

the refinery sunday brunch

all day breakfast

Full English; eggs any style, bacon, sausage, black pudding, baked beans, field mushroom & grilled tomato.	9.95
Smoked salmon & scrambled eggs.	8.50
Avocado on sourdough, chilli, poached egg	8.50
Eggs Benedict /Royal / Florentine.	4.95 / 8.50
Eggs any style on toast.	5.25
Cumberland sausage or crispy bacon sandwich	5.50
Croissant / Pain au chocolat / Pain au raisin / Danish	2.50
Blueberry pancakes, maple syrup	7.95

nibbles

Selection of warm bread rolls, salted english butter	4.95
Italian green olives.	3.65
Smoked almonds, maldon salt	2.95
Polenta crisps, avocado dip	4.95

small plates

Chicken satay, peanut sauce	6.25
Vine tomatoes, mozzarella, balsamic (v)	6.50
Scotch egg, black pudding, piccalilli	5.95
Salt & pepper squid, lemon mayonnaise.	6.50
Smoked salmon, buckwheat pancake & sour cream	7.25

burgers & sandwiches can be served skinny or gluten free

Cheeseburger, 8oz british beef, lettuce, tomato, mayonnaise	8.95
Buttermilk chicken burger, chipotle mayonnaise	9.25
Halloumi burger, hummus, red pepper, flat mushroom (v)	8.95
Salt beef bagel, french's mustard, gherkins, watercress	10.95
Wagyu burger, blue cheese, tomato chutney.	13.75

Add; bacon 1.50, fried egg 1.50, 8oz beef patty 4.95

roasts

Free-range half chicken, yorkshire pudding, pigs in blankets.	14.95
or	
Rib of beef, yorkshire pudding, horseradish sauce.	16.95

All served family-style with roast potatoes, carrots, parsnips, broccoli & plenty of gravy

big plates

Beer-battered haddock & chips, mushy peas, tartare sauce	11.50
Fish pie, cheddar potato crust.	10.50
Sirloin, 8oz, chips & watercress	16.95
Bangers & mash, red onion gravy	10.50
Lamb chops, crushed new potatoes, mint jus	13.50
Pea & lemon risotto, mascarpone (v)	10.50
Chicken & kale caesar salad, parmesan croutons	10.95
Grilled salmon, spinach, vine tomatoes, hollandaise	12.95
Chargrilled tuna, green papaya, cucumber, lime dressing	12.95

sides

Chips or onion rings	3.25
Cowboy fries, honey, chilli & garlic	4.50
Roman fries, parmesan, truffle, rosemary	4.50
Sweet potato fries	4.50
Beetroot salad, toasted sesame seeds.	3.50
Buttered spinach or green beans	3.95
Tenderstem broccoli, almonds.	3.95
Rocket salad, parmesan.	3.95
Trio of fries: cowboy, roman, sweet potato	9.95

puddings

Ice cream or sorbet	4.50
Chocolate brownie, vanilla ice cream	5.95
Buttermilk raspberry panna cotta, mini doughnuts	5.95
Strawberry & mint pavlova.	5.95
Chocolate & salted caramel tart	5.95
Selection of british cheese, chutney, oat biscuits	8.95

bloody mary's

Tomatini (coupe),	8.25
Ketel one vodka, tomato juice, balsamic vinegar & lemon	
Our Classic (highball)	7.95
Ketel one vodka & house-spiced tomato juice	
Smokin' Mary (highball).	8.95
Arbikie chilli vodka, hickory smoke house-spiced tomato juice	

