



# Festive Food Menu 2021



## STARTERS

**A Bowl of Leek 'n' Potato Soup (V)** with warm flatbread  
**Chef's Smooth Chicken Liver Pâté** with home grown green tomato chutney & Turkish flatbread  
**Frank's Spicy Vegan Cauliflower Wings (Vgn)(GF)**  
**Bourbon Chicken Wings (GF)** with a maple 'n' JD BBQ sauce, with charred sweetcorn rings  
**Mojito King Prawn Cocktail (GF)** served on baby gem lettuce with an 'ickle baby hovis ....bless!  
**Chef's Chorizo and Stornoway Black Pud' Hash** with a soft poached hen's egg  
**Garlic 'shrooms on Flatbread (Vgn)** local mushrooms, garlic, plant based cream on warm flatbread  
**Moules Marinières (GF)** rope grown in Trondra, Shetland with a chunk of warm flatbread  
**Thai Style Salmon, Cod & Smoked Haddock Fishcakes** with sweet chilli 'slaw  
**Chilli, Soy & Honey Chicken Goujons** with a sprinkle of sesame seeds  
**Refreshment Rooms Duck Spring Rolls** with hoi sin dip  
**Sticky Coca Cola Ribs (GF)** fall apart ribs in our secret BBQ sauce  
**Salt 'n' Pepper Belly Pork Skewer (GF)** with a drizzle of sriracha

Please ask for the  
**OVER 60's MENU**  
**Monday - Wednesday**  
**if required**

## MAINS

**Traditional Roast Cheshire Turkey (GF)** with all the festive trimmings  
**Local Pork(GF) or Vegetarian Bangers (V)** (please specify) with cauliflower & leek Colcanon mash 'n' onion gravy  
**Festive Vegetarian Roast (GF)(Vgn)** with all the trimmings and vegan gravy  
**Homemade Steak 'n' Ale Pie** with chunky chips, real gravy and peas & carrots  
**Beer Battered Fresh Cod by Ward's Fish** chunky chips, mushy peas & salt 'n' vinegar sauce  
**Homemade Scouse (GF)** with freshly pickled red cabbage & flat bread  
**8oz Rump Steak (GF)** with skinny fries and a dressed house salad  
**Salmon Thermidor** with cream, mustard, cheese 'n' brandy glaze, new potatoes and vegetables  
**O.M.G. Half Piri Piri Spatchcock Chicken (GF)** with butter basted corn cob, sweet chilli 'slaw & skin on fries  
**Traditional Beef Lasagne** with a chunk of garlic bread  
**Chickpea & Lentil Dahl (Vgn)(GF)** with crispy okra fingers, house chutney and vegan flatbread  
**Luxury Seafood Pasta** prawns, mussels, squid & half a lobster, cherry tomato,pepper 'n' chilli penne  
**Chicken Fillet Burger** with lettuce, mayo or Cajun mayo, fries and dressed salad  
**Surf 'n' Turf (GF)** 5oz fillet steak, 5oz lobster tail, café du Paris butter, skin on fries, asparagus, tomato, mushroom 'n' red onion  
**House Vegetarian Cheese Burger (V)** on a brioche bun with skin on fries & a well dressed homegrown leaf salad  
**Chef's Spicy Penne Arrabiata (Vgn)** tomato based sauce with fresh chillies  
**Pot Roast Shoulder of Lamb** with a honey & mint jus, chunky chips and a medley of local vegetables  
**Ribs 'n' Wings, Rings 'n' Things (GF)** skin on fries, house 'slaw and butter basted corn on the cob  
**Slow Roasted Belly Pork (GF)** with scrumpy glaze, crackling, mash, & local red cabbage 'n' cider gravy  
**The 'Big Bob' Burger** 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & salad  
**Moules & Frites (GF)** rope grown in Trondra, Shetland served with pernod, fennel 'n' garlic aioli & fries  
**Chef's Chilli Con Carné (GF)** with salsa and half 'n' half skinny fries and dirty rice  
**Homemade 4oz Cheeseburger** all beef with fries, Romaine, thinly sliced red onion, tomato & pink sauce  
**Add extra toppings/accompaniments** bacon £1 - pineapple £1 - chilli £3 - chicken goujons £3

£4.95  
 £6.50  
 £5.95  
 £6.50  
 £7.50  
 £6.50  
 £5.95  
 £7.95  
 £6.25  
 £6.50  
 £6.95  
 £7.50  
 £6.50

## DESSERTS £5.95

(See overleaf for liqueur coffees, hot drinks etc.)

