



Refreshment Rooms

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WHY NOT SHARE EUROPEAN NIBBLES PRE STARTERS?

Calabrian Chilli Rippled Houmous & Greek Olives (Vgn) with warm flatbread fingers & tortilla chips	£8.95
Chef's Halloumi Fries (V)(GF) with homemade tomato relish from the garden	£7.95
Honey & Mustard Glazed Chipolata Sausages (GF)	£6.95

STARTERS

Summer Vegetable Minestrone Soup (V) with warm flatbread	£6.95
A Small but Perfectly Formed Chicken Caesar Salad chicken breast, sweet anchovy and crispy bacon on homegrown leaf with parmesan dressing, shavings and croutons	£8.50
Chilli, Soy & Honey Chicken Goujons with a sprinkle of sesame seeds	£8.95
Crispy Tempura Baby Squid (GF) with bang bang sauce - no further questions !!	£9.95
Garlic 'shrooms on Flatbread (Vgn) local mushrooms, garlic, plant based cream on warm flatbread	£7.95
Moules Marinières (GF) rope grown in Trondra, Shetland with a chunk of warm flatbread	£10.95
Thai Style Salmon, Cod & Smoked Haddock Fishcakes (GF) with sweet chilli dipping sauce	£8.50
Apple Cider, Honey & Mustard Glazed Belly Pork Squares (GF) with an apple and pickled parsnip 'slaw	£8.50
Chef's Smooth Chicken Liver Pâté with Turkish flatbread and homemade tomato relish from the garden	£8.50
Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce	£9.50
Miso Wild Mushroom Arancini (Vgn) with vegan wasabi dip	£8.50
Refreshment Rooms Duck Spring Rolls with hoi sin dip	£9.50
A Rather Pleasant Vegan Pâté (Vgn) red lentil & sweet potato pâté, drizzled with virgin olive oil served with flatbread fingers	£7.95

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

MAINS

Honey & Mustard Glazed Home Cooked Ham (served cold)(GF) hand carved with poached free range eggs & chunky chips	£14.95
Sweet Potato & Aubergine Moussaka RR Style (Vgn)(GF) sliced sweet potato & aubergine with soya mince, onion oregano & cinnamon - plant based bechamel, small Greek dressed salad and flatbread fingers	£18.50
Flaked Smoked Mackerel Salad (GF) homegrown bits and bobs & a horseradish dressing	£14.95
Homemade Steak 'n' Ale Pie with chunky chips, real gravy and peas 'n' carrots	£18.50
Minted Pulled Lamb Burger on a toasted brioche bun, a crumble of feta, smoked paprika fries and spiced red pepper ketchup	£18.95
Flatfish Meunière (GF) sliced new potatoes, butter, lemon 'n' capers & sweet garden peas locally landed in Liverpool Bay (ask for today's variety of flat fish)	£22.95
Salmon Thermidor (GF) with cream, mustard, cheese 'n' brandy glaze, new potatoes and sautéed peas 'n' leeks	£20.50
The 'Big Bob' Burger 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & salad	£21.95
Beer Battered Ward's Fresh Cod chunky chips, mushy peas & salt 'n' vinegar sauce	small £13.95 large £17.95 £19.95
Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce served with skinny fries and Chef's 'slaw	£17.50
Chicken Fillet Burger with lettuce, mayo or Cajun mayo, fries and dressed salad	£17.50
Homemade Vegan Burger (Vgn) pink sauce, gem lettuce, tomatoes, onions & skinny fries	£23.95
Pot Roast Shoulder of Lamb (GF) with a honey & mint jus, chunky chips and a medley of local vegetables	£17.95
Harissa Spiced Cauliflower Steak (Vgn)(GF) on a sweet potato & apricot tagine, zesty dill yoghurt, pomegranate seeds	£23.95
8oz Rump Steak (GF) with chunky chips and a dressed house salad - for sauces see "sides" section overleaf	£31.95
10oz Ribeye Steak (GF) a primal cut much prized for its tenderness and flavour with fresh asparagus, garlic mushrooms & fries	£19.95
Slow Cooked Crackling Belly Pork (GF) with "rumbledethumps" (Scottish bubble 'n' squeak with crispy cheese gratin) blistered green beans, apple, calvados & rosemary jus	£23.95
Moules & Frites (GF) rope grown in Trondra, Shetland served with pernod, fennel seed 'n' garlic aioli & fries	£18.50
Chef's Creamy, Dreamy Wild Mushroom Risotto (Vgn) a drizzle of truffle oil, flatbread fingers & a sprinkle of fresh parsley	£16.50
Classic Beef Lasagne made to chef's treasured recipe with a chunk of garlic bread	small £11.95 large £15.95
Traditional Scouse (GF) homemade to our secret recipe with freshly pickled red cabbage & crusty bread 'n' butter	double £17.50 single £15.95
Homemade 4oz Cheeseburger all beef with fries, lettuce, thinly sliced red onion, tomato & pink sauce	

Add extra toppings/accompaniments **bacon £1.50 - pineapple £1 - chilli £3 - chicken goujon £2.75**

Special Over 60's Menu Available
Monday to Wednesday

LIGHT BITES

See over for Sides and
Sunday Roast Options

Freshly Baked Individual Pulled Ham Hock & Caramelised Onion Quiche homegrown new potatoes and 'slaw	£11.95
Chef's Chorizo, Ham Hock & Stornoway Blackpu'd Hash on a toasted muffin, topped with a soft poached egg	£12.95
Home Baked Goat's Cheese & Red Pepper Tart (V) potato salad and fig chutney	£11.95
Trio of Slider Burgers cajun chicken, minted pulled lamb 'n' feta, 100% beef with homemade tomato relish, a few fries & pickled dill	£13.95