

Refuel

STARTERS

Curried parsnip soup, apple and coriander £8.50 (v) (gf)

Lobster cocktail £19.50

Wild mushrooms, garlic and tarragon on sourdough £12.50 (vg)

Seared venison carpaccio, juniper, roasted beets, watercress, Berkswell cheese £16 (gf)

Tricolore salad £13.50 (v) (gf)

Hand carved Alfred Enderby smoked salmon, lemon and sourdough toast £19

MAINS

Roast cauliflower, sage, golden raisins, green sesame dressing £20 (vg) (gf)

Butternut squash and black cabbage risotto, rosemary and parmesan £19 (v) (gf)

Pot roasted chicken, leeks with blue cheese sauce, roast carrots, truffle gravy £24 (gf)

Rabbit and pancetta ragù, pappardelle £22

Roasted cod, autumn soup au pistou £22.50 (gf)

CLASSICS

Organic salmon and smoked haddock fish cake, tartare sauce, watercress salad £19.50

Beer battered fish and chips, mushy peas and tartare sauce £20

Dover sole 14oz £39.50 / 16oz £45 (gf)
with Béarnaise, tartare or beurre blanc

21 day dry aged ribeye chop 16oz £38.50 (gf)
with Béarnaise or peppercorn sauce

Caesar salad £19.50
with chicken £25 / prawns £28

SIDES

French fries £4.50 (vg) (gf)

Mashed potato £4.50 (v) (gf)

Sautéed spinach with garlic and chilli £5 (v) (gf)

Tenderstem broccoli £5 (vg) (gf)

Green leaf salad £5 (vg) (gf)

Rocket and Parmesan salad £5 (gf)

DESSERTS

Chocolate liégeois £9.50 (gf)

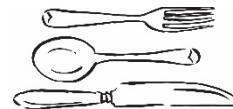
Lemon tart, crème fraîche £9.50 (v)

Raspberry crème brûlée, shortbread £9 (v)

Apple and blackberry parfait,
salted oat crumble £9 (vg)

Sticky toffee pudding, walnuts, butterscotch
sauce, vanilla ice cream £9 (v)

Selection of artisanal cheese £15.50



We hope you enjoy your meal. Tim & Kit Kemp

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill

For more information on allergens or dietary requirements, please speak to one of the team
(v) - vegetarian (vg) - vegan (gf) - gluten free

Refuel

SET MENU

2 courses £19.50 per person

3 courses £24.50 per person

Enjoy with a 125ml glass of wine £5

Chicken liver parfait, watercress, toasted sourdough

Tomato and mozzarella salad, basil dressing (v) (gf)

Daily soup (v)

Pan roasted salmon, chard, fennel, bergamot and caviar dressing (gf)

Confit pork belly, Kalibos, hazelnuts, quince, sage (gf)

Butternut squash and black cabbage risotto, rosemary and
parmesan (v) (gf)

Lemon tart, crème fraîche (v)

Selection of ice creams and sorbets (v)

Chocolate brownie, chocolate sauce, vanilla ice cream (v)

Sides £4.50

French fries (vg) (gf) / Mashed potato (v) (gf)

Green leaf salad (vg) (gf) / Tenderstem broccoli (vg) (gf)

We hope you enjoy your meal. Tim & Kit Kemp

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill

For more information on allergens or dietary requirements, please speak to one of the team
(v) - vegetarian (vg) - vegan (gf) - gluten free

Refuel

COCKTAILS

BULLIT £14

Old Forester, Crème de Pêche, Peychaud bitters,
Sassy rosé cider, lime

DRIVING MISS DAISY £13

Velho Barreiro Cachaca, Liquor 43, lime, pineapple,
peppercorn syrup

SMOKEY & THE BANDIT £15

Ardbeg 10, Mozart Dark, Liquor 43, orange bitters

ARE WE THERE YET? £13

Sipsmith London Dry gin, Aperol, Macchu Pisco,
lime, lavender, egg white

THE ITALIAN JOB £14

QuiQuiRiQui Mezcal, cucumber, lime, ginger, Fever-
Tree tonic

THE LOVE BUG £13

Jamaica Cove Black Pineapple rum, Passoa,
passionfruit, rosemary

WE'RE IN A PICKLE £14

Mount Gay Black Barrel rum, Amaro Nonino,
lime tincture, ginger, pineapple

CHAMPAGNE & SPARKLING WINE

Glass 125ml / Bottle

Crémant de Bourgogne Brut, les Grands Crus Blancs
£11 / £51

Laurent-Perrier La Cuvée Brut NV £16 / £80

Pierre Mignon, Premier Cru, NV £12.75 / £62

Veuve Clicquot Yellow Label Brut NV £17.50 / £90

Bollinger Brut Rosé NV £16.75 / £85

Laurent-Perrier Brut Rosé NV £19.25 / £100

Nyetimber Rosé, West Sussex £13 / £66

ROSÉ WINE

Glass 175ml / Carafe 375ml / Bottle

Saint Max, Château Mont Redon, Provence,
France 2018 £11.50 / £21 / £40

WHITE WINE

Glass 175ml / Carafe 375ml / Bottle

Chablis, Domaine Moreau Naudet, Burgundy,
France 2017 £17.25 / £32.50 / £63

Chenin Blanc, AA Badenhorst,
South Africa 2019 £11 / £20 / £38

En La Parra Blanco, Bodegas Nodus, Valencia,
Spain 2017 £8.50 / £15 / £28

Pinot Grigio, Graves del Friuli, San Simone, Friuli,
Italy 2018 £11.25 / £20.50 / £39

Picpoul de Pinet, Domaine de Montredon,
France 2018 £10.50 / £19 / £36

Sancerre 'Chavignol' Domaine Delaporte,
France 2018 £15.75 / £29.50 / £57

Sauvignon Blanc, Sherwood Estate,
New Zealand 2018 £13.75 / £23.50 / £45

RED WINE

Glass 175ml / Carafe 375ml / Bottle

Bourgogne Grande Reserve, Domaine de
Maupertuis, Burgundy 2016 £16.25 / £30.50 / £59

Carménère, Costa Vera, Indómita,
Chile 2018 £8.50 / £15 / £28

Malbec Old Vine Llama, Mendoza,
Argentina 2017 £13 / £24 / £46

Pinot Noir, Zephyr Wines, Marlborough,
New Zealand 2018 £15.75 / £29.50 / £57

Rioja Reserva, El Coto, Coto de Imaz,
Spain 2013 £13.75 / £25.50 / £49

Syrah, Yarra Valley, Innocent Bystander, Victoria,
Australia 2016 £13.50 / £25 / £48

Tempranillo, Ja! Bodegas y Vinedos Tinedo,
Spain 2018 £9.50 / £17 / £32

Please ask if you would like to see our full wine list

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill

Champagne glass is 125ml, wine glass 175ml, carafe 375ml. 125ml wine glasses available on request. Vintages may vary
For more information on allergens or dietary requirements, please speak to one of the team