

Refreshment Rooms Over 60's Special Menu

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New improved menu with even more choice

Smaller portions for the smaller appetite - available all day and night Monday, Tuesday & Wednesday

Main Course £12 2 courses £15.45 3 courses £18.90

STARTERS

Ask for today's freshly prepared Soup (Vgn)(GFA) with warm flatbread

Smooth Chicken Liver Paté (GFA) with tomato, apple 'n' cider chutney & sourdough toast

Thai Style Cod & Smoked Haddock Fishcakes (GF) with chunky homemade tartare sauce

Crispy Satay Belly Pork Squares (GF) with a watermelon, pickled ginger & coriander salad

Korean Style Tempura Tenderstem Broccoli (Vgn) with gotcha Korean ketchup dressing & toasted sesame seeds

Breaded Courgette Pakora (Vgn) with a duo of dips - spicy mango and raita

Chicken 'n' Pancetta Bonbons Caesar dressing, parmesan shavings & smoked anchovies

MAINS

Honey & Mustard Home Cooked Ham (served cold)(GF) hand carved - fried free range egg & chunky chips

Salmon Thermidor (GF) (£1 supp) with cream, mustard, cheese 'n' brandy glaze, new potatoes and sautéed cavolo nero, peas 'n' leeks

Traditional Bangers 'n' Mash (GFA)(VA) pork or vegetarian sausages (PLEASE SPECIFY), creamy buttered mash onion gravy & green veg

Luxury Fish Pie (GF) pollock, haddock, mussels & prawns topped with chive mash & served with buttered french beans

Traditional Scouse (GFA) homemade to our secret recipe with freshly pickled red cabbage & crusty bread 'n' butter

Chef's Spiced Chilli Con Carné (GF) with half 'n' half fries & dirty rice, soured cream and salsa

Beer Battered Ward's Fish & Chips (GFA) chunky chips, mushy peas & salt 'n' vinegar sauce

Sri Lankan Spiced Sweet Potato & Kale Korma (Vgn)(GF) steamed rice, Kachumber salsa, spiced mango dressing & a poppadom

DESSERTS

Warm Alabama Chocolate Fudge Cake (V)(GF)

with Nicholl's vanilla ice cream

Rum Soaked Bread & Butter Pud' (V)

with Nicholl's Parkgate rum 'n' raisin ice cream

Special Apple & Pear Crumble (V)

with lashings of custard

Strawberry, Butterscotch & Fudge Pavlova (V)(GF)

freshly whipped cream

Chef's Traditional Tiramisu (V) with espresso soaked Amaretti biscuit

Nicholl's of Parkgate Ice Cream 1 scoop with a chocolate flake (GF)

vanilla, chocolate, strawberry, cinder toffee, rum 'n' raisin, banana choc chip, raspberry ripple, pistachio ripple (V)

vegan vanilla, vegan salted caramel or vegan sorbet (Vgn)

English & Continental Cheese Board (V)(GF) (£1 supp)

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

It is essential that you
make your server aware
if you require
GLUTEN FREE

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

SIDES

Skinny Fries (Vgn)(GF)	£4.95	Garlic Flatbread (V)	£4.50
Chunky Chips (Vgn)(GF)	£4.95	Garlic Flatbread & Cheese (V)	£4.95
Skin on Fries (Vgn)(GF)	£4.95	Chef's Pepper Sauce	£3.50
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.95	Red Wine & Mushroom Sauce (GF)	£3.50
Chef's Crispy Coated Sweet Potato Fries (V)	£5.95	Blue Cheese Sauce (V)(GF)	£3.50
Chilli Cheese Fries (GF)	£5.95	Salt 'n' Vinegar Sauce	£3.50
Crispy Duck Hoisin Fries	£6.95	Plant Based Peppercorn Sauce (Vgn)(GF)	£3.50
Onion Rings (Vgn)(GFA)	£5.50	Plain Chicken Goujons (each)	£3.00

(V) = vegetarian (VA) = Vegetarian Adaptable (Vgn) = vegan (GF) = gluten free (GFA) = gluten free adaptable
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