

# REFRESHMENT ROOMS

Follow us on

[f](#) /Refreshment Rooms Official

[t](#) @RRoomsOfficial

[i](#) therefreshmentrooms



Full Menu on  
Centre Pages  
Wine List on back

## GAZETTE

Rock Park, Rock Ferry  
Birkenhead

September 2020

# Thanks for all your support



We've all been through the mill, but we are on the road back to some kind of normality and in the coming months we can hopefully get more and more relaxed whilst still keeping an eye on everybody's health.

The team have worked so hard and we appreciate all their efforts and loyalty. In this industry the guys rely on their tips and you have always shown your appreciation but with the advent of contactless or card payments it can be overlooked, let me reassure you that ALL gratuities are shared amongst all the staff.

**FEEL FREE TO TAKE YOUR MENU AWAY AND GIVE TO A FRIEND**

## POSITIVE NEWS FOR THE FUTURE

### DECEMBER MENUS IMMINENT

TABLE RESERVATIONS & PARTY BOOKINGS  
ARE NOW BEING TAKEN AND CAN BE  
SECURED WITH A SMALL DEPOSIT  
(Christmas Day Fully Booked)



We are open 7 days a week  
(last food orders 9.00pm)

Monday to Friday  
11.30am - 11.00pm  
(kitchen closes 9.00pm)

Saturday & Sunday  
9.00am - 11.00pm  
(kitchen closes 9.00pm)

For Bookings

0151 644 5893  
or

[info@refreshmentrooms.com](mailto:info@refreshmentrooms.com)  
or

[f](#) Refreshment Rooms Official

Menus

[www.refreshmentrooms.com](http://www.refreshmentrooms.com)

Photography by Liv Sherlock

Please ask to join our emailing list to receive offers, new menus (inc. December) etc.




# THE MAIN MENU

## STARTERS

Charcuterie Board    £16.95

Hand Carved Ham, Chicken Liver Pâté, Cured Meats  
Scotch Egg, Sundries, Pickles, Olives 'n' Chutney  
with Artisan Breads and Butter



Vegan Board    £14.95

Red Pepper Houmous, Homemade Vegan Chorizo  
Buffalo Spiced Seitan Strips, Tapenade, Sundries  
Pickles, Olives 'n' Chutney - with Artisan Breads  
and Olive Oil 'n' Balsamic Vinegar

(*) Chef's Minted Pea 'n' Thyme Soup (made fresh daily) (V)(GF) with crusty bread	£5.50
House Coca Cola Ribs (GF) with its own 'ickle finger bowl....bless!!	£7.50
(*)Homemade Red Pepper Houmous (Vegan)(GF) with Greek olives and locally baked olive focaccia	£5.75
(*) Chef's Smooth Chicken Liver Pâté with a round of thick white toast and a dollop of green tomato 'n' apple chutney	£6.50
(*) Our Creamed Chestnut Mushrooms (V)(GF) atop a toasted muffin with port & creamy Stilton sauce	£5.95
(*)Crispy English Breakfast Saladette stornoway black pud', bacon & chorizo, topped with a soft yet crispy deep-fried egg	£5.95
Sticky Devilled Chicken Wings & Corn Cob Slices (GF) with a Bourbon sauce	£5.95
Smoked Salmon & Mojito Prawn Cocktail Cornets with 'ickle brown bread 'n' butter triangles	£6.95
Salt 'n' Pepper Belly Pork skewer (GF) with a little nest of spicy glass noodles	£6.50
Halloumi, Green Pepper & Cherry Tomato Kebab (V)(GF) with a honey, chilli 'n' lime dressing	£6.95
Oriental Duck Spring Rolls with hoi sin dip and a small noodle salad	£6.95
(*)Thai Style Salmon, Cod & Smoked Haddock Fishcakes with sweet chilli 'slaw	£6.50
Moules Marinières (GF) steamed in a white wine sauce with a chunk of locally baked ciabatta bread	£7.50
(*)Chilli, Soy & Honey Chicken Goujons with chef's love AND oodles of flavour	£6.25

