



Refreshment Rooms

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WHY NOT SHARE EUROPEAN NIBBLES PRE STARTERS?

Italian Style Anitpasti Sharer prosciutto, salami, peppered pastrami, creamy burrata cheese, olives, garlic sourdough toast	£13.95
Calabrian Chilli Rippled Houmous & Greek Olives (Vgn) with warm flatbread fingers & tortilla chips	£8.95
Chef's Halloumi Fries (V)(GF) with a peach & puy lentil salsa	£7.95
Honey & Mustard Glazed Chipolata Sausages (GF)	£6.95

Please make your server aware
of any allergies or intolerances
We will be happy to help

STARTERS

Ask for today's freshly prepared Soup (Vgn) with warm flatbread	£6.95
Umami Rich Portobello Mushroom (Vgn)(GF) whipped plant based feta stuffing, spinach & baked with nuts 'n' seeds	£8.95
Chilli, Soy & Honey Chicken Goujons with a sprinkle of sesame seeds	£8.95
Posh Fish Fingers RR Style (GF) tempura fingers of seabass with a Mediterranean style olive & sundried tomato chunky dip	£8.95
Hot 'n' Spicy Wings & Drummer (GF) glazed with "Louisiana Lickers" hot cajun garlic mix	£8.50
Moules Marinières (GF) rope grown in Trondra, Shetland with a chunk of warm flatbread	£10.95
Hot Smoked Salmon Fishcakes (GF) with pickled seaweed 'n' samphire and caper mayo	£8.50
"Bang Bang" BBQ Belly Pork Squares (GF) with home pickled 'slaw	£8.95
Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce	£9.95
Vegan Cauliflower Mac 'n' Cheese Croquettes (Vgn) with an earthy truffle mayo	£7.95
Smooth Chicken Liver & Sweet Mincemeat Paté "to die for" with sourdough toast	£8.50
Refreshment Rooms Duck Spring Rolls with hoi sin dip	£9.95
Chef's Chorizo, Ham Hock & Stornoway Blackpud' Hash on half a toasted muffin, topped with a soft poached egg	£8.50

MAINS

Honey & Mustard Glazed Home Cooked Ham (served cold)(GF) hand carved with fried free range eggs & chunky chips	£15.95
Sticky Asian Sea Bass Fillet on oodles of stir fried noodles - glazed with fresh lime, honey, soy, chilli 'n' sesame seeds	£18.95
Homemade Steak 'n' Ale Pie with chunky chips, real gravy and peas 'n' carrots	£18.95
Caramelised Belly Pork (GF) with ham hock fritter, apple gel, buttered greens, mashed potato, calvados & rosemary sauce	£21.95
Refreshment Rooms Jerk Chicken (GF) on the bone super spiced Jamaican style with fluffy coconut 'rice 'n' peas'	£19.50
Chef's Spiced Chilli Con Carné (GF) with dirty rice, soured cream and salsa	£15.95
Oozing BBQ Pulled Brisket, Jalapeno, Cheese 'n' Pickle Pie with parmentier sweet potatoes & rich onion gravy	£19.95
Low Carb Monkfish Tail (GF) pan seared, wrapped in bacon, oven baked in tomato, chorizo, cannellini & butter bean cassoulet	£24.95
Salmon Thermidor (GF) with cream, mustard, cheese 'n' brandy glaze, new potatoes and sautéed peas 'n' leeks	£20.95
The 'Big Bob' Burger 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & salad	£23.95
Beer Battered Ward's Fresh Cod chunky chips, mushy peas & salt 'n' vinegar sauce	£18.95
Traditional Bangers 'n' Mash (GF) pork or vegetarian sausages (PLEASE SPECIFY), creamy mash onion gravy & green vegetables	£15.95
Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce served with skinny fries and Chef's 'slaw	£19.95
Chicken Fillet Burger with lettuce, mayo or Cajun mayo, fries and dressed salad	£18.50
Homemade Vegan Burger (Vgn) pink sauce, gem lettuce, tomatoes, onions & skinny fries	£18.50
Pot Roast Shoulder of Lamb (GF) with a honey & mint jus, chunky chips and a medley of local vegetables	£24.95
Classic Beef Lasagne made to chef's treasured recipe with a chunk of garlic bread	£16.95
8oz Rump Steak (GF) with chunky chips and a dressed house salad - for sauces see "sides" section overleaf	£24.95
10oz Ribeye Steak (GF) a primal cut much prized for its tenderness and flavour with fresh asparagus, garlic mushrooms & fries	£32.95
Sweet Potato Cutlets (Vgn)(GF) with garlic, sesame, pepper, pine nut & chilli duxelle, whipped tahini & chunks of Turkish flatbread	£18.50
Moules & Frites (GF) rope grown in Trondra, Shetland served with pernod, fennel seed 'n' garlic aioli & fries	£23.95
Traditional Scouse (GF) homemade to our secret recipe with freshly pickled red cabbage & crusty bread 'n' butter	small £12.95 large £15.95
Homemade 4oz Cheeseburger all beef with fries, lettuce, thinly sliced red onion, tomato & pink sauce	double £18.50
Add extra toppings/accompaniments bacon £1.50 - pineapple £1 - chilli £3 - chicken goujon £3 - pulled BBQ brisket £3	single £16.50

