

CHOOSE YOUR WINE...

WHITE

El Velero Verdejo Blanco Albali

Green apple and citrus fruit on the palate with floral notes

RED

El Velero Verdejo Tempranillo

Cherry-red, strawberry and fruits of the forest on its smooth and velvety palate

ROSE

Solandia Rosato, Salento

Soft and fruity with cherry tones and floral hints of rose and violet

STARTERS

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

Cod and Haddock Fishcakes, Smoked Paprika Aioli, Baby Leaves

(v)(n) Blue Cheese, Pear and Walnut Tart, Onion Chutney

(n) Teriyaki Chicken Wings, Crispy Noodle Salad, Sesame Seeds

Asian Sticky Pork Ribs, Spring Onion And Lime Salad

Roasted King Prawns, Chorizo, Lemon Butter, Sourdough Toast

(v) Warm Goats Cheese Salad, Caramelised Onions, Garlic And Thyme Croutons, French Mustard Dressing

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

(ve) Avocado Salad, Pickled Radish, Carrot, Beetroot, Chimichurri Dressing

Fritti Misti; Tempura Prawns, Calamari and Whitebait, Curried Aioli

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**



MAIN COURSES

Cask Ale Battered Haddock, Proper Chips, Mushy Peas, Tartare Sauce

Boz British Beef Burger, Tomato, Gherkin, Baby Gem, Red Onion, Proper Chips, 'Refinery Slaw'

Chargrilled Pork Ribeye, Chorizo And Butterbean Stew, Roasted New Potatoes Tenderstem Broccoli

(n) Barbecued Chilli Duck Breast, Pineapple And Papaya Salad, Soy, Ginger And Honey Dressing, Crushed Cashews.

Panfried Seabass Fillets, Crushed Sweet Potato, Lime Hollandaise, Crispy Leeks

(v) Chargrilled Asparagus, Pea and Mint Risotto, Crispy Shallots, Truffle Oil

Aged British Sirloin Steak, Proper Chips or Horseradish Mash, Roasted Vine Tomato, Field Mushroom (Choice of garlic butter, peppercorn or béarnaise sauce)

Pan Roasted Chicken Supreme, Wild Mushroom and Charred Corn Risotto, Chicken Jus

(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

(v) Linguine Pasta, Roasted Courgettes, Yellow Cherry Tomatoes, Olives, Tomato and Garlic Sauce, Fresh Parmesan

PUDDINGS

(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 **4.5** Available (3 scoops)

CHEESEBOARD

6.95

Choose 3 from 5 cheeses + Crackers, Piccalilli, Tomato Chutney, Pickled Onion

"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 chilli

"Oakwood Smoked Cheddar" – Ford Farm, Dorchester; matured for a year then slowly smoked over oak chippings

0151 294 3024

The Refinery Liverpool

www.therefinery-liverpool.co.uk

@RefineryLpool

Josephine Butler Building, Hope Street, Liverpool, L1 9BP

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