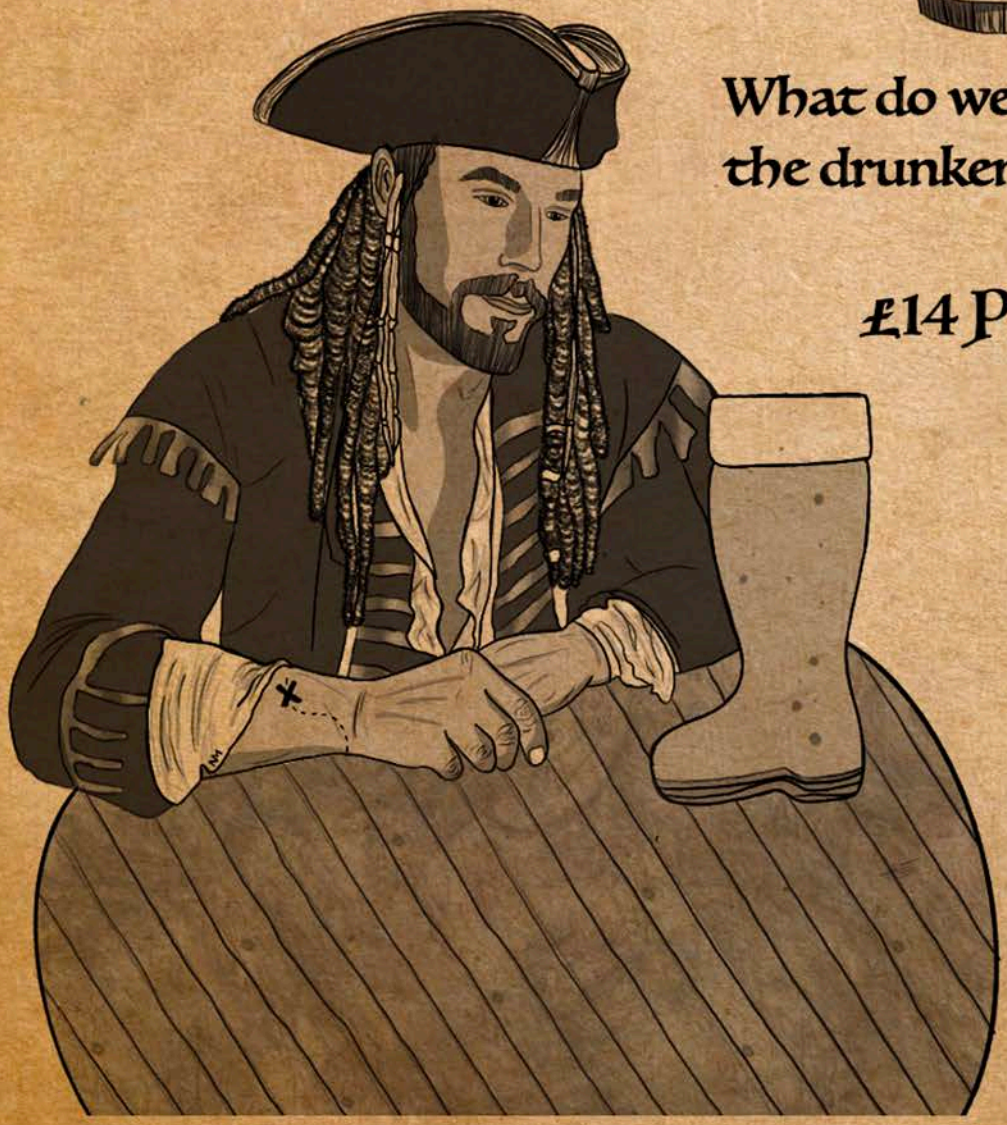
Let the quartermaster take ye boot and rig it up to the crow's nest!

Earn it back by finishing one of our very own captains boot of ale!



What do we do with the drunken sailor?!

£14 Per Boot



Cocktail Sharers

The Tortuga - £25
A brew made famous by pirates whilst in the safe haven of the island of Tortuga. The recipe is said to have been created by the legendary pirate Sir Henry Morgan.

White Rum, Tiki Fire, Cointreau, Pineapple, Grapefruit, Cranberry, Passionfruit and Raspberry.

The Revenge of the Kraken - £50
The Beast of the Ocean has come to seek its revenge on any poor soul that chooses to summon him. May your soul be spared

Kraken, Havana 3year, Pineapple, Ginger Ale, Lime and Bitters

The Dead Man's Chest - £45
A fiery concoction found on the one and only Flying Dutchman. Davy Jones collects the souls of the damned a will fetch yours once you have stolen his plunder.