## MAINS

- (K)(\*)Home Cooked Ham (GF) (served cold)  
with free range eggs and chunky chips

Homemade Steak 'n' Ale Pie  
with chunky chips, real gravy and medley of local vegetables

(\*)Beer Battered Fresh Cod by Ward's Fish  
with chunky chips, mushy peas and chef's salt 'n' vinegar sauce

(K)(\*)Original Beef Lasagne - Oven Baked  
with a chunk of garlic ciabatta


Shoulder of Lamb Pot Roast  
with a honey & mint jus, dauphinoise potatoes and a medley of local vegetables

Chicken Fillet Burger  
with lettuce, mayo or Cajun mayo, fries and dressed salad

Chef's "No Bull" Homemade Burger (vegan)  
homemade vegan pink sauce, red onion & skinny fries - add cheese £1 (V)

Our Famous Coca Cola Ribs (GF)  
tangy fall apart ribs with skinny fries and house 'slaw

House Frito Misto  
crispy whitebait, calamari 'n' tempura king prawns with aioli and skinny fries

	£10.95
	£13.95
	£13.95
	£12.95
	£18.95
	£12.95
	£12.95
	£17.95
	£13.95

Pink Fillet of Beef	£15.95
Seafood	£15.95
Tofu (Vegan)	£12.95



- 7oz Thick Cut Sirloin Steak (GF)  
with skinny fries and a dressed house salad

(\*)Salmon Thermidor  
with cream, mustard, cheese 'n' brandy glaze, new potatoes and vegetables

8oz Prime Rump Steak (GF)  
28 Day Aged, dauphinoise potatoes & a medley of vegetables

(K)(\*)Refreshment Rooms Scouse  
with braised local red cabbage and crusty bread

Katsui Seitan Strips (Vegan)  
with chip shop curry sauce, steamed rice and Kimchi pickled vegetables

Scrumpy Glazed Slow Roasted Belly Pork (GF)  
with crackling, mashed potato, braised local red cabbage and cider gravy

(K)(\*)Chef's Chilli Con Carné (GF)  
with salsa and half 'n' half skinny fries and dirty rice

The 'Big Bob' Burger  
2x4oz burgers topped with Jack cheese & bacon served with fries, chilli beef, chicken goujons & salad

(\*)Refreshment Room's Chicken Curry (GF)  
with half rice, half fries and mango chutney

Moules 'n' Frites (GF)  
mussels in cream & white wine sauce french style with a chunk of bread, skinny fries 'n' aioli

Homemade 4oz All Beef Cheeseburger  
with fries, Romaine, thinly sliced red onion, beef tomato & pink sauce

Add extra toppings/accompaniments bacon **£1** - pineapple **£1** - chilli **£3** - chicken goujons **£3**



	£19.95
	£13.95
	£18.95
	£12.95
	£13.95
	£14.95
	£12.95
	£17.95
	£12.95
	£15.95
double	£13.95
single	£11.95

LIGHT BITES (Smaller portions)	
Pie 'n' a Pint (or a small glass of house wine!) smaller version of our home baked pies - steak 'n' ale or cheese (V)	£7.50
(*) Chef's Spicy Rigatoni Arrabiata (Vegan) tomato based sauce with fresh chillies	£9.50
(*) Baked Creamy Seafood Gnocci smoked haddock, salmon, cod 'n' prawns, creamy, unctuous and oven baked with a cheese glaze	£10.50
Scotch Egg & Cheddar Ploughman's Scotch egg, mature Cheddar cheese, pickles 'n' chutney served with a hunk of ciabatta	£9.50
(K)(*) Local Bangers & Mash with lashings of onion gravy	£9.50
(K)(*) Vegetarian Bangers & Mash (V) with lashings of meat free onion gravy	£9.50

