



Refreshment Rooms

THE OVER 60's SPECIAL



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

Main Course £10 2 courses £13.45 3 courses £16.90

Starters

Sweet Potato & Supergreens Chowder (vgn) with warm flatbread

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

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

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

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

Roast Fennel, Clementine & Burrata Soft Cheese Salad (v)

Traditional Salmon, Cod & Smoked Haddock Fishcakes (GF) with homemade tartare 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

Classic Beef Lasagne with a chunk of garlic bread

Med Spiced Red Thai Pumpkin & Courgette Penang Curry (vgn) cilantro 'n' lime rice & a small pickled Asian salad

Beer Battered Fresh Cod (£2 supplement) chunky chips, mushy peas & salt 'n' vinegar sauce

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

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

Desserts

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

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

Raspberry, Chambord & Jaffa Cake Trifle

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



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 with a chocolate flake (GF)

English & Continental Cheese Board (v)(GF) (£2 supplement)

a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers

Sides

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

(v) = Vegetarian (vgn) = Vegan (GF) = Can be Gluten Free but it's **VERY IMPORTANT** that you inform us when you order as some items may need omitting/changing

For allergen info: please ask a member of staff

Gift Vouchers Available

(on sale at bar in £10 denominations)

0151 644 5893

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



facebook.com/refreshmentroomsofficial



@RRoomsOfficial