JJ Whitley, Havana 3year, Tanqueray, Cointreau, Jose Cuervo, Lemon and Pepsi.

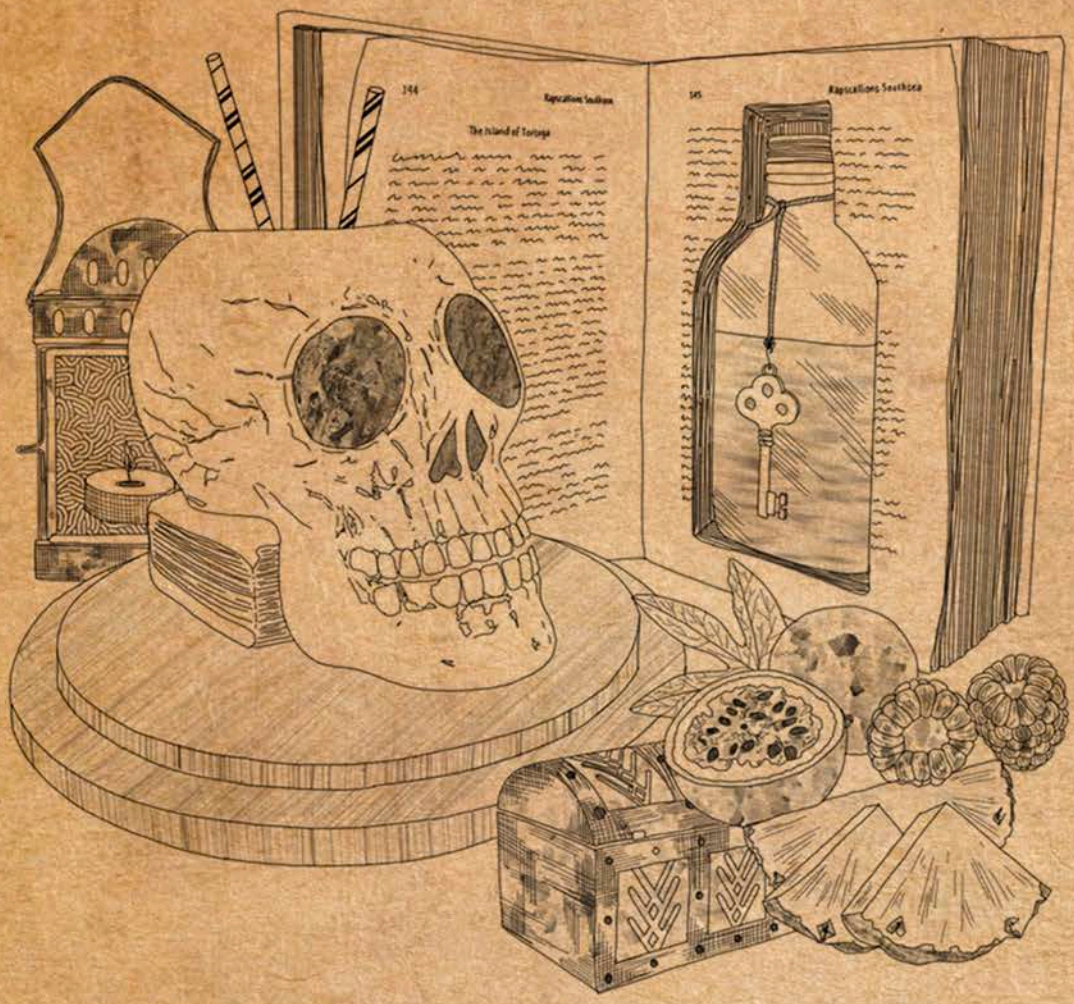
Shark Attack - £75
With blood in the water, the sharks come for their meal!

Dead Man's Spiced, Dead Man's Mango, Lime, Grenadine, Pineapple and Orange

Sea Shanty - £100
A real room sharer. Buy the whole room a drink and lead them as a Captain in our famous sea shanty

The Tortuga

Sharer for 2 people



For decades upon end, Tortuga was known as the pirate haven and the best place to sell captured plunder. Some of the greatest buccaneers such as Henry Morgan and Francois L'Olonnais launched various attacks from Tortuga and became part of island history.

Our captain was lucky enough to seize one of Tortuga's greatest treasures...the forbidden cocktail recipe to satisfy the quench of any worthy pirates thirst.

Do ye dare to try our newest concoction?

