



REFRESHMENT ROOMS TENTH ANNIVERSARY MENU



STARTERS

Freshly Made Soup of the Moment (GF)(V) with warm flatbread
Homemade Chicken Liver Pâté fig chutney and toast soldiers
Asian Style Salmon, Cod & Smoked Haddock Fishcakes with pickled kim chi 'slaw & satay dip
Chargrilled Fresh Asparagus (V) with truffle hollandaise and a soft poached hen's egg
Garlic 'shrooms on Flatbread (Vgn) local mushrooms, garlic, vegan cream on warm flatbread
Chilli & Marmalade Glazed Pork Belly Squares (GF) bite sized cubes of sticky loveliness
Maple, Soy 'n' Ginger Cauliflower Wings (Vgn) finger lickin' vegan goodness
Refreshment Rooms Duck Spring Rolls with blackbean & hoi sin dip
Sticky Tamarind Chicken Wings (GF) sprinkled with sesame seeds
"Hot Smoked" Salmon flaked over chef's all new potato & caper salad
Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce
Smoked Mackerel & Horseradish Pâté flatbread fingers, preserved lemon, pickled home grown radish
Moules Marinières (GF) rope grown in Trondra, Shetland with a chunk of warm flatbread
Chicken Caesar Salad dressed little gem, parmesan shavings, garlic & rosemary croûtons, anchovies and cracked pepper
Tempura Tenderstem Broccoli (Vgn) drizzle of sweet soy, star anise, garlic, ginger & cinnamon, salted peanut crumb
Honey, Soy & Chilli Chicken Goujons a real crowd pleaser

Flatbread
House Butter & Olives
£4.95

MAINS

Hand Carved Ham (served cold) (GF) Free Range Eggs 'n' Chunky Chips
Medium Spiced Butter Chicken Curry boneless thigh & cashews, saffron rice, lime pickle 'n' poppadoms
Traditional Bangers 'n' Mash Pork (GF) or Vegetarian (V) (please specify) with creamy mash 'n' onion gravy
O.M.G. Half Peri Peri Spatchcock Chicken (GF) with butter basted corn cob, sweet chilli 'slaw & skin on fries
Fully Loaded Vegan Chipotle Chilli Dog (Vgn) crispy onions, jalapeño, vegan 'slaw 'n' skin on fries
Luxury Seafood Pasta prawns, mussels, squid & half a lobster tail, cherry tomato,pepper 'n' chilli penne
Griddled Asparagus, Cashew & New Potato Salad (Vgn) coconut yoghurt, curry leaf & mustard seed drizzle
'Scooby Snack' half pound all beef cheese & bacon burger, skin on fries, a sticky tamarind chicken wing & BBQ pit beans
Slow Cooked Crackling Belly Pork (GF) sage 'n' Cheshire cider gravy & Colcanon mash
Homemade Steak 'n' Ale Pie chunky chips, real gravy & a medley of local vegetables
Homemade Chilli Con Carné (GF) half 'n' half skinny fries & dirty rice
Chicken Fillet Burger with lettuce, mayo or Cajun mayo, fries and dressed salad
Traditional Beef Lasagne 'ickle house dressed home grown salad & garlic flatbread fingers
Prime 7oz Scottish Fillet Steak (GF) with skin on fries, grilled tomato and onion rings, croûtons & fresh asparagus
Ribs 'n' Rings (GF) Coca Cola ribs & home made home grown onion rings, skin on fries, house 'slaw & buttered corn
Chorizo, Parsley 'n' Lemon Crumbed Loin of Cod on a potato & olive tray bake, finished with dill hollandaise
Beer Battered Fresh Cod by Ward's Fish chunky chips, mushy peas & salt 'n' vinegar sauce
Pot Roast Shoulder of Lamb (GF) with a honey & mint jus, chunky chips and a medley of local vegetables
8oz Rump Steak (GF) with skinny fries and a dressed house salad (sauces see opposite) (only £10.95 Steak Night Monday)
Homemade 4oz Cheeseburger all beef with fries, mixed leaf, thinly sliced red onion, tomato & pink sauce
Add extra toppings/accompaniments bacon £1 - pineapple £1 - chilli £3.50 - chicken goujons £3
Charred Corn, Cauliflower & Coconut Dahl (Vgn) beetroot 'n' sesame 'slaw, tamarind chutney, garlic naan
House Vegetarian Cheese Burger (V) on a seeded bun with sweet potato fries & a well dressed homegrown leaf salad
Salmon Thermidor (GF) with cream, mustard, cheese 'n' brandy glaze, new potatoes & vegetables
Moules Marinières & Frites (GF) rope grown in Trondra, Shetland, with cream and white wine sauce, garlic flatbread, aoili & fries
Pan-fried Fillet of Gilt Head Bream a bed of seaweed 'n' samphire, parmentier potatoes, capsicum & anchovy purée
Chicken Caesar Salad chicken breast, dressed little gem, parmesan shavings, garlic & rosemary croûtons, sweet anchovies cracked black pepper,garlic flatbread fingers & new potatoes

