APPETISERS

Soup Of The Day, Fresh Rosemary and Rock Salt Focaccia (v)

Roasted Pumpkin, Pea, Sage and Frisse Salad with Chive Ricotta (v)

£3.95

£4.95

£6.25

£5.95

£5.95

£5.25

£4.95

£5.25

£5.75

£5.95

£6.50

£16.25

£15.95

£14.75

MAIN COURSES

Mushy Peas, Tartare Sauce

Cask Ale Battered Haddock, Chunky Chips,

Fried Free Range Egg, Chunky Chips

8oz British Beef Burger, Crispy Bacon,

Ham, Egg & Chips; Homecooked Hand Carved Ham,

Mature Cheddar, Tomato, Gherkin, Baby Gem,

Peri-Peri Chicken Fillet Burger, Smoked Garlic

Swinging Grilled Lamb Kofta Skewer, Minted Yoghurt,

Chargrilled Cauliflower steak, Roasted Baby Potatoes,

Wilted Spinach, Chickpeas and Chimichurri (ve)

Superfood Salad; Baby Spinach, Edamame Beans,

Pan Roasted Hake with a Tomato and Caper sauce.

Roasted Chicken Supreme, Sweet Potato Mash,

PRE-THEATRE OFFER

2 COURSES - £13.95 3 COURSES - £15.95

12pm-6.30pm daily

Ask your server for details

Vine Tomatoes, Broccoli, Avocado, Toasted Pumpkin

Mayonnaise, Chunky Chips, 'Refinery-slaw'

Harissa Dressing, Flat Bread, Sumac Chips

Seeds, Lemon and Olive Oil Dressing

Spiced Seabass Fillets, Bombay Potatoes,

Baby Potatoes and a Crab and Herb Crust

Mushroom, Leek and Dijon cream sauce.

Sweet Potato and Chick Pea Tagine

with Moroccan Cous Cous (ve)

With A Choice Of Tofu (ve), Feta (v)

Or Teriyaki Salmon (£2.00 Extra)

Mint Yoghurt and Herb Dressing

Red Onion, Chunky Chips, 'Refinery-slaw'

Crab and Tomato Bruschetta with Rocket and Balsamic Glaze

Mackerel Spring Rolls, Chilli Watercress and Lime Salad

Moroccan Spiced Halloumi Chips, Chilli Jam, Crispy Onions, Coriander (v)

Homemade Falafel, Smokey Harissa Hummus, Flatbread, Cucumber, Olive And Red Onion Salad (ve)

HEARTY STARTERS

Homemade Scotch Egg With Black Pudding, 'Refinery-slaw', Peashoots

Salmon and Dill Fishcakes, Dressed Baby Leaves, Tartare Sauce

Soy, Honey and Ginger Chicken Wings with Toasted Sesame Seeds and Crispy Onions

Chicken Liver, Port and Thyme Pate with Red Onion Chutney and Toasted Croutes

BBQ Baby Back Ribs, Fresh Lime

SHARERS

Refinery Taster Soy, Honey and Ginger Chicken Wings with Toasted Sesame Seeds and Crispy Onions

BBQ Baby Back Ribs, Fresh Lime

Homemade Scotch Egg With Black Pudding, 'Refinery-slaw', Peashoots

Seafood Platter

Mackerel Spring Rolls, Chilli Watercress and Lime Salad

Salmon and Dill Fishcakes, Dressed Baby Leaves, **Tartare Sauce**

Crab and Tomato Bruschetta with Rocket and Balsamic Glaze

Veggie Board

Homemade Falafel, Smokey Harissa Hummus, Flatbread, Cucumber, Olive and Red Onion Salad (n)(v)

Moroccan Spiced Halloumi Chips, Chilli Jam, Crispy Onions, Coriander (v)

Roasted Pumpkin, Pea, Sage and Frisse Salad with Chive Ricotta (v)

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4:30-10:00pm daily

£12.95

£9.95

£13.95

£12.95

£13.95

£9.25

£9.95

£15.95

£14.95

£13.95

£10.95

PASTA & RISOTTO

Papardelle Pasta, Roasted Courgettes,
Yellow Cherry Tomatoes, Olives, Tomato
and Garlic Sauce (v)
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'Linguine Carbonara'; Smoked Bacon, Mushrooms, Creamy White Wine Sauce, Parmesan

Wild Mushroom Risotto with Truffle Oil and Parmesan (v)

GRILL

All grills served with chunky chips, confit toma roast field mushroom and a choice of sauce (peppercorn, béarnaise or garlic butter)	to,
70z Fillet	£20.95
802 Sirloin	£17.95
80z Chicken breast	£13.95
The Refinery Mixed Grill; sausage, sirloin, gammon, chicken, fried egg	£17.25

SIDES

P	Chunky Chips	£2.95
	Seasonal Vegetables	£3.45
	Creamy Mash	£3.45
	Seasonal Mixed Salad	£2.95
	Bread and Butter	£2.45
	Garlic Bread	£3.95
	Garlic Bread With Cheese	£4.25
	Beer Battered Onion Rings	£2.95
	Marinated Olives	£2.95

Information regarding food allergens is available upon request: please ask your server

Winter Berry 'Refinery' Mess (Berry compote, crushed meringue and Chantilly Cream) Raspberry Frangipane Tart with Raspberry Sorbet (ve)

£11.50

"Channel Island Brie" – Creamy, Mild, Golden Brie Made with the Full Cream Milk of Guernsey Cows

"Cashel Blue" - Tipperary, Firm, Creamy, Tangy Blue

"Oakwood Smoked Cheddar" - Ford Farm, Dorchester; Matured for a Year then Smoked Over Oak Chippings

PUDDINGS

All £5.95

Chocolate, Toffee and Orange Tartlet with Chantilly Cream

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Winter Berry & Vanilla Cheesecake with Raspberry Coulis

A Trio Of Desserts To Share: - Chocolate, Toffee and Orange Tartlet - Winter Berry and Vanilla Cheesecake with Raspberry Coulis - Winter Berry 'Refinery' Mess

(Berry compote, crushed meringue and Chantilly Cream)

Ice Cream and Sorbets £8.95 (Choose 3 From The Selection)

CHEESEBOARD

£6.95

£4.50

£11.95

£10.95 (Choose 3 from 5 cheeses + Crackers, Piccalilli, Onion Chutney, Pickled Onion)

> "Black Bomber" - Snowdonia, creamy, smooth, extra Mature Cheddar

"Snowdonia Red Devil" - Denbigh, Red Leicester Style, Hint of Chilli

THURSDAY WINE & DINE

2 COURSES WITH A BOTTLE OF WINE PER PERSON £19.95 12pm-10pm weekly

@RefineryLpool

www.therefinery-liverpool.co.uk



The Refinery Liverpool

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