

# Food Menu 2024

## WHY NOT SHARE EUROPEAN NIBBLES PRE STARTERS?

**Calabrian Chilli Rippled Houmous & Greek Olives (Vgn)** with warm flatbread fingers & tortilla chips

### STARTERS

**Sweet Potato & Supergreens Chowder (Vgn)** with warm flatbread

**Roast Fennel, Clementine & Burrata Soft Cheese Salad (V)**

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

**Sweet & Sour Cod Cheeks (GF)** with pickled Asian vegetables

**Garlic 'shrooms on Flatbread (Vgn)** local mushrooms, garlic, plant based cream on warm flatbread

**Moules Marinières (GF)** rope grown in Trondra, Shetland with a chunk of warm flatbread

**Traditional Salmon, Cod & Smoked Haddock Fishcakes (GF)** with pernod, fennel 'n' garlic aioli

**Garlic 'n' Limoncello Glazed Belly Pork Squares** with a parmesan crumb

**Chef's Smooth Chicken Liver Pâté** with Turkish flatbread and Chef's Cumberland sauce

**Sticky Coca Cola Ribs (GF)** fall apart ribs in our secret BBQ sauce

**Sweet Potato, Grains 'n' Greens Winter Salad (V)** with crisped lemon feta & slow roast tomatoes

**Refreshment Rooms Duck Spring Rolls** with hoi sin dip

**Halloumi Shawarma Skewer (V)** - homemade flatbread - tomato & mint salsa - dill yoghurt

**Chef's Black Pud' 'n' Chorizo Croquettes** with bacon jam & peppery Choron (tomato spiked Bearnaise) sauce

### MAINS

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

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

**Prawn, Cod Cheek 'n' Mussel Goan Curry (GF)** jasmine lime rice, coconut relish & an 'ickle sprinkle of crispy onions

**Homemade Steak 'n' Ale Pie** with chunky chips, real gravy and peas 'n' carrots

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

**Medium Spiced Red Thai Pumpkin & Courgette Penang Curry (Vgn)** with cilantro 'n' lime rice and a small pickled Asian salad

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

**The 'Big Bob' Burger** 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & salad

**Beer Battered Ward's Fresh Cod** chunky chips, mushy peas & salt 'n' vinegar sauce

**Sticky Coca Cola Ribs (GF)** fall apart ribs in our secret BBQ sauce served with skinny fries and Chef's 'slaw

**Local Pork (GF) or Vegetarian Bangers (V) (please specify)** with cauliflower & leek colcanon mash 'n' onion gravy

**Chicken Fillet Burger** with lettuce, mayo or Cajun mayo, fries and dressed salad

**Homemade Vegan Burger (Vgn)** pink sauce, gem lettuce, tomatoes, onions & skinny fries

**Pot Roast Shoulder of Lamb (GF)** with a honey & mint jus, chunky chips and a medley of local vegetables

**Harissa Spiced Cauliflower Steak (Vgn)(GF)** on a sweet potato & apricot tagine, zesty dill yoghurt, pomegranate seeds

**8oz Rump Steak (GF)** with chunky chips and a dressed house salad - for sauces see opposite

**Meaty, Beaty, Big & Bouncy 10oz Ribeye Steak (GF)** with fresh asparagus, garlic mushrooms & french fries

**Slow Cooked Crackling Belly Pork (GF)** fennel, carrot and leek gratin - apple, calvados & rosemary jus, blistered green beans, colcanon mash & pickled shallots

