



EVENING

STARTERS

MANX QUEENIES

Pancetta, Garlic Butter, Focaccia

15

BRAISED LEEKS & WHIPPED RICOTTA (V)

Focaccia, Crispy Onions

13

CHICKEN SATAY TOAST

Satay Sauce, Toasted Nuts

12

MUSHROOM CONSOMMÉ (Ve)

Mushroom Won Tons, Spring Onion

11

SPINACH CROQUETTE

Parma Ham Crumb, Saffron & Parmesan Aioli

13

CAESAR SALAD

Parmesan, Crispy Egg Yolk

13

CAJUN CORN RIBS (Gf)

6

DESSERTS

7.95

POPCORN PARFAIT

Salted Caramel Meringue, Blueberry Compote

STILTON BURNT BASQUE CHEESECAKE

Spiced Pumpkin Jam

STICKY HONEY CAKE

Vanilla Ice Cream

WATERMELON & LIME SORBET (Ve, Gf)

ESPRESSO MARTINI AFFOGATO (Gf) 12

Kahlua, Vanilia Absolut, Vanilla Ice Cream, Double Espresso

MAINS

CONFIT SALMON (Gf)

Asparagus, Pea & Baby Gem Fricasse,
Crisp Salmon Skin,

24

PORK BELLY (Gf)

Chorizo Sauce, Tenderstem Broccoli

27

NORI MISO COD (Gf)

Pickled Shiitake Mushroom, Dashi Beurre Blanc,
Nori Prawn Cracker

26.5

DUCK BREAST (Gf)

Mandarin Parsnips, Duck Fat Carrot Puree

26.5

KING PRAWN ORECCHIETTE

Cherry Tomatoes, Garlic & Chilli Butter, Rocket

18

KOREAN CHICKEN

Coconut Sticky Rice, Asian Slaw, Pickled
Radish, Gochujang

17

SQUASH ORZO (Ve)

Tenderstem Broccoli

17

REFUGE BURGER

Beef Tomato, Lettuce, Emmental,
Burger Sauce

17

FILLET STEAK (Gf)

Served with a choice of

- Cognac & Peppercorn Sauce
- Café De Paris Butter
- Chimichurri

34

SIDE DISHES (Gf)

CREAMED SPINACH

5

FRENCH FRIES

5

PARMESAN FRIES

6

ROAST CARROTS

Cafe De Paris Butter

5

NEW POTATOES

Garlic Butter

5

SWEET POTATO MASH

5

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens