

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 & toast soldiers

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

Crispy Belly Pork Squares (GF) with Kimchi 'slaw and spiced oriental Red Dragon sauce

Fresh Local Beetroot Carpaccio (Vgn) whipped horseradish cream, pickled shallots & toasted hazelnuts

An 'ickle Pot of Chef's Spiced Chilli Con Carné (GF) with tortilla chips, soured cream and salsa

Moroccan Spiced Mushrooms (V) atop a small garlic flatbread with tahini, molasses 'n' pomegranate

Porchetta & Black 'Pud Croquettes spiced apple & tomato chutney

MAINS

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

Matty's Posh Cottage Pie (GF) prime beef brisket braised in red wine with lardons, mushrooms & shallots topped with cheesy cauliflower & potato mash

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

Goan Fish Curry (GF) salmon, monkfish cheek, mussels & king prawns cooked with turmeric, tamarind & coconut milk half fries half basmati rice

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

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

Vegetarian Mycoprotein Cannelloni (V) bechamel sauce baked with cheddar & parmesan an 'ickle salad & garlic bread fingers

Classic Beef Lasagne made to chef's treasured recipe with a chunk of garlic bread

DESSERTS

Warm Alabama Chocolate Fudge Cake (V)(GF)

with Nicholl's vanilla ice cream

S'mores Raspberry, Marshmallow & Shortbread

Honeycomb Ice Cream Sundae (Vgn)(GF)

Spiced Apple & Blackberry Crumble (V)(GF)

with lashings of custard

Strawberry & White Chocolate 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, Cadbury's crunchie (V)

vegan vanilla, vegan salted caramel, vegan honeycomb 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
Calabrian Chilli Rippled Houmous (Vgn)(GFA)	£5.50	Greek Olives (Vgn)(GFA)	£4.50
with tortilla chips			

(V) = vegetarian (VA) = Vegetarian Adaptable (Vgn) = vegan (VgnA) = vegan adaptable (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