



PRE-THEATRE OFFER

Starter and Main Course **13.5**

4.30-6.30pm daily

STARTERS

- (v) Soup Of The Day, Fresh Rosemary and Rock Salt Focaccia
Cod and Haddock Fishcakes, Smoked Paprika Aioli, Baby Leaves
- (v) Warm Goats Cheese Salad, Caramelised Onions, Garlic and Thyme Croûtons, French Mustard Dressing
Asian Sticky Pork Ribs, Spring Onion and Lime Salad
- (ve) Avocado Salad, Pickled Radish, Carrot, Beetroot, Chimichurri Dressing

MAIN COURSES

- Cask Ale Battered Haddock, Proper Chips, Mushy Peas, Tartare Sauce
- 8oz British Beef Burger, Crisp Bacon, Mature Cheddar, Tomato, Gherkin, Baby Gem, Red Onion, Proper Chips, 'Refinery Slaw'
Panfried Seabass Fillets, Crushed Sweet Potato, Lime Hollandaise, Crispy Leeks
- (v) Chargrilled Asparagus, Pea and Mint Risotto, Crispy Shallots, Truffle Oil
- Pan Roasted Chicken Supreme, Wild Mushroom and Charred Corn Risotto, Chicken Jus
- Aged British Sirloin Steak, Proper Chips or Horseradish Mash, Roasted Vine Tomato, Field Mushroom
(Choice of Garlic Butter, Peppercorn or Bearnaise Sauce) **+3 supplement**
- (v) Linguine Pasta, Roasted Courgettes, Yellow Cherry Tomatoes, Olives, Tomato and Garlic Sauce, Fresh Parmesan

PUDDINGS ...5.5

- (n) Traditional Lemon Posset, Toasted pistachios,
Shortbread biscuits
- Summer Fruit Bread and Butter Pudding,
Crème Anglaise, Fresh Mint
- (n) Caramelised Fig Tart, Minted Crème Fraîche,
Candied Pecans
- Salted Caramel Brownie, Black Cherry Ice Cream,
Ginger Crumb
- White Chocolate and Passion Fruit Cheesecake,
Summer Fruit Coulis
- "Refinery Eton Mess" Summer Berries,
Meringue, Chantilly Cream

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

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

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