**Moules & Frites (GF)** rope grown in Trondra, Shetland served with pernod, fennel seed 'n' garlic aioli & fries

**Chef's Chilli Con Carné (GF)** with salsa and half 'n' half skinny fries and dirty rice

**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 £2.50

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

£8.95

£6.50

£7.95

£8.95

£8.50

£7.50

£10.95

£7.50

£8.50

£7.95

£8.95

£7.50

£8.95

£8.50

£8.95

£14.95

small £11.95

large £15.50

£19.95

£18.50

£15.95

£17.50

£19.50

£21.95

small £13.50

large £17.50

£19.95

£14.95

£16.95

£16.50

£23.95

Monday Steak Night from 3pm

£17.95

£23.95

£31.95

£19.95

£23.95

£15.50

double £16.95

single £15.45

## DESSERTS £7.50

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

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

**Raspberry, Chambord & Jaffa Cake Trifle**

**Strawberry & Nutella Pavlova (V)(GF)** freshly whipped cream a sprig of homegrown fresh mint

**Jack's Lotus Biscoff Cheesecake (V)** with freshly whipped cream

**Our Very Own Sticky Toffee Pudding (V)** with lashings of custard

**Homemade Churros Tossed in Cinnamon Sugar (V)** chef's salted caramel dip

**Stewed Apple & Rhubarb Jalousie Pastry (V)** with Parkgate vanilla & candied almonds

**Classic Cassis Crème Brûlée (V)(GF)** with blackcurrant compôte



**Nicholl's of Parkgate Ice Cream**

vanilla, chocolate, strawberry, cinder toffee, raspberry ripple (V) vegan vanilla, vegan salted caramel or vegan sorbet (Vgn)

1 scoop £3.95 . . . or 2 scoops with a chocolate flake £5.50 (GF)

**English & Continental Cheese Board (V)(GF)**

for one £10.95.....or for two or more £15.95

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

### Sides

<b>Skinny Fries (Vgn)(GF)</b>	£4.50	<b>Garlic Flatbread (V)</b>	£3.75
<b>Chunky Chips (Vgn)(GF)</b>	£4.50	<b>Garlic Flatbread &amp; Cheese (V)</b>	£4.25
<b>Salt 'n' Pepper Skinny fries (Vgn)(GF)</b>	£5.50	<b>Chef's Pepper Sauce</b>	£3.25
<b>Chef's Crispy Coated Sweet Potato Fries (V)</b>	£5.50	<b>Red Wine &amp; Mushroom Sauce</b>	£3.25
<b>Chilli Cheese Fries (GF)</b>	£5.95	<b>House Gravy</b>	£2.25
<b>Crispy Duck Hoisin Fries</b>	£6.25	<b>Salt 'n' Vinegar Sauce</b>	£3.25
<b>Onion Rings (Vgn)</b>	£4.50	<b>Plain Chicken Goujons (each)</b>	£2.50

## Extra Sunday Roast Options all served with Yorkshire Pud'

<b>Half Roast Chicken (Off the Bone Breast on request)</b>	£17.95	
<b>Belly Pork, Crackling &amp; Apple Chutney</b>	£17.95	Roasts available (GF) on request
<b>Roast Lamb &amp; Mint Sauce</b>	£19.95	
<b>Pink Beef &amp; Horseradish</b>	£18.95	
<b>Smaller portion of any Sunday Roast from above</b>	£12.95	
<b>Trio of Meats (beef, lamb, belly pork)</b>	£21.95	

## Weekend Breakfast Menu

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

**Cauliflower Steak 'n' all the trimmings £12.95**

**8oz Rump 'n' all the trimmings £13.95**

**10oz Ribeye 'n' all the trimmings £21.95**

Over 60's Special Menu Available Mon/Tues/Wed

Main Course £10.00 2 courses £13.45 3 courses £16.90

**Tuesday £10 Spice Night** (all served with steamed rice) from 3pm

Chilli Con Carné Goan Fish Curry Lamb Madras Vegan Squash Curry Chicken Tikka Masala

**Wednesday Pizza Night** (ask for special menu starting from £10)

**Thirsty Thursday** (see table card for details)

**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

Head Chef:  
Matthew Fairbanks

Don't forget to collect your 2024 Loyalty Vouchers (one voucher for every 2 meals purchased) collect 6 to claim £12 or 12 to claim £24 etc. T&C's apply

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WineList  
Overleaf