



Refreshment Rooms

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WHY NOT SHARE EUROPEAN NIBBLES PRE STARTERS?

Calabrian Chilli Rippled Houmous & Greek Olives (Vgn) with warm flatbread fingers & tortilla chips	£8.95
Chef's Halloumi Fries (V)(GF) with homemade tomato salsa from the garden	£7.95
Honey & Mustard Glazed Chipolata Sausages (GF)	£6.95

WiFi network:
REFRESHMENT ROOMS
PASSWORD:
ROOMS2024

STARTERS

Ask for Today's Freshly prepared Soup (Vgn)(GF) with warm flatbread	£6.95
Flaked Smoked Mackerel Salad (GF) homegrown bits and bobs & a horseradish dressing	£7.95
Chilli, Soy & Honey Chicken Goujons with a sprinkle of sesame seeds	£8.95
Crispy Deep Fried Baby Squid (GF) with bang bang sauce - no further questions !!	£9.95
Garlic 'shrooms on Flatbread (Vgn) local mushrooms, garlic, plant based cream on warm flatbread	£7.95
Moules Marinières (GF) rope grown in Trondra, Shetland with a chunk of warm flatbread	£10.95
Thai Style Salmon, Cod & Smoked Haddock Fishcakes (GF) with sweet chilli dipping sauce	£8.50
Bourbon BBQ Glazed Belly Pork Squares (GF) with pickled jalapeno and shallot 'slaw	£8.50
Chef's Smooth Chicken Liver Pâté with Turkish flatbread and homemade tomato relish from the garden	£8.50
Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce	£9.50
Miso Wild Mushroom Arancini (Vgn) with vegan wasabi dip	£8.50
Refreshment Rooms Duck Spring Rolls with hoi sin dip	£9.50
Home Grown Tomato Bruschetta (Vgn) flatbread topped with finely diced homegrown cherry tomatoes, olive oil 'n' herbs	£7.95
Chef's Chorizo, Ham Hock & Stornoway Blackpu'd Hash on half a toasted muffin, topped with a soft poached egg	£8.50

**Please make your server aware
of any allergies or intolerances
We will be happy to help**

MAINS

Honey & Mustard Glazed Home Cooked Ham (served cold)(GF) hand carved with fried free range eggs & chunky chips	£14.95
Sweet Potato & Aubergine Moussaka RR Style (Vgn)(GF) sliced sweet potato & aubergine with soya mince, onion oregano & cinnamon - plant based bechamel, small Greek dressed salad and flatbread fingers	£18.50
Chef's Spiced Chilli Con Carné with steamed rice, soured cream and salsa (Vgn alternative available on request)	£14.95
Homemade Steak 'n' Ale Pie with chunky chips, real gravy and peas 'n' carrots	£18.50
Minted Pulled Lamb Burger on a toasted brioche bun, a crumble of feta, smoked paprika fries and spiced red pepper ketchup	£18.95
Flatfish Meunière (GF) sliced new potatoes, butter, lemon 'n' capers & sweet garden peas (ask for today's variety of flat fish)	£23.95
Salmon Thermidor (GF) with cream, mustard, cheese 'n' brandy glaze, new potatoes and sautéed peas 'n' leeks	£20.50
The 'Big Bob' Burger 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & salad	£21.95
Beer Battered Ward's Fresh Cod chunky chips, mushy peas & salt 'n' vinegar sauce	£17.95
Traditional Bangers 'n' Mash (GF) pork or vegetarian sausages (PLEASE SPECIFY), creamy mash onion gravy & green vegetables	£14.95
Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce served with skinny fries and Chef's 'slaw	£19.95
Chicken Fillet Burger with lettuce, mayo or Cajun mayo, fries and dressed salad	£17.50
Homemade Vegan Burger (Vgn) pink sauce, gem lettuce, tomatoes, onions & skinny fries	£17.50
Pot Roast Shoulder of Lamb (GF) with a honey & mint jus, chunky chips and a medley of local vegetables	£23.95
Classic Beef Lasagne made to chef's treasured recipe with a chunk of garlic bread	£16.50
8oz Rump Steak (GF) with chunky chips and a dressed house salad - for sauces see "sides" section overleaf	£23.95
10oz Ribeye Steak (GF) a primal cut much prized for its tenderness and flavour with fresh asparagus, garlic mushrooms & fries	£31.95
Slow Cooked Crackling Belly Pork (GF) with "rumbledethumps" (Scottish bubble 'n' squeak with crispy cheese gratin) blistered green beans, apple, calvados & rosemary jus	£19.95
Moules & Frites (GF) rope grown in Trondra, Shetland served with pernod, fennel seed 'n' garlic aioli & fries	£23.95
Chef's Creamy, Dreamy Wild Mushroom Risotto (Vgn) a drizzle of truffle oil, flatbread fingers & a sprinkle of fresh parsley	£18.50
Thai Style Cauliflower Steak (Vgn)(GF) glazed with Chef's spiced maple syrup on a bed of oriental stir fried rice noodles	£17.95
Traditional Scouse (GF) homemade to our secret recipe with freshly pickled red cabbage & crusty bread 'n' butter	£15.95
Trio of Slider Burgers cajun chicken, minted pulled lamb 'n' feta, 100% beef with homemade tomato relish, fries & salad garnish	£15.95
Homemade 4oz Cheeseburger all beef with fries, lettuce, thinly sliced red onion, tomato & pink sauce	double £17.50
Add extra toppings/accompaniments bacon £1.50 - pineapple £1 - chilli £3 - chicken goujon £2.75	single £15.50