Please ask for the
OVER 60's MENU
Monday - Wednesday
if required

DESSERTS £6.95

(See overleaf for liqueur coffees, hot drinks etc.)

Warm Alabama Fudge Cake (V)(GF) with Nicholl's raspberry ripple ice cream & raspberry compôte
Fresh Cream, Strawberry & Toblerone Pavlova (V)(GF) with a sprig of fresh home grown mint
Chef's Rhubarb & Custard Trifle (V) with a crumbly crumble topping
American Banoffee Pancakes (V) caramel banana, salted peanut crumb and vanilla ice cream
Apple Crumble Crème Brûlée (V) cinnamon apple base, crème brûlée and crumble twinkle
Tarte au Citron (V) lemon tart with whipped cream, raspberry coulis and popping candy
Chef's Sticky Toffee Pudding (V) with vanilla ice cream
"Rock Ferry Snickers" Eton Mess (V)(GF) with crushed meringue and whipped cream
Cherry 'n' Chocolate Fudge Brownie (Vgn) with vegan vanilla ice cream



Nicholl's of Parkgate Ice Cream

Vanilla, chocolate, strawberry, cinder toffee, raspberry ripple
or vegan salted caramel, vegan vanilla or vegan sorbet

1 scoop £3.50 . . . or 2 scoops with a chocolate cigar £5.50 (V)(GF)

English & Continental Cheese Board (V)(GF) £7.95 add a glass of LBV port for £2.50
a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers

Sides

Skinny Fries (Vgn)(GF)	£4.00	Tear 'n' Share Garlic Flatbread (V)	£3.25
Chunky Chips (Vgn)(GF)	£4.00	Tear 'n' Share Garlic Flatbread & Cheese (V)	£3.75
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.00	Onion Rings (Vgn)	£4.00
Chef's Crispy Coated Sweet Potato Fries (V)	£5.00	Plain Chicken Goujons (each)	£2.00
Skin on Fries (Vgn)(GF)	£4.00	Garlic Naan Bread (V)	£2.95
Crispy Duck Hoisin Fries	£6.00	Chilli Cheese Fries (GF)	£5.00
BBQ Pit Beans (Vgn)(GF)	£2.50	Poppadoms 'n' Lime Pickle (Vgn)(GF)	£2.50
Edamame Bean, Ginger 'n' Wasabi Houmos & Bread	£4.00	Half a Lobster Tail Café du Paris (GF)	£8.50

Sauces

Chef's Pepper Sauce	£3.50	House Gravy	£3.50
House Diane Sauce (V)(GF)	£3.50	Salt 'n' Vinegar Sauce	£3.50
Dijon Sauce (Vgn)(GF)	£3.50	Chef's Chilli Con Carné	£3.50

Sunday Roast Options all served with Yorkshire Pud'

Half Roast Chicken (off the Bone Breast on request)	£14.95
Pink Beef & Horseradish	£14.95
Belly Pork, Crackling & Apple Chutney	£14.95
Roast Lamb & Mint Sauce	£14.95
Chef's Homemade Vegan Roast	£13.95
Trio of Meats (beef, lamb, belly pork)	£17.95
Smaller portions Kid's Sunday Roast (with Yorkshire Pud')	£ 7.95

Weekend Breakfast Menu

served every Saturday & Sunday 9-11am (last orders)

SPECIAL OFFERS

➔ Monday "Steak Night" 8oz Rump 'n' all the trimmings £10.95 from 5pm

"Ward's Wednesday" Fish 'n' Chips or Traditional Fishcake 'n' Fries £10 all day

Over 60's Special Menu Available Mon/Tues/Wed 2 courses £11.95 3 courses £14.95

Sandwich & Panini Menu (available on request)

Please Ask if you require Our Kid's Menu (available at all times)

Gift Vouchers Available (on sale at bar in £10 denominations)

(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

← Wine List Overleaf

Keep an eye out for the home grown herbs & produce from our polytunnels

Wine List Overleaf →

Wine, Gins 'n' Cocktails

GIN SERVE MENU

All £6.95

Ableforth's Bathtub 25ml craft Gin with Fevertree tonic, orange peel and cinnamon

British Bulldog 25ml small batch Gin with Fevertree tonic and a frozen pink grapefruit wedge

Gin Nightmare 25ml Gin Mare with Fevertree tonic with basil & a rosemary sprig

Ginny Hendricks 25ml Hendricks Gin with Fevertree tonic, cucumber, apple juice & elderflower

A Malfy Toast 25ml craft Gin with Fevertree tonic, pink peppercorns & juniper

Whitley Neill Range 25ml with corresponding fruit garnish & draught mixer (blood orange, pink grapefruit, raspberry, rhubarb 'n' ginger, gooseberry)

Gin Tree

with tonic and fruit garnish

Raspberry

Pink Grapefruit

Gooseberry

Blood Orange

4 singles £20

4 doubles £30

COCKTAILS

Espresso Martini 25ml of vanilla Vodka, shot of espresso, 12.5ml Cointreau, choc dust	£7.95
French Martini (long) 25ml Vodka, 25ml Chambord, pineapple juice to serve	£7.95
Porn Star Martini vanilla vodka, passoa, passion fruit 'n' lime juice & a chilled shot of prosecco	£8.95
Classic Mojito 50ml house rum, mint leaves, lime juice, sugar syrup over crushed ice	£7.95
Aperol Spritz 3 Prosecco, 2 Aperol, 1 soda, dash of angostura bitters	£8.95
Captain's Mojito double spiced rum, mint leaves, lime juice, sugar syrup, cranberry, soda 'n' crushed ice	£8.50
Strawberry Daiquiri double house rum, strawberry purée, lime juice	£8.50
Pimms Cup 50ml Pimms, seasonal fruits, lemon juice, top with lemonade	£7.95
Forest Fruit Bramble house gin, lemon juice, sugar syrup & crème de cassis over crushed ice	£7.95
Pink Gin Spritz pink gin, 50ml prosecco, lemon juice & tonic dash - fresh fruit garnish	£8.95
Liquid Sunshine malibu, archers pineapple & orange juice, orange slice on the rocks	£7.95
Peach Smash 50ml Kentucky Bourbon, peach purée, mint leaves, sugar syrup & ginger beer	£7.95

MOCKTAILS

Walking on Sunshine peach purée, passion fruit, lime 'n' sugar, topped with sunkist and a drizzle o' grenadine	£4.95
Virgin Daiquiri strawberry purée, pure lime juice, lemonade 'n' fresh fruit	£4.95

HOT DRINKS

Pot of Tea	£2.50
Americano	£3.00
Flat White	£3.00
Cappuccino	£3.00
Latte	£3.00
Espresso	£2.50
Double Espresso	£3.00
Fresh Cream Floater Coffee	£4.50
Hot Chocolate	£3.00
Add a Shot of Syrup to any Coffee Vanilla, Hazelnut, Caramel, Orange or Irish Cream	£1.00
Liqueur Coffee or Hot Chocolate	£6.50
you choose your liqueur with lashings of freshly whipped cream	



HOUSE WINE

WHITE	Chenin Blanc, Hutton Ridge South Africa - 75cl 13.0% Mixed soft tropical fruits: mangos, guavas, apricots and melons	
	Chardonnay, Santa Helena Chile - 75cl 13.0% Packed with ripened fruit with a crisp, dry finish.	
RED	Poca Taruca Merlot Chile - 75cl 13.0% Rich fruits on the nose with good ripe tannins. Friendly and approachable - just like the staff!	
ROSÉ	Rosebud Zinfandel California - 75cl 10.0% Pale pink, fresh strawberries, juicy and sweet, easy drinking	