White rum, Tiki Fire and Cointreu come together with blends of fruits around the world - Pineapple, Grapefruit, Cranberry, Passionfruit and Raspberry, to create this beautiful strong, sweet and sour liquid galore.

£25

Rum

Tier 1 - £11.50

All Served As Doubles with Mixer

Appleton Estate Signature - 40%

Jamaican - Caramelised pineapple & candied ginger, with a drizzle of treacle & ripe stone fruit.

Anne Bonny Spiced – 40%

Dominican Republic - Waves of buttery pastry, creamy vanilla, smooth caramel, nutty praline, a touch of red fruit, and delicate oaken spice.

Arcanist Pineapple – 40%

Guyanese - Notes of anise, brown sugar, and heaps of ripe pineapple, leading into a peppery finish.

Balla Black - 40%

Bajan - Cardamom, brown sugar, cassia bark, nutmeg, caramelised raisins and BBQ pineapple.

Beckford's Black Pearl – 40%

Guyanese - Rich burnt sugar and tropical spices mingle with plump raisin and vanilla, with floral hibiscus and hints of black tea beneath.

Black Magic Spiced – 40%

American - Tropical spices, buttery dark rum and creamy coconut.

Bombo 40 Caramel & Coconut - 40%

English - Coconut influence is clear, as are the sweet, chewy caramel notes.

Bombo 40 Caramel & Banana - 24%

English - Dried fruit, brown sugar, foam bananas and a hint of pineapple.

Bombo 40 Caramel & Spices - 24%

English - Light toffee and almond, with developing touches of coconut ice and white pepper.

Bougaville Vanilla - 40%

Mauritian - Bright and sweet, with hints of banana, ginger and vanilla.

Cachaca 51 - 40%

Brazilian - Made from freshly-cut sugar cane juice. Aged in French oak XO Cognac casks for up to three months, and offers a complex palate of vegetal, herbal notes.

Captain Morgans Tiki - 25%

Caribbean - Pineapple cubes, brown sugar, a hint of pepper and cinnamon.

Captain Morgan Spiced Gold - 35%

Caribbean - Demerara sugar, smoky molasses & a big whack of cloves, nutmeg & sweet cinnamon.

Chairman's Reserve Spiced Rum – 40%

St Lucian - Orange peels, Jaffa Cakes, and pomander balls. Dark chocolate, Jamaican ginger cake.

Chairman's Reserve - 40%

St Lucian - Cooked apples, nutmeg, allspice, vanilla and Demerara sugar.

Cockspur – 37.5%

Bajan - A Bajan rum aged in American white oak barrels before blending. Cockspur is buttery and spicy.

Rum

Tier 1 - £11.50

All Served As Doubles with mixer

Custom Spirit Co Christmas Pudding – 22%
If you're after something that tastes like Christmas in a bottle, you've hit the jackpot!
Cut Spiced Rum - 37.5%
English - Caramelised pecan, orange chocolate and cassia bark.
Cut Smoked – 40%
English - Struck match, coffee bean bitterness balanced by vanilla.
Dark Matter Spiced Mocha - 20%
Scottish - Coffee notes meld maturely with chocolate and baking spice.
Dark Matter Spiced Rum - 40%
Scottish - full-bodied notes of long pepper, fresh ginger, green peppercorns and allspice.
Dark Matter Chocolate Orange - 20%
Scottish - Tart Sevilla orange and dark chocolate elegance combine with burnt sugar and treacle tart in this sweet offering.
Dead Man's Fingers Spiced Rum - 37.5%
Cornish - Pineapple, Seville orange, dried raisins dusted with cinnamon and black pepper.
Dead Man's Fingers White Rum - 37.5%
Cornish - Hints of vanilla and tropical fruit.
Dead Man's Fingers Passionfruit Rum - 37.5%
Cornish - Clear passion fruit influence here, blending well with tropical fruit notes and soft caramelised sweetness from the rum underneath.
Dead Man's Fingers Mango Rum - 37.5%
Cornish - Cream vanilla & hints of black peppery, with a touch of vibrant citrus & juicy mango.
Dead Man's Fingers Cherry Rum - 37.5%
Cornish - Aromas of rich cherry with nots of vanilla and zesty orange.
Dead Man's Fingers Coconut Rum - 37.5%
Cornish – Elements of juicy mango, raisin, runny caramel, coconut (of course) and a slight citrusy trace of lime peel.
Depth Charge Spiced – 40%
Dominican – Cinnamon & vibrant lime sit up front, bolstered by further flashes of orange, peppercorn, cola cubes & allspice. Runny caramel & a touch of apple sit in the background.
Dunder Head - 42%
Caribbean - features a blend of Caribbean rums, including a high-ester Jamaican rum packing punchy notes galore.

