

REFUGE

DINING ROOM

BY
VOLTA

Come as you Are



KITCHEN COUNTER

Olives (Ve)	4-	Crispy whitebait, dill, aioli, lemon, fennel	5.50
Bread for the table (V)	4.50	Smoked chicken liver and rosewater parfait, toasted flatbread	6.50
Fire-roasted Padrón peppers, Maldon salt (Ve)	5.50	Tamarind-glazed chicken wings	5.50
Mutabal (V)	4.50	Manchester air-dried ham	7.50
Smoked feta, beetroot, hazelnut, dill (V)	5.50	Spiced lamb flatbread, pomegranate, mint	8-
Manchego, quince	7-		

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		SEAFOOD	
Slow-cooked beef brisket mole, crispy onions	11-	Salt cod croquettes	6.50
Chicken shawarma, harissa, herb yoghurt	8.50	Squid, kimchi, coconut, lime	7.50
Lamb rump, Parmesan crumb, cauliflower, goat's cheese, tapenade	9.50	Pan-fried sea bass, fava beans, tahini, lemon	9.50
Gloucester Old Spot pork belly, apple, celeriac, Thai seven spice	7.50	Mussels, tomato, chilli, bay, lemon	7.50
6oz chargrilled picanha steak, smoked Café de Paris butter	11-	Poke bowl: salmon, sticky rice, mooli, avocado	8-
Merguez sausage, spiced puy lentils, crispy egg yolk	7.50	Keralan fish curry	7.50
Duck breast, pak choi, rhubarb, ginger	8-		
SALAD		VEGETABLES	
Heritage tomato and red onion (Ve)	7-	Daal Makhani (Ve)	5.50
Fennel, pear, dill, radish (Ve)	5.50	Chargrilled cauliflower, caraway, pomegranate (Ve)	6-
Autumn fattoush, beetroots, cucumber, sumac (V)	6.50	Beetroot pakora, tamarind ketchup (Ve)	5-
Kohlrabi, kimchi, coriander (Ve)	5-	Grilled broccoli, beetroot Romesco, hazelnut (Ve)	5.50
Burrata, radicchio, orange, pumpkin seeds	6.50	Grilled aubergine, herb salad, tahini (Ve)	5.50
		Curried sweet potato, spinach, toasted almonds (Ve)	5.50
ON THE SIDE		Roasted baby potatoes, bravas sauce, aioli, parsley (V)	5.50
Fries (Ve)	4-		
Refuge salad (Ve)	5-		
Flatbreads (Ve)	3-		

SUNDAYS AT REFUGE

On Sundays we serve our Refuge roasts all day long

ROAST PLATTER FOR TWO 39-

Roast beef, suckling pig and chicken with roast potatoes, Chantenay carrots and parsnip, Vimto-braised red cabbage, buttered greens, Yorkshire pudding, cauliflower cheese, pan gravy

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.

THE BIG HIT 85-

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

Add chef's selection of Voltini 40-

from Volta
with love x

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

(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

SCARLET FEVER	9-
Beefeater gin, Aperol, strawberry, egg white	
HIGHER VOLTAGE	9-
Earl Grey-infused gin, elderflower tonic, lemon	
TIPSY LEMONADE	850
Ketel One Citron vodka, limoncello, lemon sherbet, Prosecco	
THE QUEEN'S PEACH	8-
Chairman's Reserve spiced rum, peach liqueur, mint, lime, Prosecco	

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

OUR BACKYARD	6-
Seedlip non-alcoholic 'spirit', lemon, camomile syrup, cucumber, soda	
APPLE BLOSSOM	4-
Apple, apricot, sugar, lime	
PINEAPPLE NOJITO	4-
Pineapple, lime, sugar, mint, ginger ale	
HOMEMADE LEMONADE	250
Lemon, lemon sherbet, soda	

BEER ON DRAUGHT

	PINT ² / ₃
Estrella Damm 4.6%	530/360
Warsteiner 4.8%	5-/340
Peroni 5.1%	530/360
Beavertown Gamma Ray 5.4%	570/380
Camden Pale Ale 4%	5-/340
Volta Session Pale Ale 4.2%	460/310

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
Rekorderlig Strawberry & Lime 4% 500ml/Pear 4% 500ml	520
Kerisac Breton Cidre 5% 330ml bottle	430
Jupiler (non-alcoholic) 0.05% 250ml bottle	320
Hoila cider (gluten free) 5.5% 275ml bottle	525

CHAMPAGNE & SPARKLING

125ML/BTL.

Vaporetto Prosecco Veneto, Italy	5-/25-
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)	5-/10-/19-
Citta dei Ponti Pinot Grigio Veneto, Italy	6 ¹⁰ /12-/22-
Le Versant Viognier Languedoc-Roussillon, France	6 ³⁰ /12 ⁵⁰ /23-
Cap Cette Picpoul de Pinet Languedoc-Roussillon, France	6 ⁷⁰ /13 ⁵⁰ /25-
Domingo Martin Albariño Rias Baixas, Spain	7-/14 ⁵⁰ /27-
Weingut Mehrlein Mittelheimer Edelmann Trocken Rheingau, Germany	7 ²⁰ /15-/28-
Johnson Estate Sauvignon Blanc Marlborough, New Zealand	7 ⁵⁰ /15 ⁵⁰ /29-
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	6 ¹⁰ /12-/22-
Domaine de La Pastoure Rosé Provence, France	7 ⁷⁰ /16-/30-

RED

175ML/375ML/BTL.

Arc des Anges Grenache Merlot Languedoc-Roussillon, France	5-/10-/19-
Lorosco Reserva Carménère Colchagua Valley, Chile	6 ¹⁰ /12-/22-
Terre di Vulcano Aglianico del Vulture Basilicata, Italy (Ve)	6 ⁵⁰ /13-/24-
Tilia Malbec Mendoza, Argentina	6 ⁷⁰ /13 ⁵⁰ /25-
Pasarisa Patagonia Pinot Noir Mendoza, Argentina (Ve)	7-/14 ⁵⁰ /27-
Quinta Milu La Bicicleta Voladora Rioja Rioja, Spain	8-/16 ⁵⁰ /31-
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	4 ⁹⁰ /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-