LIGHT BITES

3 dishes 11.50 5 dishes 17.50 8 dishes 26.50	
(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
Roasted King Prawns, Chorizo, Lemon Butter, Sourdough Toast	6.25
Asian Sticky Pork Ribs, Spring Onion And Lime Salad	5.75
(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,	4.75

Chimichurri Dressing Fritti Misti; Tempura Prawns, Calamari and Whitebait, **Curried Aioli**

THE REFINERY IS AVAILABLE TO HIRE FOR ALL OCCASIONS... **ASK FOR DETAILS!**

SANDWICHES & BAGUETTES

all	served	with	crisps	and	'Refir	nery-sla	iw'

"The Refinery Club" – Chargrilled Chicken, Bacon, Lettuce, Tomato, Garlic Mayo, Toasted Bloomer Bread	7.5
Roasted Sirloin, Caramelised Onion, Toasted Baguette, Blue Cheese Dressing	7.5
Pulled Ham Hock, Home-made Crunchy Piccalilli, Toasted Baguette	6.5
(v) Three Cheese Baguette, Spring Onion, Tarragon Mayonnaise	5.95
'Fish Finger Butty' - Homemade Fish Fingers, Tartare Sauc Warm Brioche Bun	e, <mark>6.5</mark>

...Add Soup Of The Day Or Proper Chips +2

PRE-THEATRE OFFER 2 COURSES - 13.5 4.30 - 6.30pm daily

LITCHEN. BAD THE REFINERY TVE MUSIC

LUNCH MENU

MAIN COURSES

	MAIN OCONCEO	
4.95	Cask Ale Battered Haddock, Proper Chips, Mushy Peas,Tartare Sauce	10.5
4.75 5.95	8oz British Beef Burger, Tomato, Gherkin, Baby Gem, Red Onion, Proper Chips, 'Refinery Slaw'	10.95
	add Crisp Bacon +1 add Mature Cheddar +0.5	
0	(v) Linguine Pasta, Roasted courgettes, yellow cherry tomatoes, Olives, Tomato and Garlic Sauce, Fresh Parmes add Chicken +1.5 add Chorizo +2 add King Prawns +2	9 San
	Peri-Peri Chicken Fillet Burger, Smoked Garlic Mayonnaise, Proper Chips, 'Refinery Slaw'	10.5
7.5 7.5	Chargrilled National Parks Lamb chops, Bombay Spiced Potatoes, Mint Dressing, Fresh coriander	9.95
6.5	(v) Chargrilled Aspargus, Pea and Mint Risotto, Crispy Shallots, Truffle oil	9.25
5.95 9, 6.5	5oz Sirloin Steak, Roasted Vine Tomato, Field Mushroom, Proper Chips (choice of garlic butter, peppercorn or béarnaise sauce)	10.95
	Panfried Seabass Fillets, Crushed Sweet Potato, Lime Hollandaise, Crispy Leeks	11.5
	(ve) Superfood Salad; Baby Spinach, Edamame Beans,	9.95

(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

12-4.30PM DAILY

SIDES

10.5	Proper Chips	2.95
).95	Seasonal Vegetables	3.25
	Creamy Mash	3.25
	Seasonal Mixed Salad	2.95
	Bread and Butter	2.25
9	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 B SUN LUNCH 2-4PM

Check the 'What's On' Blackboard

HAPPY HOUR COCKTAILS

TWO COCKTAILS 9 TWO PITCHERS 25

5pm - 6.30pm daily

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, 9.95 Black Cherry Ice Cream, Traditional Lemon Posset, Shortbread Biscuits, "Refinery Eton Mess" Organic Cheshire Farm Ice Cream and Sorbet Selection 4.5

CHEESEBOARD

Available (3 scoops)

(Choose 3 from 5 cheeses + Crackers, Piccalilli, 6.95 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

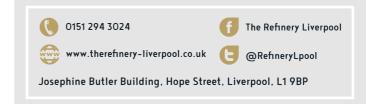
"Oakwood Smoked Cheddar" - Ford Farm, Dorchester; matured for a year then slowly smoked over oak chippings

SUNDAY WINE & DINE

2 COURSES WITH A BOTTLE OF WINE PER PERSON

19.5

4.30-10.30pm weekly



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