Rum

Tier 1 - £11.50

All Served As Doubles with mixer

El Dorado 3 Year - 40%

Guyanese - Crisp with notes of coconut and icing sugar, some tart citrus with cocoa and buttery toffee.

Faith & Sons Spiced Rum - 40%

English - Earthy vanilla, sweet toffee and slightly bitter orange peel initially, with ground cinnamon and clove underneath.

Flor de Cana 4 Extra – 37.5%

Nicaraguan - Soft and spiced. Stone fruit, a little beeswax. Hints of Demerara sugar. Pineapple, hints of desiccated coconut, custard apple and oak.

Flor de Cana 5 Anejo Classico - 40%

Nicaraguan - A warming nose, spicy and rich with buttery toffee and walnut.

Goslings - 40%

Bermudan - Balanced with thick, sweet spices, stewed fruits

Havana Club 3 Year - 40%

Cuban - Notes of citrus, vanilla and oak, a little spice and lemon and a nutty.

Havana Club 7 Year - 40%

Cuban - Cedar wood, guava, banana leaf and lots of toffee.

Havana Club Cuban Spiced - 35%

Cuban - Cardamom, cinnamon, fresh pineapple, chocolate, toasted brown.

Kalani Coconut - 30%

Mexican – Sweet and subtly chocolatey.

Kingston 62 White Rum - 40%

Jamaican - Toasted coconut and tart apple along with touches of tropical fruit and grape sweetness.

Kingston 62 Gold Rum - 40%

Jamaican - Buttery and spicy, with vanilla alongside fresh tropical fruits, bolstered by ginger and cinnamon.

Koko Kanu - 37.5%

Jamaican - Naturally made and beautifully rich tasting coconut flavoured rum from Kingston.

Kraken - 40%

Caribbean - Dark, rich palate. Thick with molasses and tar, and a barrage of cinnamon, golden syrup, nutmeg and charred oak.

Kraken Roast Coffee – 40%

Caribbean - Rich treacle, vanilla, cinnamon and nutmeg, roasted coffee bean, and a zing of lime in the background.

Rum

Tier 1 - £11.50

All Served As Doubles with mixer

Kraken Black Cherry – 40%
Caribbean - A fruity and flavourful fusion of original with rich black cherries and an undercurrent of smooth Madagascan vanilla.

Lambs Navy – 40%
English - Sweet with caramel, molasses, dried fruit, nutmeg & cinnamon.

Langs Banana - 37.5%
Jamaican - Sweet and fruity, bold banana flavours from banana sweets and warm banana bread topped with brown sugar, ripe bananas subtle cinnamon and vanilla.

Langs Mango & Ginger - 37.5%
Jamaican - Spicey-sweet sunburst of ripe, velvety mango, with ginger heat building in a long smooth spiced finish.

Mount Gay Eclipse – 40%
Bajan - The palate is fruity and well-rounded with notes of banana, vanilla, smoke, toasty oak, spice.

Old J Spiced - 35%
English - Based around the vibrant flavours of Persian lime and vanilla paired with classic rum notes.

Old J Cherry - 35%
English - Cherry spiced rum with flavours of Persian lime and smooth vanilla.

Pirate's Grog Spiced Rum - 37.5%
Honduran - A salty caramel infusion with allspice, butterscotch and vanilla.

Pirate's Grog Black Eight - 25%
Honduran - A rich liqueur, with heavy notes of demerara sugar and freshly ground coffee beans.

Pirate's Grog Honey - 37.5%
English - A wonderful array of spices with a hit of honey.

Pirates Grog Rum 37.5%
Honduran Rum - Sweet with vanilla and brown sugars.

Plantation Original Dark 40%
Caribbean - Full flavoured and aromatic. The blend is predominately spicy 3-5yo Trinidadian rum, with a heady mix of Jamaican rum and caramel.

Plantation 3 Star White Rum - 40%
Caribbean - Spiced palate entry. Creamy vanilla custard, fresh sugar cane honey and even a hint of agave.

Rebellion – 37.5%
Trinidadian - Apricot nectar and vanilla, a little honey, cinnamon and toasty oak.

Rum

Tier 1 - £11.50

All Served As Doubles with mixer

Red Leg Spiced Rum - 37.5%

English - Good level of sweetness with gingerbread and hints of black pepper. Sweet, creamy vanilla.

