

Refreshment Rooms

Over 60's Special Menu

0151 644 5893 email: info@refreshmentrooms.com www.refreshmentrooms.com

New improved menu with even more choice

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

Main Course £11 2 courses £14.45 3 courses £17.90

STARTERS

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

Chilli, Soy & Honey Chicken Goujon with a sprinkle of sesame seeds

Crispy Halloumi & Watermelon Salad (V)(GF) with pomegranate chimichurri

Smoked Mackerel Rillettes (GFA) sourdough toast, French mustard & dill radishes

Smooth Chicken Liver Paté (GFA) with fig chutney & sourdough toast

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

Our Famous Onion Bhaji (Vgn)(GFA) served with minted yoghurt & spicy mango sauce

Café du Paris Sautéed Mushrooms (Vgn)(GFA) served atop toasted sourdough

It is essential that you make your server aware if you require **GLUTEN FREE** and inform them of any further allergies or intolerances when you place your order

MAINS

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

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

Vegetarian Shepherd's Pie (V) sustainable mycoprotein slow cooked ragu with seaweed topped with dreamy buttered mash and a basil 'n' mint salsa verde

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

Chicken Caesar Salad (GFA) chicken breast, gem, cherry tomatoes, anchovies, parmesan dressing, shavings, croûtons & new potatoes

Tandoori Cauliflower Steak (Vgn)(GF) onion bhaji, spicy mango sauce, our lentil, sweet potato 'n' date 'slaw, minted yoghurt and an 'ickle timbale of steamed rice

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

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

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

DESSERTS

Warm Alabama Chocolate Fudge Cake (V)(GF) with Nicholl's vanilla ice cream

Strawberry, Butterscotch & Toffee Pavlova (V)(GF) freshly whipped cream

Rum Soaked Bread & Butter Pud' (V) with Nicholl's Parkgate rum 'n' raisin ice cream

White Chocolate & Bueno Set Cheesecake (V) with a swirl of fresh whipped cream

Refreshment Rooms Biscoff Tiramisu (Vgn) a luxurious boozy delight in it's own 'ickle glass

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

vanilla, cinder toffee, chocolate, strawberry, coconut, rum 'n' raisin, raspberry ripple, pistachio (V)
vegan vanilla, vegan salted caramel or vegan sorbet (Vgn)

English & Continental Cheese Board (V)(GFA) (£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

WiFi network:
REFRESHMENT ROOMS
PASSWORD:
ROOMS2024

SPECIAL OFFERS
Monday - Wednesday
see table card
for details

SIDES

Skinny Fries (Vgn)(GF)	£4.95	Garlic Flatbread (V)	£4.50
Chunky Chips (Vgn)(GF)	£4.95	Garlic Flatbread & Cheese (V)	£4.95
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.95	Chef's Pepper Sauce	£3.50
Chef's Crispy Coated Sweet Potato Fries (V)(GF)	£5.95	Red Wine & Mushroom Sauce (GF)	£3.50
Chilli Cheese Fries (GF)	£5.95	Blue Cheese Sauce (V)(GF)	£3.50
Crispy Duck Hoisin Fries	£6.95	Salt 'n' Vinegar Sauce	£3.50
Onion Rings (Vgn)(GFA)	£4.95	Plain Chicken Goujons (each)	£3.00
Honey & Mustard Glazed Chipolatas (GF)	£6.95	Halloumi Fries (V)(GF) sriracha mayo	£6.95

(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