**Warm Alabama Chocolate Fudge Cake (V)(GF)** with Nicholl's vanilla ice cream  
**Homemade Pavlova (V)(GF)** freshly whipped cream, fresh strawberries & Chef's toberone sauce  
**Traditional Plum Duff (V)** with brandy sauce  
**Nutella & Banana Waffle (V)** with freshly whipped cream  
**Jaffa Creme Brulée (V)**  
**"A Couple of French Tarts" (V)** 1 citron, 1 chocolate with mulled berries and whipped cream  
**Chef's Sticky Toffee Pudding (V)** with lashings of custard  
**"Fry's Chocolate Orange" Eton Mess (V)** with crushed meringue and whipped cream



### Nicholl's of Parkgate Ice Cream

Vanilla, chocolate, strawberry, cinder toffee, Christmas Pudding, raspberry ripple or vegan sorbet  
 1 scoop £3.00 . . . or 2 scoops with a chocolate cigar £5.00 (V)(GF)

**English & Continental Cheese Board (V)(GF)** £6.95  
 a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers  
 add a glass of LBV port for £2.50

## Sides

<b>Skinny Fries (Vgn)(GF)</b>	£3.50	<b>Tear 'n' Share Garlic Flatbread (V)</b>	£3.00
<b>Chunky Chips (Vgn)(GF)</b>	£4.00	<b>Tear 'n' Share Garlic Flatbread &amp; Cheese (V)</b>	£3.50
<b>Salt 'n' Pepper Skinny Fries (Vgn)(GF)</b>	£5.00	<b>Onion Rings (Vgn)</b>	£3.50
<b>Chef's Crispy Coated Sweet Potato Fries (V)</b>	£5.00	<b>Chef's Pepper Sauce</b>	£2.95
<b>Chilli Fries (GF)</b>	£4.50	<b>House Gravy</b>	£2.00
<b>Chilli Cheese Fries (GF)</b>	£5.00	<b>Salt 'n' Vinegar Sauce</b>	£2.00
<b>Skin on Fries (Vgn)(GF)</b>	£4.00	<b>Plain Chicken Goujons (each)</b>	£1.50
<b>Crispy Duck Hoisin Fries (GF)</b>	£5.50	<b>Add</b>	
<b>Halloumi Fries (V) With Sriracha mayo</b>	£5.50	<b>Half a Lobster Tail Café du Paris(GF) to any dish</b>	£8.50

## Weekend Breakfast Menu

served every Saturday & Sunday

(except Christmas Day, Boxing Day & New Year's Day)

9-11am (last orders)

### Additional Sunday (Only) Roast Options

all served with Yorkshire Pud'

<b>Pink Beef &amp; Horseradish</b>	£14.95
<b>Belly Pork, Crackling &amp; Apple Chutney</b>	£13.95
<b>Roast Lamb &amp; Mint Sauce</b>	£14.95
<b>Trio of Meats</b>	£17.95

**Smaller portions Kid's Sunday Roast** (with Yorkshire Pud') **£7.95**

### Limited Sandwich & Panini menu (available on request)

All other special offers except Over 60's (special menu)suspended throughout December

Please Ask if you require  
**Our Kid's Menu (available at all times)**  
 or our

**Over 60's Special Menu Available Mon - Tues - Wed 2 courses £11.50 3 courses £14.95**

**Gift Vouchers Available** (on sale at bar in £10 denominations)

(V) = vegetarian (Vgn) = vegan or can be made 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

