

# Food Menu 2023

## STARTERS

- A Bowl of Fresh Homemade Soup of the Day (Vgn)(GF)** with crusty bread 'n' butter  
**Chef's Smooth Chicken Liver Pâté** with home grown green tomato chutney & toast soldiers  
**Black Sesame Tempura Asparagus (Vgn)(GF)** with a Japanese inspired miso mayo dip  
**Cornish Crab 'n' Crustacean Crumpet** with Thai purée and sharp 'n' acidic yuzu fruit gel  
**Gunpowder Bengali Beetroot Croquettes (Vgn)(GF)** with pungent Kasundi mustard (hints of mango) & mint chutney  
**Homemade Gnocchi with Pumpkin and Sage Cream Sauce (V)(GF)** - topped with blue cheese & roasted hazelnuts  
**Garlic 'shrooms on Flatbread (Vgn)** local mushrooms, garlic, plant based cream on warm flatbread  
**Moules Marinières (GF)** rope grown in Trondra, Shetland with crusty bread and butter  
**Thai Style Salmon, Cod & Smoked Haddock Fishcakes (GF)** with a pineapple 'n' lime dip  
**Chilli, Soy & Honey Chicken Goujons** with a sprinkle of sesame seeds  
**Refreshment Rooms Duck Spring Rolls** with hoi sin dip  
**Sticky Coca Cola Ribs (GF)** fall apart ribs in our secret BBQ sauce  
**Korean Red Dragon Belly Pork Squares (GF)** with sweet chilli 'slaw  
**Stornoway Black Pud' 'n' Cheese Scone** topped with crispy bacon crumb, poached egg & hollandaise sauce

## MAINS

- Matty & Liam's Toulouse Style Casserole (GF)** chicken leg/thigh, wild boar and Toulouse sausage in a rich red wine cassoulet with shallots, celery, mushrooms, thyme, lardons, cannellini & butter beans, baby potatoes and crusty bread 'n' butter **£17.95**
- Local Pork(GF) or Vegetarian Bangers (V) (please specify)** with cauliflower & leek colcanon mash 'n' onion gravy **£14.95**
- Our nearly Famous Scouse (GF)** with freshly pickled red cabbage & crusty bread 'n' butter **£14.95**
- Honey & Mustard Glazed Home Cooked Ham (served cold)(GF)** with fried free range eggs and chunky chips **£14.95**
- Homemade Steak 'n' Ale Pie** with chunky chips, real gravy, peas & heritage Chantenay carrots **£15.95**
- Traditional Beef Lasagne** with a slice of garlic bread and an 'ickle salad **£15.95**
- ♥ Moules & Frites (GF)** rope grown in Trondra, Shetland served with pernod, fennel seed 'n' garlic aioli, crusty bread 'n' butter & fries **£20.95**
- Smoked Salt 'n' Fennel Seed Basted Celeriac Steak (Vgn)(GF)** roasted broccoli wedges, 'erb vinaigrette, hassleback potatoes and plant based salt 'n' vinegar sauce **£15.95**
- Salmon Thermidor (GF)** with cream, mustard, cheese 'n' brandy glaze, new potatoes and vegetables **£16.95**
- O.M.G. Half Piri Piri Spatchcock Chicken (GF)** with butter basted corn cob, sweet chilli 'slaw & skin on fries **£17.95**
- Beer Battered Fresh Fish** chunky chips, mushy peas & salt 'n' vinegar sauce **£15.95**
- Chef's Chilli Con Carné (GF)** with salsa and half 'n' half skinny fries and dirty rice **£14.95**
- Sweet Potato, Broccoli & Peanut Butter Curry(Vgn)(GF)** **£14.95**  
with cashew crumb, crispy onions, steamed rice & flatbread finger . . . . .(add chicken breast) **£ 2.50**
- Homemade Vegan Burger (Vgn)** pink sauce, gem lettuce, tomatoes, onions & skinny fries **£15.95**
- Chicken Fillet Burger** with lettuce, mayo or Cajun mayo, fries and dressed salad **£16.95**
- Roast Hake (GF)** pea 'n' mint purée, roast garlic and rosemary potatoes, sautéed leeks, heritage Chantenay carrots and a serrano ham & garlic crumb **£19.95**
- Pot Roast Shoulder of Lamb (GF)** with a maple, rosemary & mint jus, hassleback potatoes, cavolo nero cabbage & peas **£20.95**
- Slow Cooked Crackling Belly Pork (GF)** sage 'n' Cheshire cider gravy, colcanon mash and sweet 'n' sour red cabbage **£18.95**
- The 'Big Bob' Burger** 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & dressed house salad **£21.95**
- 8oz Rump Steak (GF)** with chunky chips and a dressed house salad - for sauces see opposite (only £12.95 Steak Night Monday)- **£21.95**
- Sticky Coca Cola Ribs (GF)** fall apart ribs in our secret BBQ sauce served with skinny fries and Chef's 'slaw **£19.95**
- Homemade 4oz Cheeseburger** all beef with fries, lettuce, thinly sliced red onion, tomato & pink sauce **£16.95** double  
Add extra toppings/accompaniments bacon £1.50 - pineapple £1 - chilli £3 - chicken goujons £4 **£15.45** single

