

STARTERS

- (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**
- Asian Sticky Pork Ribs, Spring Onion And Lime Salad **5.75**
- Roasted King Prawns, Chorizo, Lemon Butter, Sourdough Toast **6.25**
- (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**

PRE-THEATRE OFFER

2 COURSES - 13.5

4.30 - 6.30pm daily
ask your server for details

SHARERS

- "The Refinery Taster" - Scotch Egg with Black Pudding, Teriyaki Chicken Wings, Crispy Noodle Salad, Sesame Seeds, Asian Sticky Pork Ribs, Spring Onion and Lime Salad **13.5**
- "Seafood Platter" - Cod And Haddock Fishcakes, Smoked Paprika Aioli, Baby Leaves, Roasted King Prawns, Chorizo, Lemon Butter, Sourdough Toast, Fritti Misti; Tempura Prawns, Calamari and Whitebait, Curried Aioli **13.5**
- (v)(n) "Mediterranean Board" - Blue Cheese, Pear and Walnut Tart, Onion Chutney, Avocado Salad, Pickled Radish, Carrot, Beetroot, Chimichurri Dressing, Warm Goats Cheese, Caramelised Onions, Garlic and Thyme Croutons, French Mustard Dressing **10.5**

**THE REFINERY IS AVAILABLE
TO HIRE FOR ALL OCCASIONS...**

ASK FOR DETAILS!



MAIN COURSES

- Cask Ale Battered Haddock, Proper Chips, Mushy Peas, Tartare Sauce **10.5**
- Boz British Beef Burger, Tomato, Gherkin, Baby Gem, Red Onion, Proper Chips, 'Refinery Slaw' ...add Crisp Bacon **+1**
...add Mature Cheddar **+0.5**
- Chargrilled Pork Ribeye, Chorizo And Butterbean Stew, Roasted New Potatoes Tenderstem Broccoli **11.95**
- (n) Barbecued Chilli Duck Breast, Pineapple And Papaya Salad, Soy, Ginger And Honey Dressing, Crushed Cashews. **14.95**
- Panfried Seabass Fillets, Crushed Sweet Potato, Lime Hollandaise, Crispy Leeks **11.5**
- (v) Chargrilled Asparagus, Pea and Mint Risotto, Crispy Shallots, Truffle Oil **9.25**
- Aged British Beef Steak, Proper Chips or Horseradish Mash, Roasted Vine Tomato, Field Mushroom (Choice of garlic butter, peppercorn or béarnaise sauce) ...Sirloin **16.5**
...Fillet **19.95**
- Pan Roasted Chicken Supreme, Wild Mushroom and Charred Corn Risotto, Chicken Jus **12.5**
- (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**
- (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**

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 6-8.15PM

&

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

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

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