


REFUGE DINING ROOM

BY
VOLTA

Come as you Are

Snacks and small stuff
while you decide on your
Voltini

WHILE YOU WAIT

X 

Olives (Ve)	4-	Smoked feta, beetroot, hazelnut, dill (V)	5.50
Bread for the table (V)	4.50	Manchego, quince	7-
Fire-roasted Padrón peppers, Maldon salt (Ve)	5.50	Parma ham, LeBlanc extra virgin olive oil	7-
Mutabal (Ve)	4.50	Flatbreads (Ve)	3-

VOLTINI

(Small plates inspired by Volta's travels)

③ or ④ Voltini per person is a good place to start.
you can always order more

MEAT

Tamarind-glazed chicken wings	5.50
Spiced lamb flatbread, pomegranate, mint	8.50
Slow-cooked ox cheek, mole, crispy onions	11-
Chicken shawarma, harissa, herb yoghurt	8.50
Lamb rump, truffled lardo, Parmesan	9.50
Gloucester Old Spot pork belly, apple, carrot, spring onion, Thai seven spice	8-
6oz chargrilled picanha steak, smoked Café de Paris butter	11.50

VEGETABLES

Salt-baked celeriac, truffle cream, celeriac crisps and ash (V)	5.50
Grilled brassicas, miso, sesame, shallots, sunflower seeds, pickled mooli (Ve)	5.50
Chickpea daal, coconut milk, smoked almond, apricot, dates (Ve)	5.50
Chargrilled cauliflower, caraway, chilli, pomegranate (Ve)	5.50
Beetroot pakora, tamarind ketchup (Ve)	5-
Broccoli, Romesco, garlic (Ve)	5.50
Curried sweet potato, spinach, toasted almonds (Ve)	5.50
Triple-cooked Maris Pipers, aioli, bravas seasoning (V)	6-

Fennel, pear, dill, radish (Ve)	5.50
Fattoush, tomato, cucumber, cauliflower, yoghurt (V)	5.50
Burrata, radicchio, orange, pumpkin seeds	6.50
Quinoa, charred kale, aubergine, red onion, pomegranate (Ve)	5.50

SEAFOOD

Crispy whitebait, dill, aioli, lemon, fennel	5.50
Salt cod croquettes	6.50
Baby squid, chorizo, piperade, grilled corn	7.50
Pan-fried sea bass, fava beans, dukkah, tahini, lemon	9.50
Grilled red prawns, garlic, chilli, lemon, parsley butter	11-
Torched mackerel ceviche, lime, Sriracha, coconut, kombu	7.50
Keralan fish curry	7.50

ON THE SIDE


Fries (Ve)	4-
Flatbreads (Ve)	3-

THE BIG HIT

75-

1.2kg Persian spiced, slow-cooked lamb shoulder.
Serves 4-6. Please allow 45 minutes.

Add chef's selection of Voltini 40-

Big stuff for the  of the table
to share with family and friends
Just Add your favourite Voltini for the perfect feast
OR ask for chef's perfect selection

REFUGE INTRODUCTION

Can't decide? Let us make it easy for you.
Our introductions are the perfect no fuss sharer for two.
Monday - Friday, 12 noon - 6.45pm

REFUGE INTRODUCTION 45-

Chef's selection of six Voltini
and a 375ml carafe of wine.

VEGAN INTRODUCTION 40-

Chef's selection of six vegan Voltini
and a 375ml carafe of vegan wine.

from Volta
with love X

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

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 at 20%. A discretionary 10% service charge will be added to tables of six or more. All of the service charge, credit card and room charge gratuities are shared wholly between the person who served you, and the wider Refuge team without any deduction.

COCKTAILS

TIPSY LEMONADE	9-
Virtuous Raspberry vodka, limoncello, lemon, pink sherbet, Prosecco	
THE QUEEN'S PEACH	850
Takamaka spiced rum, peach, lime, gomme, mint, Prosecco, nutmeg	
DID IT MATTER	850
Takamaka white rum, ginger, lime, orgeat, pineapple, cranberry	
DAY ONE MARTINI	10-
Absolut vodka, passion fruit, pineapple, gomme, Prosecco sorbet	

CLASSICS

Sometimes you just want an Old Fashioned or a Negroni.

Speak to us; we are nice. We will endeavour to make you any classic cocktail that we can.