Red Leg Caramelised Pineapple - 37.5%

English - Good level of sweetness with gingerbread and hints of Pineapple. Sweet, creamy vanilla.

Sailor Jerry Rum - 40%

Caribbean - Vanilla spice, butter, oak, cinnamon, nutmeg and ground ginger.

Solway Banoffee Rum - 40%

Scotch - Salted caramel, pineapple, fruity esters, hint of cassia, fried banana covered in honey, diced nuts.

Spice Hunter - 38%

Mauritian - Ginger, long pepper, cardamon and heaps of aromatic cloves, green peppercorns, allspice and a couple of drying dashes of nutmeg and pimento before cinnamon pastries.

The Severed Hand Jamaican – 37.5%

Jamaican - Orange, toasted sugar, red chilli flake leading into black pepper and cassia, toffee.

The Severed Hand Hazelnut –37.5%

Martinican - Chocolate-coated raisin, rich nutty notes, brown sugar, and warming baking spice.

Tier 2 - £12.50

All Served As Doubles with mixer

1968 Portsmouth White Rum - 41%

Portsmouth - A silky mouthfeel containing both herbal, grassy notes and zesty fruit flavours with a touch of sultana sweetness.

Appleton Estate 8 Year Reserve - 43%

Jamaican - Toasted sugar, almonds, melted butter, honey, caramel, chocolate peanuts and a hint of red apple.

Angostura 1919 – 40%

Trinidadian - Juicy, sweet. Allspice, caramel, creamy vanilla. Molasses. It finishes on vanilla cream, rounded and spiced.

Atlantico Gran Reserva - 40%

Dominican - More toffee, now with a hint of chocolate.

Rum

Tier 2 - £12.50

All Served As Doubles with mixer

Aztec Gold - 37.5%

Panama - A smooth, golden rum with flavours of oak, sugar cane, caramelised almonds, and cinnamon, with vanilla spiced undertones.

Bacardi 8 year - 40%

Puerto Rican - The palate is sweet and rich with tropical fruits, peels and winter spice.

Banana Bomb - 57%

English - Ripe banana sweetness with a pinch of salt, along with a good dose of ginger.

Barcelo Imperial – 38%

Dominican Rum - Dark brown sugar, toffee apples, stewed fruits, malmsey, oak and spices. Long, good length and texture with hints of cedar wood and cigar leaves.

Beachcomber Spiced Rum - 40%

English - Cinnamon, oaky vanilla, warming oak, caramelised banana, and brown sugar.

Blackwell 007 – 40%

Jamaican - Bittersweet mocha and woody spice, with touches of oak char and caramel throughout alongside a burst of vibrant ripe tropical fruit, namely kiwi.

Burla Negra - 40%

Caribbean - Salted caramel, fresh papaya, ginger, mint and lemon.

Bumbu Original - 40%

Bajan - Banoffee pie, oak spice and caramel, with touches of chocolate and allspice.

Bumbu Cream Liquor – 15%

Bajan - Sweet, spiced, milky chai tea, wafts of cinnamon and nutmeg, caramel and silky cream.

Cargo Cult Banana Spice Rum - 38%

Australian Rum - Green apple, stem ginger and buttery biscuits. Dry spices linger on the finish, with a final hint of banana fritter.

Cinnabar Spiced Rum - 41%

Portsmouth - Soft cinnamon, brown sugar, a hint of cut grass spiciness, orange and lemon.

Cut to the Overproof – 75.5%

English - A spiced rum with a real kick. Surprisingly smooth, with hints of vanilla, caramel and cardamom.

Diplomatico Planas - 47%

Venezuelan - Chewy toffee and funky grass notes, with a lingering spiciness of fresh chilli. Drying peppery spice and a hint of juicy apricot.

Diplomatico Mantuano - 40%

Venezuelan - Lightly charred oak, brown sugar, caramel-coated dried fruits. A good core of drying spice give balance.

Discarded Banana Peel - 37.5%

Caribbean - A fruity, sweet rum made by infusing rich Caribbean rum with banana peel. Flavours of banoffee pie, toffee and fudge.

Rum

Tier 2 - £12.50

All Served As Doubles with mixer

Don Papa - 40%

Filipino - Medium length with punchy cinnamon.

Five Hundred Cuts - 40%

Scottish - Highly aromatic, almost menthol, with assertive cardamom leading balanced by rich dark sugar.

Foursquare Spiced Rum - 37.5%

Bajan - Toffee apples, sweet spices and gingerbread. A little perfumed character and bitter orange peel.

