PUBLIC BAR

SMALL PLATES TO SHARE

Chilli-marinated Gordal olives *(Ve) 137kcal*	4.8
Boquerones, preserved lemon, ajillo *316kcal*	7
Grilled flatbread *(Ve) 255kcal*	4
Holy Grain sourdough, cauliflower butter *(V) 785kcal*	6.7
Sweet potato hummus, molasses, za'atar *(V) 529kcal* Add beef cheek *127kcal*	6.5 +3.5
Beetroot borani, smoked feta toasted seeds, dill *(V) 213kcal*	7.5
Beef cheek nuggets, tarragon mayo, onion powder *849kcal*	9.5
Gin-cured salmon, nori butter shrimp crumpet, crème fraîche *386kcal*	13
Black figs, burrata, radicchio, lavender honey, mint *210kcal*	11
Korean fried chicken, Asian slaw, sesame *727kcal*	9.8
Cauliflower bravas, bilbaína, aioli *(V) 320kcal*	9
Triple-cooked chips *(Ve) 249kcal*	6.25
Caesar salad, anchovies, aged Parmesan *374kcal*	9

LARGE PLATES

Steak & ale pudding, choucroute, tarragon jus *956kcal*	23
Butternut squash risotto, smoked sheep's cheese, dukkah *(V) 417kcal*	16
Fish finger sandwich, croissant bun *512kcal*	12

PLEASE ORDER WITH A MEMBER OF THE TEAM AT THE BAR

(V) Vegetarian (Ve) Vegan | Adults need around 2,000kcal a day

Before placing your order please inform a member of the team if anyone in your party has a food allergy or intolerance. Prices include VAT. A discretionary 10% service charge will be added to your bill. All of the service charge and tips are shared wholly between the person who served you and the wider Refuge team without any deductions.