



Food Menu 2022



STARTERS

- Freshly Made Soup of the Moment (GF)(V) with warm flatbread £4.95
- Homemade Chicken Liver Pâté flavoured with Cointreau and tarragon, flatbread, home grown green tomato chutney £6.50
- Thai Style Salmon, Cod & Smoked Haddock Fishcakes with sweet chilli 'slaw £6.25
- Bourbon Chicken Wings (GF) with a maple 'n' JD BBQ sauce and charred sweetcorn rings £6.50
- Rice and Lentil Arancini (Vgn) with leaf salad and tomato 'n' sage chutney £5.50
- Honey and Sesame Halloumi Sticks (V) with jalapeño 'n' sweet chilli yoghurt and an 'ickle salad £6.95
- Garlic 'shrooms on Flatbread (Vgn) local mushrooms, garlic, plant based cream on warm flatbread £5.95
- Chilli & Marmalade Glazed Pork Belly Squares (GF) bite sized cubes of sticky loveliness £6.50
- Frank's Spicy Vegan Cauliflower Wings (Vgn)(GF) £5.95
- Chilli, Soy & Honey Chicken Goujons with a sprinkle of sesame seeds £6.50
- Refreshment Rooms Duck Spring Rolls with plum sauce £6.95
- Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce £7.50
- Smoked Mackerel & Horseradish Pâté flatbread fingers, preserved lemon, pickled home grown radish £6.50
- Deep Fried Olives, Sundries 'n' Pickles (V) basil salsa and O'Toole's Vermouth and citrus mayo £5.95
- Moules Marinières (GF) rope grown in Trondra, Shetland with a chunk of warm flatbread £7.95

Flatbread House Butter & Olives £4.95

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

MAINS

- Hand Carved Ham (served cold), Free Range Eggs 'n' Chunky Chips (GF) £10.95
- Local Pork(GF) or Vegetarian Bangers (V) (please specify) with cauliflower & leek Colcanon mash 'n' onion gravy £10.95
- Chef's Fall Apart, Slow Braised Beef Brisket (GF) Bourguignon sauce, mashed potato carrots and green beans £16.50
- Cauliflower, Chickpea & Sweet Potato Massaman Curry (Vgn) lime 'n' coconut rice, chutney & flatbread £13.95
- Homemade Steak 'n' Ale Pie with chunky chips, real gravy and peas & carrots £13.95
- Traditional Beef Lasagne with a chunk of garlic bread £12.95
- Homemade Scouse (GF) with freshly pickled red cabbage & flat bread £12.95
- 8oz Rump Steak (GF) with skinny fries and a dressed house salad (see opposite for sauces) £19.95
- Salmon Thermidor with cream, mustard, cheese 'n' brandy glaze, new potatoes and vegetables £13.95
- O.M.G. Half Piri Piri Spatchcock Chicken (GF) with butter basted corn cob, sweet chilli 'slaw & skin on fries £14.95
- Beer Battered Fresh Cod by Ward's Fish chunky chips, mushy peas & salt 'n' vinegar sauce £13.95
- Luxury Seafood Pasta prawns, mussels, squid & half a lobster tail, cherry tomato,pepper 'n' chilli penne £17.95
- Chicken Fillet Burger with lettuce, mayo or Cajun mayo, fries and dressed salad £12.95
- Prime 7oz Scottish Fillet Steak (GF) with skin on fries, grilled tomato and onion rings (see opposite for sauces) £25.95
- House Vegetarian Cheese Burger (V) on a brioche bun with skin on fries & a well dressed homegrown leaf salad £13.95
- Chorizo, Parsley 'n' Lemon Crumbed Loin of Cod on a potato and olive tray bake, finished with dill hollandaise £15.95
- Pot Roast Shoulder of Lamb (GF) with a honey & mint jus, chunky chips and a medley of local vegetables £18.95
- Ribs, Wings 'n' Onion Rings (GF) skin on fries, house 'slaw and butter basted corn on the cob £16.95
- Slow Cooked Crackling Belly Pork (GF) with sweet 'n' sour cabbage and creamy mustard mash £14.95
- The 'Big Bob' Burger 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & salad £17.95
- Moules & Frites (GF) rope grown in Trondra, Shetland served with pernod, fennel 'n' garlic aioli & fries £15.95
- Chef's Chilli Con Carné (GF) with salsa and half 'n' half skinny fries and dirty rice £12.95
- Homemade 4oz Cheeseburger all beef with fries, Romaine, thinly sliced red onion, tomato & pink sauce double £14.50 single £12.50