NON-ALCOHOLIC COCKTAILS

HOMEMADE LEMONADE	250
Lemon, lemon sherbet, soda	
SEEDLIP PERFECT SERVE	6-
Seedlip non-alcoholic 'spirit', grapefruit, Fever-Tree tonic	
SEEDLIP SOUR	6-
Seedlip Spice non-alcoholic 'spirit', egg white, lemon and ginger syrup	
PINEAPPLE NOJITO	4-
Pineapple, lime, sugar, mint, ginger ale	

BEER ON DRAUGHT

	PINT/ ² / ₃
Estrella Damm 4.6%	530/360
Camden Hells Lager 4.6%	560/370
Manchester Union 4.8%	580/390
Track Sonoma Pale Ale 3.8%	550/370
Camden Pale Ale 4%	550/370
Shindigger Mango Unchained 4.2%	570/370
Pomona Island Session Ale 4.5%	570/380
Shindigger IPA 5.6%	580/390
Pomona Island APA 5.3%	580/390
Friels cider 5.5%	540/360

BOTTLES & CANS

Modelo Especial 4.5% 330ml bottle	420
Augustiner Helles 5.2% 500ml bottle	520
Früh Kölsch 4.8% 500ml bottle	520
Schnieder Weiss Tap 1 Meine Blonde 4.9% 500ml bottle	520
Mongozo Pils (gluten free) 4.8% 330ml bottle	440
Vocation Life & Death IPA 6.5% 330ml can	450
Moor Nor'Hop 4.3% 330ml can	460
First Chop MCR Bitter 4.4% 330ml can	430
First Chop Red 4.6% 330ml can	430
Jupiler (non-alcoholic) 0.05% 250ml bottle	320
Schöfferhofer Grapefruit Hefeweizen 2.5% 500ml can	4-
Rekorderlig Strawberry & Lime 4% 500ml/Pear 4% 500ml	520
Kerisac Breton Cidre 5% 330ml bottle	430
Hoila cider (gluten free) 5.5% 275ml bottle	525

CHAMPAGNE & SPARKLING

125ML/BTL.

Vaporetto Prosecco Veneto, Italy	580/28-
Belstar Cuvée Rosé Veneto, Italy	30-
Taittinger Brut Reserve Champagne, France	12-/70-
Taittinger Prestige Rosé Champagne, France	15-/90-
Perrier-Jouët Grand Brut Champagne, France	70-
Perrier-Jouët Blason Rosé Champagne, France	90-
Perrier-Jouët Blanc de Blancs Champagne, France	145-
Perrier-Jouët Belle Epoque Champagne, France	220-

WHITE

175ML/375ML/BTL.

Villa dei Fiori Pecorino Terre di Chieti IGT Abruzzo, Italy (Ve)	550/1050/1950
Citta dei Ponti Pinot Grigio Veneto, Italy	650/1250/23-
Le Versant Viognier Languedoc-Roussillon, France	670/13-/25-
Cap Cette Picpoul de Pinet Languedoc-Roussillon, France	690/14-/26-
Domingo Martin Albariño Rias Baixas, Spain	720/15-/28-
Weingut Mehrlein Mittelheimer Edelmann Trocken Rheingau, Germany	720/15-/28-
Johnson Estate Sauvignon Blanc Marlborough, New Zealand	780/1550/2950
Ara Single Estate Pinot Gris Marlborough, New Zealand	30-
Morgassi Superiore Tuffo Gavi del Comune di Gavi DOCG Piedmont, Italy	31-
Hirschvergnügen Grüner Veltliner Kamptal, Austria	32-
Domaine Natter Sancerre Loire Valley, France	35-
Domaine des Marronniers Chablis 1er Cru Montmains Burgundy, France	45-

ROSÉ

175ML/375ML/BTL.

Petit Papillon Grenache Rosé Languedoc-Roussillon, France	630/1250/23-
Domaine de La Pastoure Rosé Provence, France	770/16-/30-

RED

175ML/375ML/BTL.

Arc des Anges Grenache Merlot Languedoc-Roussillon, France	550/1050/1950
Lorosco Reserva Carménère Colchagua Valley, Chile	650/1250/23-
Terre di Vulcano Aglianico del Vulture Basilicata, Italy (Ve)	670/13-/24-
Tilia Malbec Mendoza, Argentina	690/14-/26-
Pasarisa Patagonia Pinot Noir Mendoza, Argentina	740/15-/28-
Quinta Milu La Bicicleta Voladora Rioja Rioja, Spain	780/1550/30-
Garage Wine Co. Cabernet Franc Central Valley, Chile	35-
Domaine Pierre-Jean Villa St Joseph Rhône Valley, France	40-
Moulin de La Lagune Bordeaux, France	50-
Clos I Terrasses Laurel Priorat Priorat, Spain	65-

All our wines are available in a 125ml measure.

SHERRY, PORT & VERMOUTH

GLASS/BTL.

Maestro Sierra Fino NV 37.5cl	4-/18-
Maestro Sierra Amontillado NV 37.5cl	490/24-
Manzanilla Rodriguez La-Cave 'Barbiana' 75cl	4-/27-
Quinta do Vallado 10 yr Tawny Port, Douro, Portugal 50cl	9-/44-
Warre's Heritage Ruby Port NV, Douro, Portugal 75cl	4-/36-