We will be open every day over the holidays (Christmas Day fully booked). We will offer a special Celebration Menu on New Year's Eve from 7.00pm but will close at 10.00pm Don't forget to collect your January Sale vouchers available at the bar



facebook.com/refreshmentroomsofficial

0151 644 5893

email: info@refreshmentrooms.com www.refreshmentrooms.com



@RRoomsOfficial

P.T.O. →



# Festive Drinks 2021



## 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 & 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)

**Gin Tree**  
with tonic and fruit garnish

Raspberry  
Pink Grapefruit  
Gooseberry  
Blood Orange

4 singles £20  
4 doubles £30

## 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
- Dark & Stormy** 25ml Dark Rum, lime juice and Old Jamaica ginger beer £7.50
- Amaretto Sour** 50ml Dissarono, juice of half a lemon, egg white, dash of house syrup £7.50
- Tom Collins** 25ml Gin, juice of half a lemon, dash of house syrup, top with soda £6.50
- 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



## HOT DRINKS

- Pot of Tea** £2.50
- Americano** £3.00
- Flat White** £3.00
- Cappuccino** £3.00
- Latte** £3.00
- Espresso** £2.50
- Double Espresso** £3.00
- Fresh Cream Floater Coffee** £4.50
- Hot Chocolate** £3.00
- Add a Shot of Syrup to any Coffee** £1.00  
Vanilla, Hazelnut, Caramel, Orange or Irish Cream
- Liqueur Coffee or Hot Chocolate** £6.50  
you choose your liqueur with lashings of freshly whipped cream



## HOUSE WINE

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

## WHITE WINES

- Pinot Grigio IGP, Soprano - Italy** - 75cl 12.0%  
Light straw colour with green tints, a fruity, flowery bouquet & a medium body refreshingly light & dry.
- Sauvignon Blanc, Poca Taruca Chile** - 75cl 12.0%  
Crisp and dry, with ripe citrus fruit. Packed with lime zest, lemon and kiwi flavours.
- Chardonnay, Home Farm Australia** - 75cl 13.0%  
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, Outnumbered - New Zealand** - 75cl 13.0%  
An excellent sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, wrefreshing palate with a lingering dry finish.
- Neirano Gavi DOCG - Piemonte Italy** - 75cl 12.0%  
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%  
Elegant, refined dry Riesling with fresh limes and a mineral finish.

## RED WINES

- Shiraz, Home Farm Australia** - 75cl 12.0%  
Soft and full flavoured with dark fruit aromas and a generous palate of berries
- Domaine Peirère Pinot Noir - France** - 75cl 12.0%  
Soft, plummy & warm, easy and gentle - just like the staff!
- Rioja Crianza, Azabache - Spain** - 75cl 14.0%  
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%  
Ruby red, smooth and richly fruity - just like the staff! With generous ripe mulberry and plum flavours.
- Last Stand Shiraz - Australia** - 75cl 14.0%  
An absolute treat, rich plummy 'n' spicy shiraz, excellent balance and depth.
- Bodegaza Cabernet Sauvignon - Chile** - 75cl 12.5%  
Classic blackcurrant fruit, spice and vanilla.
- Domaine Peiriere Merlot - France** - 75cl 12.0%  
Juicy, fresh and fruit driven, soft on the palate and easy drinking

## ROSÉ WINES

- Pinot Grigio Rosato, Soprano - Italy** - 75cl 12.0%  
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%  
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%  
Lightly sparkling - the must have accessory of the season

## CHAMPAGNES

- House Champagne France** - 75cl 12.5%  
Light golden colour from 100% black grapes; subtle biscuity bouquet; gentle mousse and soft, round, medium bodied palate.
- Taittinger Brut France** - 75cl 12.0%  
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%  
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.