MONDAY STEAK NIGHT 8oz Rump £10.95

DESSERTS £5.95

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

- Warm Alabama Chocolate Fudge Cake (V)(GF) with Nicholl's vanilla ice cream
- Fresh Cream, Strawberry & Toblerone Pavlova (V)(GF) with a sprig of fresh home grown mint
- Chef's Rhubarb & Custard Trifle (V) with a crumbly crumble topping
- Apple Crumble Waffle (V) drizzled with maple syrup, dusted with cinnamon and finished with fresh whipped cream
- Blackcurrant & Cassis Crème Brûlée (V)(GF)
- Tarte au Citron (V) lemon tart with whipped cream, raspberry coulis and popping candy
- Chef's Sticky Toffee Pudding (V) with lashings of custard
- "Rock Ferry Snickers" Eton Mess (V)(GF) with crushed meringue and whipped cream
- Naturally Gluten Free Orange, Flaked Almond & Polenta Cake (Vgn)(GF) served warm with vegan vanilla ice cream

Nicholl's of Parkgate Ice Cream Vanilla, chocolate, strawberry, cinder toffee, raspberry ripple or vegan salted caramel, vegan vanilla or vegan sorbet 1 scoop £3.00 . . . or 2 scoops with a chocolate cigar £5.00 (V)(GF)

English & Continental Cheese Board (V)(GF) £6.95 add a glass of LBV port for £2.60 a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers

Sides			
Skippy Fries (Vgn)(GF)	£3.50	Tear 'n' Share Garlic Flatbread (V)	£3.00
Chunky Chips (Vgn)(GF)	£4.00	Tear 'n' Share Garlic Flatbread & Cheese (V)	£3.50
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.00	Onion Rings (Vgn)	£3.50
Chef's Crispy Coated Sweet Potato Fries (V)	£5.00	Plain Chicken Goujons (each)	£1.50
Skin on Fries (Vgn)(GF)	£4.00	Chilli Fries (GF)	£4.50
Crispy Duck Hoisin Fries (GF)	£5.50	Chilli Cheese Fries (GF)	£5.00
Halloumi Fries (V) with Sriracha mayo	£5.50	Add Half a Lobster Tail Café du Paris(GF)	£8.50
Sauces			
Chef's Pepper Sauce	£2.95	House Gravy	£2.00
House Diane Sauce (V)(GF)	£2.95	Salt 'n' Vinegar Sauce	£2.00
Dijon Sauce with plant based cream (Vgn)(GF)	£2.95	Chef's Chilli Con Carné	£3.95

Sunday Roast Options all served with Yorkshire Pud'

- Half Roast Chicken (off the Bone Breast on request) £14.95
- Pink Beef & Horseradish £14.95
- Belly Pork, Crackling & Apple Chutney £14.95
- Roast Lamb & Mint Sauce £14.95
- Chef's Homemade Vegan Roast £13.95
- Trio of Meats £17.95
- Smaller portions Kid's Sunday Roast (with Yorkshire Pud') £ 7.95

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

Monday Night - "Steak Night" 8oz Rump 'n' all the trimmings £10.95 from 5 'til 9pm

Sandwich & Panini menu (available on request) Please Ask if you require Our Kid's Menu (available at all times) or our

Over 60's Special Menu Available Mon - Tues - Wed 2 courses £11.95 3 courses £14.95

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

Wine List Overleaf

0151 644 5893

email: info@refreshmentrooms.com www.refreshmentrooms.com

Wine List Overleaf



Wine, Gins 'n' Cocktails



GIN SERVE MENU

All £6.95

- 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)

Gin Tree
with tonic and fruit garnish

- Raspberry
- Pink Grapefruit
- Gooseberry
- Blood Orange

4 singles £20
4 doubles £30

COCKTAILS

- Quarantini** £7.50
25ml of vanilla Vodka, shot of espresso, 12.5ml Cointreau, choc dust
- French Martini (long)** £7.95
25ml Vodka, 25ml Chambord, pineapple juice to serve
- Porn Star Martini** £8.95
vanilla vodka, passoa, passion fruit 'n' lime juice & a chilled shot of prosecco
- Dark & Stormy** £7.50
25ml Dark Rum, lime juice and Old Jamaica ginger beer
- Aperol Spritz** £8.95
3 Prosecco, 2 Aperol, 1 soda, dash of angostura bitters
- Tommy's Margarita** £7.95
50ml Tequila, 25ml fresh lime juice and a slosh of agave syrup
- Tom Collins** £6.50
25ml Gin, juice of half a lemon, dash of house syrup, top with soda
- Amaretto Sour** £7.50
50ml Disaronno, juice of half a lemon, egg white, dash of house syrup
- Pimms Cup** £7.50
50ml Pimms, seasonal fruits, lemon juice, top with lemonade
- Bloody Mary** £7.95
tomato juice, tabasco, Worcester sauce, celery salt, dash of port, dash of orange juice, 50ml Vodka, celery stick garnish & a grind of pepper