## A BIT ON THE SIDE

Salt 'n' Pepper Chunky Chips (Vegan)(GF)	£4.95
Basket of Chunky Chips (Vegan)(GF)	£4.00
Basket of Skinny Fries (Vegan)(GF)	£3.50
Dauphinoise Potatoes (V)	£4.00
Garlic Ciabatta (V)	£3.50
Garlic Ciabatta with Cheese (V)	£3.95
Basket of Local Artisan Breads (Vegan) & Butter (V)	£3.95
Onion Rings (Vegan)	£3.95
Greek Olives (Vegan)(GF)	£3.95
Our Famous Salt 'n' Vinegar Sauce	£2.00
Chef's Creamy Peppercorn Sauce	£2.50



### Over 60's Special

(all day and night, Monday - Wednesday)  
choose a smaller portion from dishes/Light Bites marked (\*)  
**2 Courses £10.50 3 Courses £13.50**

### Children

(available at all times)  
**£6.50 main £3.00 dessert**  
smaller portions of dishes marked (K)  
with the added choice of Chicken Goujons, fries & beans

## Traditional Sunday Roast (Sundays Only)



(K) Half Roast Chicken or Roast Breast of Chicken	£13.95
Pink Beef 'n' Yorkshire Pud' with horseradish cream	£13.95
Lamb Shoulder and Mint Sauce	£13.95
Belly Pork, Crackling with green tomato 'n' apple chutney	£13.95
Special Trio of Meats (Beef, Lamb 'n' Pork) and all the usual suspects	£16.95
(K) Vegan Roast with all the trimmings	£11.95

**Children** (available at all times) **£6.50 main £3.00 dessert**  
smaller portions of dishes marked (K) with the added choice of Chicken Goujons, fries & beans



DESSERTS £5.95



Nicholl's of Parkgate Ice Cream  
Vanilla, chocolate, strawberry, cinder toffee,  
raspberry ripple or vegan sorbet

(K)(\*) 1 scoop £3.00 or 2 scoops with a chocolate cigar £5.95 (V)(GF)

(K)(\*) Homemade Pavlova (V)(GF)  
freshly whipped cream, fresh strawberries & Chef's tobleron sauce

Chef's Traditional Sticky Toffee 'n' Date Pudding (V)  
toffee sauce and Nicholl's vanilla ice cream

(\*) Orchard Apple & Cherry Crumble (Vegan)  
coconut dressing (Vegan) or lashings of custard (V)



(K)(\*) Homemade Snickers Cheesecake (V)  
freshly whipped cream, fresh strawberries & a sprig of home grown mint

(\*) Olde Fashioned Bread 'n' Butter Pud'(V)  
with Bailey's Irish cream, dotted with sultanas, served with lashings of custard

Warm Waffle (V)  
topped with sliced bananas and a caramel sauce, served with fresh cream

Warm Chocolate Brownie (V)(GF)  
Nicholl's raspberry ripple ice cream & raspberry coulis

Liv's individually baked Lemon Tart (V)  
with raspberry garnish and a slosh of fresh cream



(\* + £1) **CHEESE £6.95** add a glass of LBV port for £2.50

English & Continental Cheese Board (V)(GF)  
a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers

**DESSERT WINE** 37.5cl (Half Bottle) £16.00  
Tabali Late Harvest Muscat - Chile - 37.5cl 13% Quite simply, utterly delicious!  
An ideal partner with a host of desserts or will cut through mature cheese beautifully - just like the staff!

Individual Presentation Birthday Cake (V) £9.00

HOT DRINKS

Americano	£3.00	Hot Chocolate	£3.00
Espresso	£2.50	Pot of Tea	£2.50
Double Espresso	£3.00	Latte	£3.00
Cappuccino	£3.00	Mocha	£3.00
Flat Black / White	£3.00		

Add a Shot of Syrup to any Coffee vanilla, hazelnut or caramel 50p

Liqueur Coffee or Hot Chocolate £5.95  
you choose your liqueur with lashings of freshly whipped cream

CLASSIC AFTERNOON TEA

(Monday - Saturday 2.30pm 'til 5.00pm with 24hr notice)  
£14pp or £20pp with PROSECCO