## WINE LIST

125ml	175ml	250ml	Bottle
£2.95	£4.25	£5.75	£17.00
£2.95	£4.25	£5.75	£17.00
£2.95	£4.25	£5.75	£17.00
£2.95	£4.25	£5.75	£17.00
125ml	175ml	250ml	Bottle
£3.25	£4.50	£6.50	£18.00
£3.25	£4.50	£6.50	£18.00
£3.25	£4.50	£6.50	£18.00
	N/A	N/A	£26.00
	N/A	N/A	£24.00
	N/A	N/A	£25.00
125ml	175ml	250ml	Bottle
£3.25	£4.50	£6.50	£18.00
			£23.00
			£25.00
			£23.00
			£25.00
			£20.00
			£23.00
175ml	250ml	Bottle	
£4.50	£6.50	£18.00	



- £20.00
- £6.00
- £32.00
- £59.00
- £89.00



facebook.com/refreshmentroomsofficial

0151 644 5893  
email: info@refreshmentrooms.com www.refreshmentrooms.com



@RRoomsOfficial

P.T.O. →





# Refreshment Rooms

## FESTIVE OVER 60's SPECIAL



Smaller portions for the smaller appetite - available all day and night Monday, Tuesday & Wednesday

2 courses £11.50 3 courses £14.95

### Starters

**A Bowl of Leek 'n' Potato Soup (Vgn)** with crusty ciabatta

**Chef's Smooth Chicken Liver Pâté** with home grown green tomato chutney & Turkish flatbread

**Garlic 'shrooms on Flatbread (Vgn)** local mushrooms, garlic, plant based cream on warm flatbread

**Thai Style Salmon, Cod & Smoked Haddock Fishcakes** with sweet chilli 'slaw

**Chilli, Soy & Honey Chicken Goujon** with chef's love....bless!!

**Refreshment Rooms Duck Spring Roll** with hoi sin dip

### Mains

**Traditional Roast Cheshire Turkey (GF)** with all the festive trimmings

**Local Pork (GF) or Vegetarian Bangers (V)** (please specify) with cauliflower & leek Colcanon mash 'n' onion gravy

**Festive Vegetarian Roast (GF)(Vgn)** with all the trimmings and vegan gravy

**Beer Battered Fresh Cod by Ward's Fish** chunky chips, mushy peas & salt 'n' vinegar sauce

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

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

### Desserts

**Warm Alabama Chocolate Fudge Cake (V)(GF)** with Nicholl's vanilla ice cream

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

**Traditional Plum Duff (V)** with brandy sauce

**"Fry's Chocolate Orange" Eton Mess (V)** with crushed meringue and whipped cream

**English & Continental Cheese Board (V)(GF)** (£1.00 supplement)

a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers  
add a glass of LBV port for £2.50



**Nicholl's of Parkgate Ice Cream** - a scoop of your favourite flavour with a chocolate cigar (V)(GF)  
Vanilla, chocolate, strawberry, cinder toffee, Christmas Pudding, raspberry ripple or vegan sorbet

### Sides

<b>Skinny Fries (Vgn)(GF)</b>	<b>£3.50</b>	<b>Tear 'n' Share Garlic Flatbread (V)</b>	<b>£3.00</b>
<b>Chunky Chips (Vgn)(GF)</b>	<b>£4.00</b>	<b>Tear 'n' Share Garlic Flatbread &amp; Cheese (V)</b>	<b>£3.50</b>
<b>Salt 'n' Pepper Skinny fries (Vgn)(GF)</b>	<b>£5.00</b>	<b>Onion Rings (Vgn)</b>	<b>£3.50</b>
<b>Chef's Crispy Coated Sweet Potato Fries (V)</b>	<b>£5.00</b>	<b>Chef's Pepper Sauce</b>	<b>£2.95</b>
<b>Chilli Fries (GF)</b>	<b>£4.50</b>	<b>House Gravy</b>	<b>£2.00</b>
<b>Chilli Cheese Fries (GF)</b>	<b>£5.00</b>	<b>Salt 'n' Vinegar Sauce</b>	<b>£2.00</b>
<b>Skin on Fries (Vgn)(GF)</b>	<b>£4.00</b>	<b>Plain Chicken Goujons (each)</b>	<b>£1.50</b>
<b>Crispy Duck Hoisin Fries (GF)</b>	<b>£5.50</b>	<b>Add</b>	
<b>Halloumi Fries (V) with Sriracha mayo</b>	<b>£5.50</b>	<b>Half a Lobster Tail Café du Paris(GF) to any dish</b>	<b>£8.50</b>



