

Father's Day 2025

Starters

Patatas Bravas - Lemon aioli, bravas style sauce (VE) **£7.50**

Crispy Baby Squid - Crispy kale, lemon aioli **£6**

Crispy Pork Belly - Korean BBQ glaze **£8.50**

Roasts

All served with garlic & herb chantenay carrots, braised red cabbage, honey-roasted parsnips, tender stem broccoli, roast potatoes, gravy and Yorkshire pudding.

Slow-Cooked Lamb Shank (*) **£19.50**

Roast Beef Rump (*) **£17.50**

Crispy Slow-Cooked Pork Belly (*) **£17**

Skin-On Chicken Breast (*) **£16.50**

Mixed Roast - Chicken, Beef, Pork Belly (*) **£18**

Quorn Vegan Chicken (VE) **£15.50**

Sides

Cauliflower Cheese (V) **£3** / **Pigs in Blankets** **£3** /

Sage & Onion Stuffing (V) **£3** / **Mash** (V, GF) **£3**

Mains

Refinery Burger - 2 handmade 4oz patties, streaky maple bacon, Monterey Jack cheese, caramelised red onion chutney, baby gem, tomato, gherkin, fries (Vegan option available) **£15**

Mojo Chicken - Mojo marinated grilled chicken thighs, with rice, rocket & a mango lime salsa **£16**

Buddha Bowl - pomegranate seeds, turmeric cauliflower, pickled red onions, edamame, mustard vinaigrette dressing (VE, GF) **£13**

+ ½ grilled chicken breast (GF) **£.2.50** / + halloumi (V) **£2.50**

Desserts

Sticky Toffee Pudding - Toffee sauce, vanilla bean ice cream (V) **£7**

Chocolate Chip Cookie Dough - Vanilla bean ice cream and chocolate sauce (V) **£6.50**

Salted Caramel Brownie - Chocolate soil & vanilla bean ice cream (GF, VE) **£7**

GF dishes free from gluten, however, may be cooked in a shared fryer

* Can be made gluten free

V Vegetarian / VE Vegan