

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

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

**Garlic Mushrooms (V)** sautéed in Café du Paris butter on sourdough toast

**Chicken 'n' Pancetta Bonbons** Caesar dressing, parmesan shavings & sweet 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

**Creamy Fusilli ai Frutti di Mare (GFA)** pollock, haddock, mussels & prawns, oven baked in a Bechamel sauce with mozzarella & parmesan

**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

**Spiced Cauliflower Steak (Vgn)(GF)** with a plant based peppercorn sauce and fries

**RR Crispy Beef, Green Pepper, Blackbean Sauce** with steamed rice

### DESSERTS

**Warm Alabama Chocolate Fudge Cake (V)(GF)**

with Nicholl's vanilla ice cream

**Home Grown Rhubarb 'n' Custard Trifle (V)**

**Special Apple & Pear Crumble (V)(GF)**

with lashings of custard

**Strawberry and Milk 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 (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

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

(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