Jack Ratt Lugger - 40%

English - Honey and caramel, with underlying banana-y esters. Slightly oily at points, with slowly growing spice notes at the core.

Jaffa Cake – 42%

English - Made using real Jaffa cakes, infused with oranges, fresh orange peel and cocoa powder.

La Hechicera - 40%

Columbian - Aged in a bourbon barrel solera. Boasting rich notes of chocolatey, earthen spice, sweet fruits and delicate vanilla.

Nelson's Chocolate Rum - 41%

English - the chocolate offers a sweet melody alongside the robustness of the rum.

Neptune Rum - 40%

Bajan - Ripe peaches, as well as touches of shredded coconut and green banana. More vanilla is present underneath with a faint hint of returning peppercorn.

Neptune Rum Mago & Ginger - 34%

Bajan - Big hits of tropical mango funk, with dried mango, warming ginger, and a nice core of fruity rum.

No Name Overproof Toffee – 63%

Guyanese - Heaps of toffee are joined by tropical fruit, vanilla, and aromatic spice.

Passion Fruit Grenade - 65%

English - Tangy, distinctive passion fruit, with balanced salted caramel.

Pineapple Grenade Spiced Rum - 65%

English - Tangy mango and pineapple, layers of caramel and a touch of ginger.

Phoenix Tears - 40%

English - Toasted cinnamon, brown sugar, a kick of citrus oil followed by pineapple and red grape.

Plantation Pineapple - 40%

Caribbean - Spiced molasses tart and crumbly shortbread. Pineapple lends juicy and slightly earthy elements. Cassia spiciness develops.

Plantation 5 Year - 40%

Caribbean - Surprisingly sweet palate entry, with molasses and hints of leather to the fore, alongside orange rind and salted butter. Allspice.

Rum

Tier 2 - £12.50

All Served As Doubles with mixer

Rapscallions Black Sails Rum – 37.5%

Crafted from a blend of Caribbean rums, supplemented and enhanced with the addition of sugars. The spices such as cinnamon, nutmeg, clove and a superabundance of the best vanilla essence from the pods of Madagascar.

Rumbullion - 42.6%

Caribbean - A long finish, with tongue-prickling spices, and a stunning degree of freshness as cinnamon, orange and creamy, sweet vanilla.

Rumbullion Chilli & Choc - 42.6%

Caribbean - Criollo cocoa nibs, chipotle chillies and jalapeño chillies join the original Rumbullion of Caribbean rum, Madagascan vanilla, orange peel, cassia, clove and cardamom, resulting in an indulgent and spicy flavour profile.

Rum & Reggae Serious Rum - 40%

Guyana - Hints of spice and a touch of caramel, perfect to sip on its own or mix with Pepsi max or ginger beer.

Rum & Reggae Serious Honey Rum - 38%

Guyana - Hints of spice and caramel, with flavours of sweet honey.

Rum Ting - 42.5%

English - Fruit salad sweets, tropical juice and a zesty kick of passion fruit.

Spytail Ginger Rum - 40%

French - Brown sugar, spicy fresh ginger root with a kick of cinnamon, tropical fruits.

Soggy Dollar Island Spiced - 35%

Caribbean - Cola cubes, cinnamon stick, hints of fresh orange flesh and brown sugar.

The Duppy Share - 40%

Caribbean - Sultana and raisin, followed by vanilla and a hint of brine.

Two Swallows Citrus & Salted Caramel Rum - 38%

English - Creamy sweet caramel is balanced by a pinch of rock salt along with candied lemon and orange peel.

Two Swallows Cherry & Salted Caramel - 38%

English - Packed with honey and caramel, fruity esters drifting up through the richness. Just a touch of savoury salt notes arrives later on, balanced juicy cherry & fresh banana.

Two Swallows Orange & Ginger -38%

English - A big splash of orange is swiftly followed by a crackle of warming oak and ginger, with hints of candied pineapple and molasses linger in the background.

Two Swallows Banana & Salted Caramel -38%

English - Richly sweet with decadent toffee and banana fritters, with hints of cassia and oak and just a smidge of salinity.

Two Swallows Pineapple & Salted Caramel -38%

English - Layers of rich caramel notes and a contrasting touch of salinity, making for a satisfying sip.

Rum

Tier 3

All Served As Doubles with mixer

Bumbu XO - 40% £14

Bajan - Rich notes of roasted oak, coffee and vanilla, with sweet toffee, orange peel and a touch of pepper spice.