SANDWICHES All £7.95

on brown, white or gluten free with a handful of fries

Pink Beef & Horseradish  
Smoked Salmon, Cream Cheese & Cucumber  
Hand Cut Ham & Whole Grain Mustard  
Mature Cheddar, Onion & Mayo (V)



PANINIS All £7.95

on ciabatta with a handful of fries  
Hand Cut Ham & Mature Cheddar  
Hoi Sin Duck, Chilled Cucumber & Spring Onion  
Chicken & Bacon with Brie and Cranberry  
Grilled Cypriot Halloumi, Tomato & Oregano (V)

BREAKFAST

(Served Sat & Sun 9am - 11.00am (strictly last orders) - Full Sat & Sun Menu available as normal 12 noon - 9pm)

The Full English (GF) Bacon, fried egg, sausage, Stornoway black pud', grilled tomato, mushrooms, beans & hash brown served with toast £7.95

The Full Vegetarian (V) Two Vegetarian sausage, mushrooms, fried egg, baked beans, hash brown, grilled tomato and toast £7.95

Smoked Salmon & Scrambled Eggs (GF) Served on malted toasted bloomer £7.95

Eggs Benedict (GF) Crispy bacon 'n' poached eggs, English muffin, hollandaise £6.95

Continental Breakfast chef's selection of cured meats and cheese served with home baked mini croissants, toast & preserves £7.95

Belgian Waffle Topped with crispy bacon, sausages and a drizzle of maple syrup £7.50

Eggs Royale (GF) Smoked salmon 'n' poached eggs, English muffin, hollandaise £7.50



Breakfast for the Smaller Appetite

Two Poached Eggs on Toast (V)(GF) £3.95

Mini English (GF) Bacon, fried egg, sausage, beans & toast £4.50

Mini Vegetarian (V) Vegetarian sausage, fried egg, beans, hash brown and toast £4.50

Poached Egg on Toast (V)(GF) £2.95

Beans on Toast (Vegan)(GF) £2.95

Bacon or Sausage or Vegetarian Sausage Sandwich (V)(GF) on toasted white or brown bloomer £4.95

Crispy English Breakfast Saladette stornoway black pud', bacon & chorizo, topped with a soft yet crispy deep-fried egg £5.95

**Extras - £1.00 each** Bacon - Egg - Sausage - Vege Sausage - Stornoway Black Pud' - Beans - Hash Brown - Mushrooms  
Grilled Tomato - Two rounds of Toast - 2 mini croissants

Drinks

Tea - per person	£2.50
Coffee -	
Americano	£3.00
Flat black or white	£3.00
Cappuccino	£3.00
Latte	£3.00
Double Espresso	£3.00
Hot Chocolate	£3.00
Apple Juice	£1.85
Orange Juice	£1.85
Big Bloody Mary(see over leaf for details)	£8.95
Virgin Bloody Mary	£3.00
San Pellegrino -	
Lemon	£2.40
Orange	£2.40
Blood orange	£2.40
Mini Bottle of Prosecco	£5.95



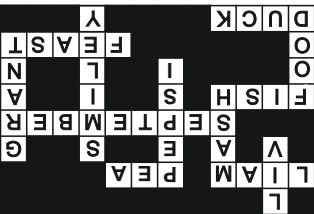
ASK YOUR SERVER ABOUT OUR BEER RANGE - A FULL DRINKS LIST IS AVAILABLE TO VIEW AT THE BAR

SEE OVERLEAF FOR GIN SERVE, COCKTAILS & WINES

FOOD ALLERGIES & DIETARY REQUIREMENTS

(V) = vegetarian (Vegan) = vegan or can be made vegan  
(GF) = can be gluten free but 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