Special Over 60's Menu Available
Monday to Wednesday

LIGHTER BITES

See over for Sides and
Extra Sunday Roast Options

Freshly Baked Individual Pulled Ham Hock & Caramelised Onion Quiche (GF) new potatoes and 'slaw	£12.95
Flaked Smoked Mackerel Salad with lemon & zaatar dressing, garlic sourdough croûtons 'n' pickles	£13.95
Beer Battered Fresh Haddock chunky chips, mushy peas and salt 'n' vinegar sauce	£14.50
Trio of Slider Burgers 100% beef, cajun chicken & NY style pulled BBQ brisket, frickles & a few fries	£14.95
Cheddar, Balsamic, Onion & Leek Tartlet (V)(GF) new potatoes and fig chutney	£11.95
Cheesy Sourdough Toast topped with prosciutto, creamy burrata cheese & sweet peach - drizzled with hot honey	£12.95
A Couple O' Shredded Duck & Hoi Sin Tacos (GF) cucumber, spring onion, hoi sin sauce and a handfull of fries	£12.95

SIDES

Skinny Fries (Vgn)(GF)	£4.50	Garlic Flatbread (V)	£4.25
Chunky Chips (Vgn)(GF)	£4.95	Garlic Flatbread & Cheese (V)	£4.75
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.95	Chef's Pepper Sauce	£3.50
Chef's Crispy Coated Sweet Potato Fries (V)	£5.50	Red Wine & Mushroom Sauce	£3.50
Chilli Cheese Fries (GF)	£5.95	Blue Cheese Sauce (V)	£3.50
Crispy Duck Hoisin Fries	£6.50	Salt 'n' Vinegar Sauce	£3.50
Onion Rings (Vgn)	£4.95	Plain Chicken Goujons (each)	£3.00

DESSERTS

Warm Alabama Chocolate Fudge Cake (V)(GF) £7.95 with Nicholl's vanilla ice cream	Our Very Own Sticky Toffee Pudding (V) £8.50 with lashings of custard
Tiramichoux (V) £8.95 Matty's choux bun crammed with boozy cream and topped with chocolate	Irish Whiskey 'n' Bailey's Crème Brûlée (GF)(V) £7.95
Rock Ferry Peach Melba Tart (V) £8.50 with fresh whipped cream	Honey Rippled Fresh Natural Yoghurt (V) £7.50 layered with crunchy granola and topped with summer fruits compôte
Spiced Carrot Cake (Vgn) £7.95 packed with sultanas & pineapple - topped with vegan orange buttercream & vegan ice cream	Salted Chocolate Black Forest ganache (V) £8.95 with black cherry, plant based cream biscoff crumb
Chef's Banoffee Cheesecake (V) £8.50 sliced banana, toffee sauce and pouring cream	Fresh Cream Pavlova (GF)(V) £8.50 Strawberry, White Chocolate 'n' Hazelnuts
Refreshment Rooms Craffle (V) the love child of croissants & waffles with kunafa pistachio topping and Nicholl's Parkgate pistachio ice cream	£8.95