Chairmans Reserve Forgotten Cask - 40% £14

St Lucian - Dark rich spices, apricot jam, golden syrup, toffee brittle, coffee and treacle.

Deadhead - 40% £15

Mexican - Less fruit sweetness than the nose (though orchard fruits to persist subtly). More focus on cooking spices and runny caramel, as well as continued rhum agricole grassy notes.

Diplomatico Reserva Exclusiva - 40% £12.50

Venezuelan - Cocoa and vanilla, huge notes of oaky spice, brandy, plums and pepper.

Equinano – 43% £13.50

Bajan - Buttery oak up front, followed by marmalade on toast, chocolate truffle and dried berries. Rich in chocolate and oak, though now with butterscotch and stem ginger in support.

El Dorado 12 year - 40% £13

Guyanese - Cocoa, caramel, prunes, spices, vanilla.

El Dorado 15 year - 43% £15.50

Guyanese - Sweet and syrupy with notes of sweet spices, thick notes of dark brown sugar and molasses, treacle, toffee and prunes.

Eminente Reserve - 41.3% £14

Cuban - Fresh, fragrant and floral, light body, just a touch of sweetness, some pepper, then toffee, chocolate and coffee swing in. With a little smokiness in the background.

Havana Club Seleccion - 45% £15

Cuban - Notes of chocolate oranges, espresso beans, cedar wood, cigar leaves, calves' leather, musty woodsheds and crème caramel.

HMS Victory Navy Rum - 57% £14

English - Banana fritters, brown sugar, a hint of lemongrass, slowly building Christmas spices.

Mount Gay XO Triple Cask - £16

Bajan - Clove-studded orange, a dusting of cocoa, lychee and salted caramel.

Old Grog - 40% £13

Grenadian - This rum is medium- bodied with a silky texture and a fruity oaky flavour.

Old J Tiki Fire - 75.5% £13

English - Plenty of vanilla and a touch of lime peel flavours at its core.

Pirates Grog no13 - 40% £17

Honduran - Well-structured oak warmth with layers of toffee and dark chocolate.

Plantation XO - 40% £16

Caribbean - Spiced, creamy palate entry, with sweet vanilla notes and caramel. Oaky spices

Rum

Tier 3

All Served As Doubles

Plantation O.F.T.D - 69% £14

Caribbean - Continued clove warmth, paired with caramelised apple and banana fritters.

Plantation Xaymaca Special Dry - 43% £13

Caribbean - Caramelised banana and syrupy pineapple lead among drying herbal notes and prickles of brown spices.

Plantation Guatemala & Belize Anejo Rum - 42% £13

Caribbean - Following its initial maturation, it's taken to France to be finished in ex- Cognac casks, resulting in very intriguing additions to its rich flavour profile.

Pussers Gunpowder Rum - 54.5% £13

Caribbean - The palate is very sweet, plenty of dark, syrupy, stewed fruits.

Santa Teresa – 40% £15

Venezuelan - Vanilla and rich notes of butterscotch, molasses and chocolate. More of those banana sweet notes. Hints of Calvados, Long, fruity finish with caramel and nuts.

Ron Zacapa Solera 23 year - 40% £19

Guatemalan - Very sweet and soft. Dark brown sugar, molasses, rounded, so gentle.

Top Shelf

All Served As Singles

Ron ZacapaXO-40% £15
Guatemalan - Amazing intensity with waves of soft brown sugar, toffee, spicy oak, cedar, and pipe tobacco

Diplomatico Single Vintage-43% £18
Venezuelan -Roasted orchard fruit, soft oak, strawberry and balsamic, espresso, cassia, and star anise.

Havana Club 15-Year-Old-40% £20
Cuban -Full, rich, dried, dark fruits, dates and apples.

Appleton Estate 21-Year-Old £23
Jamaican - Thick, full, nutty, cocoa, stewed fruits, demerara sugar, oak.

Diplomatico Ambassador-47% £29
Venezuelan - Rich and fruity with a buttery biscuit base, cinnamon, dried apricots, dates, and Nutella. the predominant flavour, however, is of good, sweet pipe tobacco. Stunning.

Facundo Paraiso XA-40% £30
Puerto Rican - More of the same, subtle, nuanced, luxurious, pralines, caramels, sweet pea and oak.

Captain's Rum

Served As A Single

BLACK TOT *Last Consignment*

Royal Naval Rum ~ 54.3%

"Black Tot Last Consignment is a piece of liquid history. It was bottled from antique stone flagons containing the last stocks of Royal Navy Rum which laid untouched for over four decades. The naval blend of rums such as this one had continually evolved for over 100 years, with much of it coming from distilleries long since lost.