CROSSWORD  
SOLUTION





COCKTAILS

Quarantini	25ml of vanilla Vodka, shot of espresso, 12.5ml Cointreau, choc dust	£7.50
French Martini (long)	25ml Vodka, 25ml Chambord, pineapple juice to serve	£7.95
Tom Collins	25ml Gin, juice of half a lemon, dash of house syrup, top with soda	£6.50
Amaretto Sour	50ml Dissarono, juice of half a lemon, egg white, dash of house syrup	£7.50
Dark & Stormy	25ml Dark Rum, lime juice and Old Jamaica ginger beer	£7.50
Aperol Spritz	3 Prosecco, 2 Aperol, 1 soda, dash of angostura bitters	£8.95
Pimms Cup	50ml Pimms, seasonal fruits, lemon juice, top with lemonade	£7.50
Tommy's Margarita	50ml Tequila, 25ml fresh lime juice & a slosh of agave syrup	£7.95
Big Bloody Mary	2 bottles of tomato juice, tabasco, Worcester sauce, celery salt, dash of port, dash of orange juice, 50ml Vodka, celery stick garnish and a grind of pepper	£8.95



GIN SERVE MENU

All £6.95

Ableforth's Bathtub 25ml craft Gin with Fevertree tonic, orange peel and cinnamon

British Bulldog 25ml small batch Gin with Fevertree tonic and a frozen pink grapefruit wedge

Gin Nightmare 25ml Gin Mare with Fevertree tonic with basil & a rosemary sprig

Ginny Hendricks 25ml Hendricks Gin with Fevertree tonic, cucumber, apple juice and elderflower

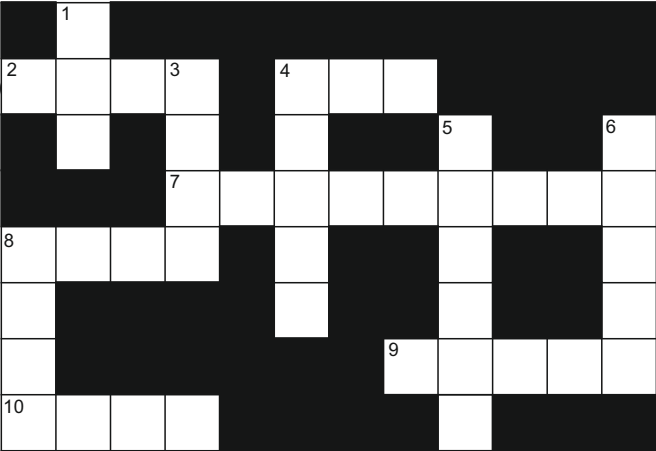
A Malfy Toast 25ml craft Gin with Fevertree tonic, pink peppercorns & juniper

Whitley Neill Range 25ml with corresponding fruit garnish & draught mixer (blood orange, pink grapefruit, raspberry, rhubarb 'n' ginger, gooseberry)

CROSSWORD

- ACROSS
2. HE'S ALWAYS EARLIEST FOR HIS SHIFT & THE MAIL (anag)
4. THIS MENU'S SOUP FLAVOUR
7. WHEN WEEKEND BREAKFAST RESUMES
8. e.g. COD
9. HOW YOU MIGHT DESCRIBE OUR FOOD
10. HAVE A ROLL IN STARTER LAND

- DOWN
1. HOUSE PHOTOGRAPHER
3. BANGERS ARE SERVED WITH THIS
4. OUR MOST POPULAR SOFT DRINK
5. THE HEAD OF RECYCLING'S NICKNAME
6. RESIDENT ARTIST
8. WHAT WE ARE RENOWNED FOR



SOLUTION ON 3rd PAGE

WINE LIST

HOUSE WINE

	125ml	175ml	250ml	Bottle
WHITE Chenin Blanc, Hutton Ridge South Africa - 75cl 13.0%	£2.95	£4.25	£5.75	£17.00
Mixed soft tropical fruits: mangos, guavas, apricots and melons				
Chardonnay, Santa Helena Chile - 75cl 13.0%	£2.95	£4.25	£5.75	£17.00
Packed with ripened fruit with a crisp, dry finish.				
RED Poca Taruca Merlot Chile - 75cl 14.0%	£2.95	£4.25	£5.75	£17.00
Rich fruits on the nose with good ripe tannins. Friendly and approachable - just like the staff!				
ROSE Rosebud Zinfandel California - 75cl 10.5%	£2.95	£4.25	£5.75	£17.00
Pale pink, fresh strawberries, juicy and sweet, easy drinking				