## DESSERTS £7.50

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

- £6.50 Warm Alabama Chocolate Fudge Cake (V)(GF)** with Nicholl's vanilla ice cream
- £7.50 Strawberry & Toblerone Pavlova (V)(GF)** with lashings of fresh whipped cream
- £7.95 Vegan Salted Caramel Tartlet (Vgn)** with an 'ickle jug of plant based cream and raspberry coulis
- £8.95 Nutella & Banana Waffle (V)** with freshly whipped cream
- £7.50 A Trio of Apples, Blackberry & Granola Eton Mess (V)** with freshly whipped cream
- £7.50 Homemade Churros Tossed in Cinnamon Sugar (V)** with caramelised milk dulce de leche
- £6.95 The Stickiest of Sticky Toffee Puddings (V)** with chef's custard
- £9.95 Chef's Limoncello, Lemon Drizzle Trifle**
- £7.50 Nicholl's of Parkgate Ice Cream**  
Vanilla, chocolate, strawberry, cinder toffee, raspberry ripple  
vegan vanilla, vegan salted caramel or vegan sorbet  
1 scoop £3.95 . . . or 2 scoops with a chocolate cigar £5.50 (V)(GF)
- £8.50 English & Continental Cheese Board (V)(GF)** **£9.95** add a glass of LBV port for £3.00  
a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers

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

## Sides

Skippy Fries (Vgn)(GF)	£4.25	Tear 'n' Share Garlic Flatbread (V)	£3.75
Chunky Chips (Vgn)(GF)	£4.25	Tear 'n' Share Garlic Flatbread & Cheese (V)	£4.25
Salt 'n' Pepper Skippy fries (Vgn)(GF)	£5.25	Onion Rings (Vgn)	£4.25
Chef's Crispy Coated Sweet Potato Fries (V)	£5.25	Chef's Pepper Sauce	£3.25
Chilli Fries (GF)	£5.75	Diane Sauce	£3.25
Chilli Cheese Fries (GF)	£5.75	House Gravy	£2.25
Skin on Fries (Vgn)(GF)	£4.25	Salt 'n' Vinegar Sauce	£3.25
Crispy Duck Hoisin Fries	£6.25	Plain Chicken Goujons (each)	£2.25

**Extra Sunday Roast Options** all served with Yorkshire Pud'

Half Roast Chicken (off the Bone Breast on request)	£16.95
Pink Beef & Horseradish	£17.95
Belly Pork, Crackling & Apple Chutney	£16.95
Roast Lamb & Mint Sauce	£17.95
Chef's Homemade Vegan Roast	£15.95
Trio of Meats (beef, lamb, belly pork)	£19.95
Smaller portion Sunday Roast (with Yorkshire Pud')	£10.95

**Weekend Breakfast Menu**  
served every Saturday & Sunday  
9-11am (last orders)

➔ **Monday "Steak Night" 8oz Rump 'n' all the trimmings £12.95** from 3pm

**Over 60's Special Menu Available Mon/Tues/Wed**  
Main Course £10.00 2 courses £13.45 3 courses £16.90

**Tuesday BOGOF on Starters (when ordered with main courses)**

**Tenner Thursday (see table card for special menu all priced at £10)**

**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

**Don't forget to collect your 2023 Loyalty Vouchers (one voucher for every 2 meals purchased) collect 6 to claim £12 or 12 to claim £24 etc. T&C's apply**

Head Chef:  
Matthew Fairbanks

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WineList  
Overleaf ➔

# Wine, Gins 'n' Cocktails

## GIN SERVE MENU

All £7.95

- 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)

## COCKTAILS

- Espresso Martini** £8.95  
25ml of vanilla Vodka, shot of espresso, 12.5ml Cointreau, choc dust
- French Martini (long)** £8.95  
25ml Vodka, 25ml Chambord, pineapple juice to serve
- Porn Star Martini** £9.95  
vanilla vodka, passoa, passion fruit 'n' lime juice & a chilled shot of prosecco
- Classic Mojito** £8.95  
50ml house rum, mint leaves, lime juice, sugar syrup over crushed ice
- Aperol Spritz** £9.95  
3 Prosecco, 2 Aperol, 1 soda, dash of angostura bitters
- Captain's Mojito** £9.50  
double spiced rum, mint leaves, lime juice, sugar syrup, cranberry, soda 'n' crushed ice
- Strawberry Daiquiri** £9.50  
double house rum, strawberry purée, lime juice
- Pimms Cup** £8.95  
50ml Pimms, seasonal fruits, lemon juice, top with lemonade
- Forest Fruit Bramble** £8.95  
house gin, lemon juice, sugar syrup & crème de cassis over crushed ice
- Pink Gin Spritz** £9.95  
pink gin, 50ml prosecco, lemon juice & tonic dash - fresh fruit garnish
- Liquid Sunshine** £8.95  
malibu, archers pineapple & orange juice, orange slice on the rocks
- Traditional Bloody Mary** £8.95  
50ml Smirnoff vodka, tomato juice, tabasco, Worcester sauce shaken over ice and served with a stick of celery