**Special Over 60's Menu Available
Monday to Wednesday**

LIGHT BITES

**See over for Sides and
Sunday Roast Options**

Freshly Baked Individual Pulled Ham Hock & Caramelised Onion Quiche (GF) homegrown new potatoes and 'slaw	£11.95
Home Baked Goat's Cheese & Red Pepper Tart (V)(GF) potato salad and fig chutney	£11.95
Beer Battered Fresh Haddock chunky chips, mushy peas & salt 'n' vinegar sauce	£13.95
Traditional Scouse (GF) homemade to our secret recipe with freshly pickled red cabbage & crusty bread 'n' butter	£11.95

SIDES

Skinny Fries (Vgn)(GF)	£4.50	Garlic Flatbread (V)	£3.95
Chunky Chips (Vgn)(GF)	£4.50	Garlic Flatbread & Cheese (V)	£4.50
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.50	Chef's Pepper Sauce	£3.50
Chef's Crispy Coated Sweet Potato Fries (V)	£5.50	Red Wine & Mushroom Sauce	£3.50
Chilli Cheese Fries (GF)	£5.95	House Gravy	£2.50
Crispy Duck Hoisin Fries	£6.25	Salt 'n' Vinegar Sauce	£3.50
Onion Rings (Vgn)	£4.95	Plain Chicken Goujons (each)	£2.75

DESSERTS £7.95

Warm Alabama Chocolate Fudge Cake (V)(GF)
with Nicholl's vanilla ice cream

Raspberry, Chambord & Jaffa Cake Trifle

Strawberry & Nutella Pavlova (V)(GF)

freshly whipped cream a sprig of homegrown fresh mint

Spiced Carrot Cake (Vgn)

packed with sultanas & pineapple - topped with vegan orange buttercream & vegan ice cream

Winter Berries Cheesecake (V)

with crème fraîche

Biscoff Brownie (Vgn)

with Nicholl's vanilla ice cream (please ask for vegan alternative)

Our Very Own Sticky Toffee Pudding (V)
with lashings of custard

Homemade Churros Tossed in Cinnamon Sugar (V)
chef's salted caramel dip

Honey Rippled Fresh Natural Yoghurt (V)
layered with crunchy granola and topped with summer fruits compôte

Irish Coffee Crème Brûlée (V)(GF)
with a shot of single cream

Paradise Slice (V)(GF)
dark chocolate base topped with coconut, cherries, sultanas and served with clotted cream

Trio Dessert Sharer - Cheesecake, Churros & Pavlova with a scoop of vanilla **£12.95**