WHITE WINES

	125ml	175ml	250ml	Bottle
Pinot Grigio IGP, Soprano - Italy - 75cl 12.0%	£3.25	£4.50	£6.50	£18.00
Light straw colour with green tints, a fruity, flowery bouquet & a medium body refreshingly light & dry.				
Sauvignon Blanc, Poca Taruca Chile - 75cl 12.0%	£3.25	£4.50	£6.50	£18.00
Crisp and dry, with ripe citrus fruit. Packed with lime zest, lemon and kiwi flavours.				
Chardonnay, Home Farm Australia - 75cl 13.0%	£3.25	£4.50	£6.50	£18.00
Pale lemon yellow in colour. On the nose, ripened fruit such as peaches & apricot combined with hints of toast & butter. An elegant wine with tropical fruit, vanilla & honey aromas on the palate.				
Sauvignon Blanc, Round Stone Bay - New Zealand - 75cl 12.5%		N/A	N/A	£25.00
An excellent sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.				
Gavi il Forte - Italy - 75cl 13.0%		N/A	N/A	£23.00
pale yellow colour, intense floral perfume, good minerality and freshness on the palate. Everything about this wine is harmonious, it is really well balanced.				
Riesling Von Buhl - Germany - 75cl 13.0%		N/A	N/A	£25.00
Elegant, refined dry Riesling with fresh limes and a mineral finish.				

RED WINES

	125ml	175ml	250ml	Bottle
Shiraz, Home Farm Australia - 75cl 12.0%	£3.25	£4.50	£6.50	£18.00
Soft and full flavoured with dark fruit aromas and a generous palate of berries				
Domaine Peirère Pinot Noir - France - 75cl 12.0%				£20.00
Soft, plummy & warm, easy and gentle - just like the staff!				
Rioja Crianza, Azabache - Spain - 75cl 14.0%				£25.00
Fresh, soft and fruity, with plenty of jucy strawberry & red currant fruit. Medium tannins are well-balanced by crisp acidity and superb fruit, and a soft matured style.				
Malbec Los Haroldos - Argentina - 75cl 13.0%				£23.00
Ruby red, smooth and richly fruity - just like the staff! With generous ripe mulberry and plum flavours.				
Last Stand Shiraz - Australia - 75cl 14.0%				£25.00
An absolute treat, rich plummy 'n' spicy shiraz, excellent balance and depth.				
Bodegaza Cabernet Sauvignon - Chile - 75cl 12.5%				£20.00
Classic blackcurrant fruit, spice and vanilla.				

ROSE WINES

	175ml	250ml	Bottle
Pinot Grigio Rosato, Soprano - Italy - 75cl 12.0%	£4.50	£6.50	£18.00
Easy-drinking Pinot Grigio rosato, delicate pink in colour with a light floral aroma blended with soft berry fruit. Supple & fresh & refreshingly zingy, with more berries on the palate.			

SPARKLING WINES

Prosecco DOC Spumante Borgo Alato - Italy - 75cl 11.0%	£20.00
Lightly sparkling with good apple-y, citrus-y & honey tones. Pleasantly refreshing & soft - just like the staff!	
Individual Bottle of Prosecco - Italy - 20cl 10.0%	£6.00
Lightly sparkling - the must have accessory of the season	

CHAMPAGNES

House Champagne France - 75cl 12.5%	£32.00
Light golden colour from 100% black grapes; subtle biscuity bouquet; gentle mousse and soft, round, medium bodied palate.	
Taittinger Brut France - 75cl 12.0%	£59.00
The nose is light and delicate with hints of fruits and brioche. The palate has considerable depth and elegance with a fresh finish	
Taittinger Rosé - France - 75cl 12.0%	£89.00
Delicate salmon pink in colour. It's aromas are fresh with wild strawberries and hint of spice. Lively, fruity, fresh and elegant - just like the staff! Finishing with hints of cherry and blackcurrant.	