Trio Dessert Sharer - Cheesecake, Fudge Cake & Pavlova with a scoop of vanilla ice cream **£14.50**

Nicholl's of Parkgate Ice Cream 1 scoop **£3.95** . . . or 2 scoops with a chocolate flake **£5.50 (GF)**
vanilla, chocolate, strawberry, cinder toffee, raspberry ripple (V) vegan vanilla, vegan salted caramel or vegan sorbet (Vgn)

English & Continental Cheese Board (V)(GF) for one **£10.95**.....or for two or more **£15.95**
a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers add a glass of LBV port for **£3.00**

SANDWICH / PANINI

served 'til 5.00pm (not available Sunday or Bank Holidays)

COLD SANDWICHES

brown, white or (GF) bread with a handful of fries

Hand Carved Ham & Dijon Mustard (GF) £10.95

Vegan Cheese 'n' Pickle (Vgn)(GF) £10.95

Pink Beef & Horseradish (GF) £11.95

Free Range Egg Mayo & Wirral Watercress (V)(GF) £10.95

Vegan Coronation Chickpea Salad (Vgn)(GF) £10.95

HOT PANINI

Turkish flatbread with a handful of fries

Chilli, Honey & Soy Breaded Chicken Breast £10.95

Crispy Duck & Hoi Sin £11.95

Minted Pulled Lamb £11.95

Vegan Cheese 'n' Onion (Vgn) £10.95

Pulled BBQ Beef Brisket melted cheese, crispy onions **£11.95**

REFRESHMENT ROOMS AFTERNOON TEA

Subject to availability 2.30 - 5.00pm (Mon - Sat excl. Bank Holidays) advanced bookings only

A selection of Cold Finger Sandwiches, Savoury Pastries,
selection of Homemade Scones, Desserts and Cakes of the Day
Pot of Fresh Tea or Cafetière of Coffee

£22.95pp (Exchange hot drink for baby prosecco £28.95pp)

Can be served regular, (V) or (Vgn) and/or (GF) on request

SPECIAL OFFERS

Monday - Thursday
see table card
for details

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Table Card
for Details

CHILDREN'S MENU (under 10's) £8.50

all kid's meals are served on a cold plate
(please ask if you would like an activity pack)

Mini Cheese Burger with fries & beans or peas

Homemade Fish Fingers with fries & beans or peas

Fresh Chicken Goujons with fries & beans or peas

Home Made Lasagne oven baked

Ham 'n' Cheese Toastie (V) with fries & beans or peas

Pasta Shells (V) freshly made tomato sauce & cheese

Pork Bangers 'n' Mash (GF) local chipolatas, mash & plain gravy

Coca Cola Ribs (GF) with fries & beans or peas (**£1 supp**)

Under 10's Desserts

Kid's Ice Cream Cone (ask over for flavours) (V) **£2.50**

Alabama Choc' Fudge Cake (V)(GF) - vanilla ice cream **£3.95**
(can be dairy free with sorbet)

Strawberry & Nutella Pavlova (V)(GF) **£3.95**

Nutella & Vanilla Ice Cream Waffle (V) **£3.95**

Options for Sunday & Bank Holiday Roasts

all served with Yorkshire Pud' and can be (GF) on request

Half Roast Chicken (Off the Bone Breast on request) **£18.95**

Belly Pork, Crackling & Apple Chutney **£18.95**

Roast Lamb & Mint Sauce **£19.95**

Pink Beef & Horseradish **£19.95**

Vegan Roast **£18.50**

Smaller portion of any Sunday Roast from above **£13.95**

Trio of Meats (beef, lamb, belly pork) **£23.95**

SUNDAY ROAST

Sharer Sides

(by popular demand & subject to availability)

Cauliflower Cheese (V)

Pigs in Blankets

Stuffing Balls (V) **£4.95**

Mashed Potato (V) each

Extra Roasties (Vgn)

(V) = vegetarian (Vgn) = vegan (GF) = can be gluten free
although..... **it is very important** that you make your server aware as some elements may need omitting or replacing
i.e. gluten free bread, gravy etc. N.B. Trace gluten can be found in chunky chips etc. from a shared fryer