

REFUGE DINING ROOM

BY
VOLTA

Come as you Are



WHILE YOU WAIT

Olives (Ve)	4-	Muhamarra, Aleppo pepper, seeds, mint, pomegranate (Ve)	5-
Charred Padrón peppers, smoked sea salt (Ve)	6-	Flatbreads (Ve)	3-
Whipped beetroot, smoked feta, hazelnut, dill (V)	5 ⁵⁰	Bread for the table (V)	5-
Hummus, golden raisins, toasted almonds, parsley (Ve)	4 ⁵⁰		

VOLTINI

Plates inspired by Volta's travels

Soul food for
sharing

MEAT

Gochujang fried chicken wings, black sesame seeds, spring onion, coriander	5 ⁵⁰
Lamb shawarma, toum, zhug, serrano pepper	10 ⁵⁰
Pork chop, chimichurri, grilled pineapple	19-
450g 28-day dry-aged chargrilled rib-eye on the bone, slow-cooked garlic	39-
Slow-cooked ox cheek, mole, crispy onions	13-
Spiced lamb flatbread, pomegranate, mint	8 ⁵⁰
Chicken, ras-el-hanout, rose, orange blossom, pistachio	9-

SEAFOOD

Crispy whitebait, dill aioli, lemon	5 ⁵⁰
Salt cod croquettes, tartare aioli, Parmesan	7-
Cured salmon, rose, fennel, lemon, raspberry	8-
Coley tikka, bhuna	9 ⁵⁰
Whole roasted sea bass, garlic and almond crumble	29-

ON THE SIDE

Triple-cooked chips, black garlic aioli (V)	5-
Gunpowder potatoes, spring onion, coriander (V)	5-
Flatbreads (Ve)	3-

Evolution not Revolution

(V) vegetarian (Ve) vegan / Chat about us @TheRefugeMcr

VEGETABLES

Charred tenderstem broccoli, beurre noisette, seeds (V)	7-
Chickpea daal, coconut milk, smoked almond, apricot, dates (Ve)	6-
Beetroot pakora, tamarind ketchup (Ve)	5 ⁵⁰
Curried sweet potato, spinach, toasted almonds (Ve)	6-
Chargrilled cauliflower, harissa, pomegranate (Ve)	6 ⁵⁰
Fattoush: tomato, cucumber, cauliflower, yoghurt (V)	5 ⁵⁰
Radicchio, gem lettuce, carrot, pepper, cucumber, black vinegar (Ve)	5 ⁵⁰
Baby courgettes, raspberry vinegar, tahini, pine nuts, yeast (Ve)	6-



GHOST FRIES

Adding this to your order a simple way to help our charity partner Eat Well MCR feed people in our city, each portion pays for a meal for someone in need.

2-

The Refuge is A
Refuge

REFUGE ROASTS

On Sundays we do things differently. Step aside Voltini, it's the platter that matters.

REFUGE ROAST PLATTER FOR TWO

Grass-fed rump of Lancashire beef, half a roast Cumbrian chicken, rare breed pork loin, thyme and salt roast potatoes, glazed carrot, Vimto-braised red cabbage, seasonal greens, Yorkshire pudding, cauliflower cheese, pan gravy

39-

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PUDDINGS

Fig pavlova (V) Honey, yoghurt, tahini	650
Refuge ice cream sundae (V)	8-
Sticky toffee pudding, orange miso caramel, salted caramel ice cream, pecans (V)	650
Dark chocolate mousse, roasted pineapple, chilli, puffed rice (V)	650
Gypsy tart, crème fraîche, freeze-dried raspberries (V)	650
Cornish Blue, Eccles cake (V)	7-
Affogato	450
Heart & Graft Barnraiser, ice cream Add Baileys or Amaretto	4-

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Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary 10% service charge will be added to your bill.

COCKTAILS

Espresso Martini	8 ⁵⁰
Absolut vodka, Kahlúa, espresso	
Brandy Alexander	9-
Martell VS cognac, chocolate liqueur, cream	
Old Fashioned	9-
Bulleit bourbon, sugar, bitters	

HOT DRINKS

Our leaf teas come from Manchester-based The Brew Tea Company	2 ⁵⁰
English Breakfast Earl Grey Moroccan Mint	
Lemon and Ginger Jasmine Fruit Punch Green	

Fresh mint tea	2-
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Builder's tea	1 ⁹⁰
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Our coffee is roasted in Manchester by Heart & Graft
All are available decaffeinated

Americano	2 ²⁰
Flat white	2 ⁵⁰
Latte	2 ⁶⁰
Cappuccino	2 ⁶⁰
Espresso/double	2 ¹⁰ /2 ⁶⁰
Macchiato/double	2 ²⁰ /2 ⁷⁰
Mocha	2 ⁷⁰
Cortado	2 ²⁵
Hot chocolate	2 ⁵⁰

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