Nicholl's of Parkgate Ice Cream 1 scoop **£3.95** . . . or 2 scoops with a chocolate flake **£5.50** (GF)
vanilla, chocolate, strawberry, cinder toffee, raspberry ripple (V) vegan vanilla, vegan salted caramel or vegan sorbet (Vgn)

English & Continental Cheese Board (V)(GF) **for one £10.95.....or for two or more £15.95**
a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers **add a glass of LBV port for £3.00**

SANDWICH / PANINI

served 'til 5.00pm (not available Sunday or Bank Holidays)

COLD SANDWICHES

brown, white or (GF) bread with a handful of fries

Hand Carved Ham & Dijon Mustard (GF) £10.95

Vegan Cheese 'n' Pickle (Vgn)(GF) £10.95

Vegan Coronation Chickpea Salad (Vgn)(GF) £10.95

Pink Beef & Horseradish (GF) £11.95

Vegan Cream Cheese & Cucumber (Vgn)(GF) £10.95

Free Range Egg Mayo & Wirral Watercress (V)(GF) £10.95

HOT PANINI

Turkish flatbread with a handful of fries

Chilli, Honey & Soy Breaded Chicken Breast £10.95

Crispy Duck & Hoi Sin £11.95

Minted Pulled Lamb £11.95

Vegan Cheese 'n' Onion (Vgn) £10.95

Brie Cheese & Fig Chutney (V) £9.95

REFRESHMENT ROOMS AFTERNOON TEA

Subject to availability 2.30 - 5.00pm (Mon - Sat excl. Bank Holidays) advanced bookings preferred

**SPECIAL
OVER 60's
MENU
AVAILABLE**

Monday - Wednesday
if required

A selection of Cold Finger Sandwiches, Savoury Pastries,
selection of Homemade Scones, Desserts and Cakes of the Day
Pot of Fresh Tea or Cafetière of Coffee
£22.95pp (Exchange hot drink for baby prosecco £28.95pp)

Can be served regular, (V) or (Vgn) and/or (GF) on request

**See
Table Card
for Details
of
Afternoon Tea**

CHILDREN'S MENU (under 10's) £8.25

all kid's meals are served on a cold plate
(please ask if you would like an activity pack)

Mini Cheese Burger with fries & beans or peas

Homemade Fish Fingers with fries & beans or peas

Fresh Chicken Goujons with fries & beans or peas

Home Made Lasagne oven baked

Ham 'n' Cheese Toastie (V) with fries & beans or peas

Pasta Shells (V) freshly made tomato sauce & cheese

Pork Bangers 'n' Mash (GF) local chipolatas, mash & plain gravy

Coca Cola Ribs (GF) with fries & beans or peas (**£1 supp**)

Under 10's Desserts

Kid's Ice Cream Cone (ask over for flavours) (V) **£2.50**

Strawberry & Nutella Pavlova (V)(GF) £4.50

Homemade Churros - tossed in sugar with Hershey's chocolate dip £4.50

Alabama Choc' Fudge Cake (V)(GF) - vanilla Ice cream £4.50
(can be dairy free with sorbet)

Nutella & Vanilla Ice Cream Waffle (V) £4.50

Extra Options for Sunday & Bank Holiday Roasts

all served with Yorkshire Pud'

Half Roast Chicken (off the Bone Breast on request) £17.95

Belly Pork, Crackling & Apple Chutney £17.95

Roast Lamb & Mint Sauce £19.95

Pink Beef & Horseradish £18.95

Vegan Roast (Vgn) £17.95

Smaller portion of any Sunday Roast from above £12.95

Trio of Meats (beef, lamb, belly pork) £22.95

**Roasts
available
(GF)
on request**

SUNDAY ROAST

— Sharer Sides —
(by popular demand & subject to availability)

Cauliflower Cheese (V)

Pigs in Blankets

Stuffing Balls (V) £4.50

Mashed Potato (V) each

Extra Roasties (Vgn)

(V) = vegetarian (Vgn) = vegan (GF) = can be gluten free
although..... **it is very important** that you make your server aware as some elements may need omitting or replacing
i.e. gluten free bread, gravy etc. N.B. Trace gluten can be found in chunky chips etc. from a shared fryer