



CHOOSE YOUR WINE...

WHITE

Short Mile Bay Sauvignon Blanc
Unoaked, Spring Blossom, Honey

RED

Short Mile Bay Shiraz
Blackcurrant, Bramble, Black Pepper Spice

ROSE

Whispering Hills White Zinfandel
Lively, Fresh, Summer Fruit Flavours

STARTERS

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

Beetroot Carpaccio, Whipped Goats Cheese,
Pecans, Vinaigrette (v)(n)

Pork, Apple And Calvados Pate, Toasted Sourdough,
Winter Fruit Chutney

Mackerel Spring Rolls, Chilli Watercress
and Lime Salad

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

Crayfish and Prawn Cocktail, Marie-rose Sauce, Tomato,
Gem Lettuce, Melba Toast

Homemade Falafel, Smokey Harissa Hummus, Flatbread,
Cucumber, Olive and Red Onion Salad

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

Salmon and Dill Fishcakes, Dressed Baby Leaves,
Tartare Sauce

Salt and Pepper Chicken Wings, Roasted
Peppers and Onions, Chilli Jam

BBQ Baby Back Ribs, Fresh Lime

SIDES

Proper 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



MAIN COURSE

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

Ham, Egg & Chips; Homecooked Hand Carved Ham,
Fried Free Range Egg, Proper Chips

8oz British Beef Burger, Crispy Bacon, Mature Cheddar, Tomato,
Gherkin, Baby Gem, Red Onion, Proper Chips,
'Refinery-slaw'

8oz Sirlion, Proper Chips, Confit Tomato
Roast Field Mushroom, Choice of Sauce
(Peppercorn, Béarnaise or Garlic Butter)

Swinging Grilled Lamb Kofta Skewer, Minted Yoghurt,
Harissa Dressing, Flat Bread, Sumac Chips

Peri-Peri Chicken Fillet Burger, Smoked Garlic Mayonnaise,
Proper Chips, 'Refinery-slaw'

Superfood Salad; Baby Spinach, Edamame Beans,
Vine Tomatoes, Broccoli, Avocado, Toasted Pumpkin Seeds,
Lemon and Olive Oil Dressing
With A Choice Of Tofu (ve), Feta (v)

Pan Fried Seabass Fillets, Olive Crushed New Potatoes,
Spinach, Cherry Vine Tomatoes, Hollandaise Sauce

Herb Crusted Cod Loin with Chorizo,
New Potato and Butterbean Stew

Roasted Chicken Supreme, Sweet Potato Mash,
Mushroom, Leek and Dijon cream sauce.

Spring Green Risotto, Garden Peas, Broad Beans,
Asparagus Tips, Shaved Parmesan (v)

Chargrilled Cauliflower steak, Roasted Baby Potatoes,
Wilted Spinach, Chickpeas and Chimichurri (ve)

PUDDINGS

All £5.95

Lemon Meringue Pie, Swiss Meringue,
Fruit Coulis, Shaved Chocolate

Double Chocolate Brownie, Salted Caramel Ice
Cream, Crushed Pistachios (n)

Apple & Rhubarb Crumble, Crème Anglaise

Sloe Gin And Blueberry Syllabub,
Pistachio Praline (n)

Chocolate and Orange Torte, Orange Sorbet (ve)

Wild Berry and Vanilla Cheesecake, Mango Coulis

A Trio Of Desserts To Share: Double Chocolate Brownie,
Salted Caramel Ice Cream, Crushed Pistachios. Sloe Gin
And Blueberry Syllabub Pistachio Praline and Wild Berry
and Vanilla Cheesecake, Mango Coulis (n) **£11.95**

Cheshire Farm Ice Cream and Sorbets
(Choose 3 From The Selection) **£4.50**

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