## MOCKTAILS

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

## HOT DRINKS

- Pot of Tea £2.75
- Americano £3.25
- Flat White £3.50
- Cappuccino £3.50
- Latte £3.50
- Espresso £2.75
- Double Espresso £3.25
- Spiced Chai Latte £3.50
- Extra Shot £1.25
- Fresh Cream Floater Coffee £5.25
- Hot Chocolate £4.25
- Add a Shot of Syrup to any Coffee £1.50  
Vanilla, Hazelnut, Caramel



Liqueur Coffee or Liqueur Hot Chocolate £7.95  
you choose your liqueur with lashings of freshly whipped cream

## WINE LIST

(ABV can change subject to vintage)

### HOUSE WINE

	125ml	175ml	250ml	Bottle
<b>WHITE</b> Chenin Blanc, Hutton Ridge South Africa - 75cl 13.0% Mixed soft tropical fruits: mangos, guavas, apricots and melons	£3.95	£5.25	£7.50	£19.95
Chardonnay, Santa Helena Chile - 75cl 13.0% Packed with ripened fruit with a crisp, dry finish.	£3.95	£5.25	£7.50	£19.95
<b>RED</b> Shiraz, Home Farm Australia - 75cl 14.0% Soft and full flavoured with dark fruit aromas and a generous palate of berries	£3.95	£5.25	£7.50	£19.95
<b>ROSÉ</b> Rosebud Zinfandel California - 75cl 10.0% Pale pink, fresh strawberries, juicy and sweet, easy drinking	£3.95	£5.25	£7.50	£19.95

### WHITE WINES

	125ml	175ml	250ml	Bottle
Pinot Grigio IGP, Soprano - Italy - 75cl 11.5% Light straw colour with green tints, a fruity, flowery bouquet & a medium body refreshingly light & dry.	£4.25	£5.95	£8.50	£20.95
Sauvignon Blanc, Poca Taruca - Chile - 75cl 13.0% Crisp and dry, with ripe citrus fruit. Packed with lime zest, lemon and kiwi flavours.	£4.25	£5.95	£8.50	£20.95
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.	£4.25	£5.95	£8.50	£20.95
Piesporter Michelsburg - Germany - 75cl 10.0% A lighter, fresh scented throwback white wine with balanced residual sweetness		N/A	N/A	£20.95
Marlborough, Sauvignon Blanc - New Zealand - 75cl 12.5% An absolute classic, crisp and plumpious with gooseberry fruit and a long lingering dry finish		N/A	N/A	£28.95
L'Ormarine Picpoul De Pinet - France - 75cl 13.0% Incredibly vibrant and fresh Picpoul is the next big thing! Slightly perfumed, ripe melon fruit on the nose.		N/A	N/A	£28.95
Baron Philippe de Rothschild Vin de Pays d'Oc Viognier - France - 75cl 12.5% An intense glittering yellow - apricot notes with subtle aromas of pear & star anise, full and silky with a spicy finish.		N/A	N/A	£24.95
Eisberg Alcohol Free Chardonnay - 75cl 0.0%		N/A	N/A	£13.50

### RED WINES

	125ml	175ml	250ml	Bottle
Poca Taruca Merlot Chile - 75cl 13.0% Rich fruits on the nose with good ripe tannins. Friendly and approachable - just like the staff!	£4.25	£5.95	£8.50	£20.95
Baron Philippe de Rothschild Vin de Pays d'Oc Pinot Noir - France - 75cl 12.5% A scintillating vermilion red hue - jammy red fruit with vanilla and roasted coffee bean, balanced tannins and lingering fruit.				£24.95
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.				£24.95
Malbec Chacaboco - Argentina - 75cl 13.5% Ruby red, smooth and richly fruity - just like the staff! With generous ripe mulberry and plum flavours.				£24.95
Last Stand Shiraz - Australia - 75cl 14.0% An absolute treat, rich plummy 'n' spicy shiraz, excellent balance and depth.				£24.95
Bodegaza Cabernet Sauvignon - Chile - 75cl 12.5% Classic blackcurrant fruit, spice and vanilla.				£20.95
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				£24.95
Eisberg Alcohol Free Merlot - 75cl 0.0%				£13.50

### ROSÉ WINES

	175ml	250ml	Bottle
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.	£5.95	£8.50	£20.95
Eisberg Alcohol Free Pink - 75cl 0.0%			£13.50

### 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!			£23.95
Individual Bottle of Prosecco - Italy - 20cl 10.5% Lightly sparkling - the must have accessory of the season			£8.95

### 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.			£37.00
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			£65.00
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 & blackcurrant.			£89.00



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P.T.O.