After 239 years of tradition, the last rum ration was issued aboard ships of the British Royal Navy on the 31st July 1970 – a day forever known as Black Tot Day. For many years after this, sealed away in those antique stone flagons, the rum we now call Black Tot Last Consignment was drawn upon only for use in state occasions and royal weddings.

Remarkably, after all these years, Black Tot Last Consignment is still 54.3% (95° proof), almost exactly the original Navy issuing strength. This is a historical blend that can never be recreated".

Be a part of Rapscallions Elite and earn yourself a place amongst our finest Captains.

£135

Other Drinks

Not Rum (Gin)

Tanqueray	£6
Tanqueray Royale	£6
Tanqueray Seville	£6
Tanqueray Rangpur	£6
Whitley Neil Rhubarb & Ginger	£6
Tanqueray TEN	£6.50
Monkey 47	£6.75

Not Rum (Whiskey)

Jack Daniels	£6
Jack Daniels Honey	£6
Monkey Shoulder	£6.50
Woodford Reserve	£6.50
Gentleman Jack	£7

Not Rum (Liqueur)

Disaronno	£5
Malibu	£5
Chambord	£5
Baileys (50ml)	£5.75

Draught

Moretti	£6.75
Cruzcampo	£6.50
Brixton IPA	£6.75
Guinness	£6.75

Not Rum (Vodka)

Absolut Blue	£6.25
Absolut Vanilia	£6.50
Absolut Raspberri	£6.50
Belvedere	£7

Bottled

Peroni	£6.25
Asahi	£6.25
Doombar	£6.75
Old Mout Berries & Cherries	£6.75
Old Mout Pineapple & Raspberry	£6.75
Old Mout Straw & Pomegranate	£6.75

Shots

Dead Man's Fingers Raspberry Cream Rum 17%	£4.25
Dead Man's Fingers Strawberry Tequila Cream Liquor 17%	£4.25
Dead Man's Fingers Tequila 40%	£4.25
José Cuervo Gold 38%	£4.25
Antica Classic Sambuca 38%	£4.25
Baby Guinness	£4.75

FREE shot of Bumbu Cream liquor if you can prove it's your birthday!

Wine

	125ml	175ml	250ml
Chardonnay	£5.50	£5.70	£8.75
Sauvignon Blanc	£5.50	£5.70	£8.75
Cabernet Sauvignon	£5.50	£5.70	£8.75
Merlot	£5.50	£5.70	£8.75
Pinot Blush	£5.50	£5.70	£8.75

Prosecco	Glass £7	Bottle £30

Rapscallions Perudo

(As seen on Pirates of the Caribbean)

Welcome to Rapscallions Perudo, Ye Swashbucklin' Dice Duel!

Ye be about to engage in a game o' wits, luck, and bluffin'! Here's how to play Perudo, pirate-style. Arrr!

Object o' the Game - To be the last salty dog with dice left in yer cup! Lose a die when yer caught bluffin' or guessin' wrong. Simple, eh?

Settin' Sail (Setup)

1. Give each pirate five dice an' a sturdy cup to keep 'em hid.
2. Roll ye dice under the cup, keep 'em secret from other scallywags

How to Play (Roundin' the Deck)

1. Startin' the Bid: The first pirate makes a bold guess, like "Four 3s!" This means they reckon there be at least four dice showin' 3's among all o' yer dice.
2. Passin' the Bid or Callin' Blagger:
   - The next pirate must choose:
   - Raise the Bid: Say a bigger number o' dice (like "Five 3s") or a higher value (like "Four 4s"). This here keeps the round goin' strong.
   - Call Blagger!: If ye think the previous pirate's full o' barnacles, call "Blagger!" Then we check all the dice, and see who be lyin'!
3. Revealin' the Dice: Lift yer cups, ye scoundrels! Count all the dice that show the bid value.
   - If there be enough: The one who doubted ye loses a die.
   - If ye be caught fibbin': Ye lose a die, ye lily-livered landlubber!
4. The Ones Be Wild!: Aye, any die showin' a 1 be a wild one and counts as any number ye like in that round. Makes it trickier, don't it?
5. Losin' Dice: Each time ye lose a round, say goodbye to one o' yer dice. When yer outta dice, ye walk the plank!

Winnin' the Game

Play on till only one pirate's got dice left in their cup! That last buccaneer with dice be crowned the Perudo King o' the Seas! Arrr!