We are pleased to be supplied with our Turkish dessert and flatbreads by Taste of Malap, Oxton Road

**Keep an eye out for the home grown herbs & produce from our polytunnels manned by Ant, John & Jordan"**

(V) = Vegetarian (Vgn) = Can be Vegan (GF) = Can be Gluten Free but it's **VERY IMPORTANT**  
that you inform us when you order as some items may need omitting/changing

**For allergen info: please ask a member of staff**

**Gift Vouchers Available**

(on sale at bar in £10 denominations)

0151 644 5893

email: [info@refreshmentrooms.com](mailto:info@refreshmentrooms.com) [www.refreshmentrooms.com](http://www.refreshmentrooms.com)



[facebook.com/refreshmentroomsofficial](https://facebook.com/refreshmentroomsofficial)



@RRoomsOfficial



# Weekend Breakfast Menu



served every Saturday & Sunday  
(except Christmas Day, Boxing Day & New Year's Day)  
9-11am (last orders)

(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, locally baked bagel, hollandaise **£6.95**

**Belgian Waffle** topped with streaky bacon, sausages and a drizzle of maple syrup **£7.50**

**Eggs Royale** (GF) smoked salmon 'n' poached eggs, locally baked bagel, 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 **£4.95**

**Mini Vegetarian** (V) vegetarian sausage, fried egg, beans, hash brown and toast **£4.95**

**Poached Egg on Toast** (V)(GF) **£2.95**

**Beans on Toast** (Vgn)(GF) **£2.95**

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

**Chef's Chorizo & Stornoway Black Pudding Hash** with a pinch of sumac, a soft poached hen's egg and a round of toast **£6.75**

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

## Drinks

(Full drinks menu available)

Americano	£3.00	Double Espresso	£3.00	Orange Juice	£1.85	San Pellegrino -	
Flat white	£3.00	Tea - per person	£2.50	Big Bloody Mary	£8.95	Lemon	£2.40
Cappuccino	£3.00	Hot Chocolate	£3.00	Virgin Bloody Mary	£3.00	Orange	£2.40
Latte	£3.00	Apple Juice	£1.85	Mini Bottle of Prosecco	£5.95	Blood orange	£2.40
Extra Shot	£0.50						

## SANDWICHES

**Cold All £7.95**

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

**Piri Piri Chicken, Lettuce & Spiced Mayo** (GF)

**Turkey, Bacon & Cranberry** (GF)

**Mature Cheddar, Red Onion 'n' Mayo** (V)(GF)

**King Prawn Marie Rose** (GF)

**Hot All £7.95**

Turkish flatbread with a handful of fries

**Chilli, Honey & Soy Breaded Chicken Breast**

**Crispy Duck & Hoï Sin**

**Mature Cheddar, Red Onion 'n' Mayo** (V)

**Piri Piri Chicken & Yoghurt**

**Add a small bowl of "Today's Soup" (GF) with any sandwich or Flatbread for £2.00**

## CHILDREN'S MENU (under 10's)

all kid's meals are served on a cold plate and include a fruit drink

**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

**Vegetarian Bangers 'n' Mash** (V) mashed potato & plain gravy

**Penne Pasta** (V) freshly made tomato sauce & cheese

**Pork Bangers 'n' Mash** local chipolatas, mashed potato & plain gravy

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

**Traditional Roast Turkey Dinner** (GF) with peas & broccoll (see main menu for smaller roast options on Sunday)

**All above £7.95 each**

**Kid's Ice Cream Cone** (see over for flavours) (V) **£1.80**

**Alabama Choc' Fudge Cake** (V)(GF) - vanilla ice cream **£3.00**  
(can be dairy free with sorbet)

**Mini Strawberry & Toblerone Pavlova** (V)(GF) **£3.00**

**Kid's Nutella & Vanilla Ice Cream Waffle** (V) **£3.00**



facebook.com/refreshmentroomsofficial



@RRoomsOfficial

**0151 644 5893 email: info@refreshmentrooms.com www.refreshmentrooms.com**