HOT DRINKS

- Pot of Tea** £2.50
- Americano** £3.00
- Flat White** £3.00
- Cappuccino** £3.00
- Latte** £3.00
- Espresso** £2.50
- Double Espresso** £3.00
- Fresh Cream Floater Coffee** £4.50
- Hot Chocolate** £3.00
- Add a Shot of Syrup to any Coffee** £1.00
Vanilla, Hazelnut, Caramel, Orange or Irish Cream



Liqueur Coffee or Hot Chocolate £6.50
you choose your liqueur with lashings of freshly whipped cream

HOUSE WINE

- WHITE** Chenin Blanc, Hutton Ridge South Africa - 75cl 13.0%
Mixed soft tropical fruits: mangos, guavas, apricots and melons
- Chardonnay, Santa Helena Chile - 75cl 13.0%
Packed with ripened fruit with a crisp, dry finish.
- RED** Poca Taruca Merlot Chile - 75cl 14.0%
Rich fruits on the nose with good ripe tannins. Friendly and approachable - just like the staff!
- ROSÉ** Rosebud Zinfandel California - 75cl 10.5%
Pale pink, fresh strawberries, juicy and sweet, easy drinking

WHITE WINES

- Pinot Grigio IGP, Soprano - Italy - 75cl 12.0%** £3.25
Light straw colour with green tints, a fruity, flowery bouquet & a medium body refreshingly light & dry.
- Sauvignon Blanc, Poca Taruca Chile - 75cl 12.0%** £3.25
Crisp and dry, with ripe citrus fruit. Packed with lime zest, lemon and kiwi flavours.
- Chardonnay, Home Farm Australia - 75cl 13.0%** £3.25
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.
- Sauvignon Blanc, Outnumbered - New Zealand - 75cl 13.0%** N/A
An excellent sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.
- Neirano Gavi DOCC - Piemonte Italy - 75cl 12.0%** N/A
pale yellow colour, intense floral perfume, good minerality and freshness on the palate. Everything about this wine is harmonious, it is really well balanced.
- Riesling Von Buhl - Germany - 75cl 13.0%** N/A
Elegant, refined dry Riesling with fresh limes and a mineral finish.
- Eisberg Alcohol Free Chardonnay - 75cl 0.0%** N/A

RED WINES

- Shiraz, Home Farm Australia - 75cl 12.0%** £3.25
Soft and full flavoured with dark fruit aromas and a generous palate of berries
- Domaine Peirere Pinot Noir - France - 75cl 12.0%** £23.00
Soft, plummy & warm, easy and gentle - just like the staff!
- Rioja Crianza, Azabache - Spain - 75cl 14.0%** £25.00
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.
- Malbec Los Haroldos - Argentina - 75cl 13.0%** £23.00
Ruby red, smooth and richly fruity - just like the staff! With generous ripe mulberry and plum flavours.
- Last Stand Shiraz - Australia - 75cl 14.0%** £25.00
An absolute treat, rich plummy 'n' spicy shiraz, excellent balance and depth.
- Bodegaza Cabernet Sauvignon - Chile - 75cl 12.5%** £20.00
Classic blackcurrant fruit, spice and vanilla.
- Domaine Peirere Merlot - France - 75cl 12.0%** £23.00
Juicy, fresh and fruit driven, soft on the palate and easy drinking
- Eisberg Alcohol Free Merlot - 75cl 0.0%** £11.95

ROSÉ WINES

- Pinot Grigio Rosato, Soprano - Italy - 75cl 12.0%** £4.50
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.
- Eisberg Alcohol Free Pink - 75cl 0.0%** £6.50
£11.95

SPARKLING WINES

- Prosecco DOC Spumante Borgo Alato - Italy - 75cl 11.0%** £20.00
Lightly sparkling with good apple-y, citrus-y & honey tones. Pleasantly refreshing & soft - just like the staff!
- Individual Bottle of Prosecco - Italy - 20cl 10.0%** £6.00
Lightly sparkling - the must have accessory of the season

CHAMPAGNES

- House Champagne France - 75cl 12.5%** £32.00
Light golden colour from 100% black grapes; subtle biscuity bouquet; gentle mousse and soft, round, medium bodied palate.
- Taittinger Brut France - 75cl 12.0%** £59.00
The nose is light and delicate with hints of fruits and brioche. The palate has considerable depth and elegance with a fresh finish
- Taittinger Rosé - France - 75cl 12.0%** £89.00
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 and blackcurrant.



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P.T.O. →