

LIGHT BITES

3 dishes **11.50** 5 dishes **17.50** 8 dishes **26.50**

- (v) Soup Of The Day, Fresh Rosemary and Rock Salt Focaccia **3.5**
- Cod and Haddock Fishcakes, Smoked Paprika Aioli, Baby Leaves **5.95**
- (v)(n) Blue Cheese, Pear and Walnut Tart, Onion Chutney **4.95**
- (n) Teriyaki Chicken Wings, Crispy Noodle Salad, Sesame Seeds **5.5**
- Roasted King Prawns, Chorizo, Lemon Butter, Sourdough Toast **6.25**
- Asian Sticky Pork Ribs, Spring Onion And Lime Salad **5.75**
- (v) Warm Goats Cheese Salad, Caramelised Onions, Garlic And Thyme Croutons, French Mustard Dressing **4.95**
- Homemade Scotch Egg With Black Pudding, 'Refinery-Slaw', Peashoots **4.95**
- (ve) Avocado Salad, Pickled Radish, Carrot, Beetroot, Chimichurri Dressing **4.75**
- Fritti Misti; Tempura Prawns, Calamari and Whitebait, Curried Aioli **5.95**

 **THE REFINERY**
AFTERNOON TEA 
10 PER PERSON
every day 3-5pm

SANDWICHES & BAGUETTES

...all served with crisps and 'Refinery-slaw'

- "The Refinery Club" - Chargrilled Chicken, Bacon, Lettuce, Tomato, Garlic Mayo, Toasted Bloomer Bread **7.5**
- Roasted Sirloin, Caramelised Onion, Toasted Baguette, Blue Cheese Dressing **7.5**
- Pulled Ham Hock, Home-made Crunchy Piccalilli, Toasted Baguette **6.5**
- (v) Three Cheese Baguette, Spring Onion, Tarragon Mayonnaise **5.95**
- 'Fish Finger Butty' - Homemade Fish Fingers, Tartare Sauce, Warm Brioche Bun **6.5**
- ...Add Soup Of The Day Or Proper Chips **+2**

PRE-THEATRE OFFER

2 COURSES - 13.5
4.30 - 6.30pm daily

MAIN COURSES

- Cask Ale Battered Haddock, Proper Chips, Mushy Peas, Tartare Sauce **10.5**
- 8oz British Beef Burger, Tomato, Gherkin, Baby Gem, Red Onion, Proper Chips, 'Refinery Slaw'
...add Crisp Bacon **+1**
...add Mature Cheddar **+0.5** **10.95**
- (v) Linguine Pasta, Roasted courgettes, yellow cherry tomatoes, Olives, Tomato and Garlic Sauce, Fresh Parmesan
...add Chicken **+1.5**
...add Chorizo **+2**
...add King Prawns **+2** **9**
- Peri-Peri Chicken Fillet Burger, Smoked Garlic Mayonnaise, Proper Chips, 'Refinery Slaw' **10.5**
- Chargrilled National Parks Lamb chops, Bombay Spiced Potatoes, Mint Dressing, Fresh coriander **9.95**
- (v) Chargrilled Asparagus, Pea and Mint Risotto, Crispy Shallots, Truffle oil **9.25**
- 5oz Sirloin Steak, Roasted Vine Tomato, Field Mushroom, Proper Chips (choice of garlic butter, peppercorn or béarnaise sauce) **10.95**
- Panfried Seabass Fillets, Crushed Sweet Potato, Lime Hollandaise, Crispy Leeks **11.5**
- (ve) Superfood Salad; Baby Spinach, Edamame Beans, Vine Tomatoes, Broccoli, Avocado, Toasted Pumpkin Seeds, Lemon and Olive Oil Dressing with a choice of Tofu, Teriyaki Salmon or Feta **9.95**

SIDES

- Proper Chips **2.95**
- Seasonal Vegetables **3.25**
- Creamy Mash **3.25**
- Seasonal Mixed Salad **2.95**
- Bread and Butter **2.25**
- Garlic Bread **3.5**
- Garlic Bread with Mozzarella **3.95**
- Battered Onion Rings **2.5**
- Marinated Olives **2.95**

LIVE MUSIC

EVERY NIGHT 6.45-9PM
&
SUN LUNCH 2-4PM

Check the 'What's On' Blackboard

HAPPY HOUR COCKTAILS

TWO COCKTAILS 9
TWO PITCHERS 25

5pm - 6.30pm daily

PUDDINGS

5.5


- (n) Traditional Lemon Posset, Toasted Pistachios Shortbread Biscuits
- "Refinery Eton Mess"; Summer Berries, Meringue, Chantilly Cream
- Summer Fruit Bread and Butter Pudding, Crème Anglaise, Fresh Mint
- Salted Caramel Brownie, Black Cherry Ice Cream, Ginger crumb
- (n) Caramelised Fig Tart, Minted Crème Fraîche, Candied Pecans
- White Chocolate and Passion Fruit Cheesecake, Summer Fruit Coulis
- (n) A Trio of Desserts to Share - Salted Caramel Brownie, Black Cherry Ice Cream, Traditional Lemon Posset, Shortbread Biscuits, "Refinery Eton Mess" **9.95**
- Organic Cheshire Farm Ice Cream and Sorbet Selection Available (3 scoops) **4.5**

CHEESEBOARD


- (Choose 3 from 5 cheeses + Crackers, Piccalilli, Tomato Chutney, Pickled Onion) **6.95**
- "Channel Island Brie" - Creamy, Mild, Golden Brie made with the full cream milk of Guernsey cows
- "Cashel Blue" - Tipperary, Firm, Creamy, Tangy Blue
- "Black Bomber" - Snowdonia, Creamy, Smooth, Extra Mature Cheddar
- "Snowdonia Red Devil" - Denbigh, Red Leicester Style, Hint Of Chillli
- "Oakwood Smoked Cheddar" - Ford Farm, Dorchester; matured for a year then slowly smoked over oak chippings

SUNDAY WINE & DINE

2 COURSES WITH A BOTTLE OF WINE PER PERSON
19.5
4.30-10.30pm weekly

 0151 294 3024

 The Refinery Liverpool

 www.therefinery-liverpool.co.uk

 @RefineryLpool

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