WHITE WINES

Pinot Grigio IGP, Soprano - Italy - 75cl 11.5% Light straw colour with green tints, a fruity, flowery bouquet & a medium body refreshingly light & dry.	125ml	175ml	250ml	Bottle
	£3.25	£4.50	£5.95	£17.00
Sauvignon Blanc, Poca Taruca Chile - 75cl 13.0% Crisp and dry, with ripe citrus fruit. Packed with lime zest, lemon and kiwi flavours.	£3.25	£4.50	£5.95	£17.00
Chardonnay, Home Farm Australia - 75cl 13.0% Pale lemon yellow in colour. On the nose, ripened fruit such as peaches & apricot combined with hints of toast & butter. An elegant wine with tropical fruit, vanilla & honey aromas on the palate.	£3.25	£4.50	£5.95	£17.00
Marlborough, Sauvignon Blanc - New Zealand - 75cl 12.5% An absolute classic, crisp and plumpious with gooseberry fruit and a long lingering dry finish				
L'Ormarine Picpoul De Pinet - 75cl 13.0% incredibly vibrant and fresh Picpoul is the next big thing! Slightly perfumed, ripe melon fruit on the nose.				
Riesling Von Buhl - Germany - 75cl 12.0% Elegant, refined dry Riesling with fresh limes and a mineral finish.				
Eisberg Alcohol Free Chardonnay - 75cl 0.0%				

RED WINES

Shiraz, Home Farm Australia - 75cl 14.0% Soft and full flavoured with dark fruit aromas and a generous palate of berries	125ml	175ml	250ml	Bottle
	£3.50	£4.95	£6.50	£18.00
Domaine Peirère Pinot Noir - France - 75cl 13.0% Soft, plummy & warm, easy and gentle - just like the staff!				£23.00
Rioja Crianza, Azabache - Spain - 75cl 13.0% Fresh, soft and fruity, with plenty of juicy strawberry & red currant fruit. Medium tannins are well-balanced by crisp acidity and superb fruit, and a soft matured style.				£25.00
Malbec Chacaboco - Argentina - 75cl 13.5% Ruby red, smooth and richly fruity - just like the staff! With generous ripe mulberry and plum flavours.				£25.00
Last Stand Shiraz - Australia - 75cl 14.0% An absolute treat, rich plummy 'n' spicy shiraz, excellent balance and depth.				£25.00
Bodegaza Cabernet Sauvignon - Chile - 75cl 12.5% Classic blackcurrant fruit, spice and vanilla.				£20.00
Baron Philippe de Rothschild Vin de Pays d'Oc Merlot - France - 75cl 13.5% Juicy, fresh and fruit driven, soft on the palate with a long lingering finish				£25.00
Eisberg Alcohol Free Merlot - 75cl 0.0%				£11.95

ROSÉ WINES

Pinot Grigio Rosato, Soprano - Italy - 75cl 12.0% Easy-drinking Pinot Grigio rosato, delicate pink in colour with a light floral aroma blended with soft berry fruit. Supple & fresh & refreshingly zingy, with more berries on the palate.	175ml	250ml	Bottle
	£4.95	£6.50	£18.00
Eisberg Alcohol Free Pink - 75cl 0.0%			£11.95

SPARKLING WINES

Prosecco DOC Borgo Alato - Italy - 75cl 11.0% Lightly sparkling with good apple-y, citrus-y & honey tones. Pleasantly refreshing & soft - just like the staff!	
Individual Bottle of Prosecco - Italy - 20cl 10.5% Lightly sparkling - the must have accessory of the season	

CHAMPAGNES

House Champagne France - 75cl 12.0% Light golden colour from 100% black grapes; subtle biscuity bouquet; gentle mousse and soft, round, medium bodied palate.	
Taittinger Brut France - 75cl 12.5% The nose is light and delicate with hints of fruits and brioche. The palate has considerable depth and elegance with a fresh finish	
Taittinger Rosé - France - 75cl 12.5% Delicate salmon pink in colour. It's aromas are fresh with wild strawberries and hint of spice. Lively, fruity, fresh and elegant - just like the staff! Finishing with hints of cherry and blackcurrant.	



0151 644 5893
email: info@refreshmentrooms.com www.refreshmentrooms.com



P.T.O. ➔