(v) vegetarian

wine list

white	175 ^{ml}	250 ^{ml}	bottle
Aperitifs & Easy Drinking			
Chardonnay Reserve, Barton & Guestier Vin de Pays, France, 2014			19.50
Chenin Blanc, Long Beach Robertson, South Africa, 2015	4.75	6.25	17.95
Albarino, Bagoas Ledas, Bodegas Aquitania Rias Baixas, Spain, 2014	7.25	9.50	27.95
Sauvignon Blanc, Ochagavia Central Valley, Chile, 2015	5.90	7.85	22.50
Picpoul de Pinet, Jadix Coteaux du Languedoc, France, 2015	6.25	8.30	23.95
Aromatic, Vibrant & Mineral			
Verdejo, Quintaluna, Ossian Rueda, Spain, 2014			25.95
Chablis, Prieure St Come Burgundy, France, 2014	8.15	10.50	30.95
Pinot Grigio, Brume di Monte Trentino, Italy, 2015	5.50	7.40	20.95
Sancerre, Lucien Crochet Loire, France, 2014	8.75	11.10	32.95
Macon-Uchizy, Domaine Talmard Burgundy, France, 2014	6.90	9.05	26.95
Opulent & Food Friendly			
Chardonnay, 1851 Reserva, Ochagavia Casablanca Valley, Chile, 2014	5.95	8.25	23.95
Chardonnay, Finca La Florencia, Familia Cassone Mendoza, Argentina, 2015			24.95
Chablis, Vaillons, 1er Cru, Moreau Naudet Burgundy, France, 2013			54.95
Chardonnay, Pencarrow Estate Martinborough, New Zealand, 2014	7.50	9.80	28.95
Viognier, Domaine Montrose Cotes de Thongue, France, 2015	6.25	8.30	23.95
Sauvignon Blanc, Pencarrow Estate Martinborough, New Zealand, 2014	7.40	9.65	28.50
Inspire & Discover			
‘R’ Riesling, Kabinett, August Kessler Rheingau, Germany, 2014	6.75	8.90	25.95
Pinot Gris, Palliser Estate Martinborough, New Zealand, 2013			22.95
Pecorino, Gabriel, Poggio Anima Terre di Chieti, Italy, 2014	6.25	8.30	23.95
Torrontes, Finca La Florencia, Familia Cassone Mendoza, Argentina, 2015			24.95
Rolle, Chateau Riotor Cotes de Provence, France, 2013			27.95

red	175 ^{ml}	250 ^{ml}	bottle
Soft, Delicate & Fruity			
Bourgogne Rouge ‘Laforet’, Joseph Drouhin Burgundy, France, 2013	7.15	9.35	27.50
Grenache / Merlot, Barton & Guestier Vin de France, 2014	4.75	6.25	17.95
Merlot, Domaine Montrose Cotes de Thongue, France, 2014			18.95
Pinot Noir, Pencarrow Estate Martinborough, New Zealand, 2013	7.75	9.95	29.95
Pinot Noir, Fox by John Belsham Marlborough, New Zealand, 2014			39.95
Bright, Ripe & Smooth			
Cabernet Merlot, Kings River Robertson, South Africa, 2014	5.75	7.70	21.95
Cotes du Rhone Reserve, Chateau Mont Redon Rhone, France, 2014	6.75	8.90	25.95
Malbec, Finca la Florencia, Familia Cassone Mendoza, Argentina, 2014	6.75	8.90	25.95
Tempranillo, Epico, Bodegas Eguren Castilla La Mancha, Spain, 2013	6.25	8.30	23.95
Montepulciano d’Abruzzo, Samael, Poggio Anima Abruzzo, Italy, 2014	6.90	9.05	26.50
Rioja, Seleccion, Sierra Cantabria Rioja, Spain, 2013	7.00	9.20	26.95
Classique, Rupert & Rothschild Western Cape, South Africa, 2013			34.95
Bold, Intense & Robust			
Cabernet Sauvignon, 1851 Reserva, Ochagavia Central Valley, Chile, 2014	5.50	7.40	20.95
Cabernet Sauvignon, Brownstone California, America, 2011			31.95
Chateauneuf du Pape, ‘Telegramme’, Vieux Telegraph Rhone, France, 2011			49.95
Los Vascos Grande Reserve, Barons Rothschild Lafite Colchagua, Chile, 2012			34.95
Malbec, Obra Prima Reserva, Familia Cassone Mendoza, Argentina, 2012			35.95
Shiraz, Mountadam Barossa, Australia, 2012	7.25	9.50	27.95
Rioja, Gran Reserva, Sierra Cantabria Rioja, Spain, 2004			59.95

rosé wine & chilled reds	175 ^{ml}	250 ^{ml}	bottle
Crisp & Delicious			
Domaine Montrose, Rosé Cotes de Thongue, France, 2014	5.00	6.55	18.95
Rosé, Chateau Riotor Cotes de Provence, France, 2014			28.95
Los Vascos Rosé, Barons Rothschild Lafite Colchagua, Chile, 2015	6.50	8.60	24.95
Beaujolais, Clos des Vieux, Marronniers Beaujolais, France, 2014	6.75	8.90	25.95
Pinot Grigio Rosé delle Venezie, Tenuta Monticello Veneto, Italy, 2014	6.00	8.00	22.95
La Balade Rosé, Domaine Montrose Languedoc, France, 2014	7.00	9.20	26.95
Fleurie, Chateau de Raousset Beaujolais, France, 2014			30.95
sparkling & champagne			
Prosecco, DOC, Extra Dry, Feudo Regina, Dal Bello Veneto, Italy	125 ^{ml}		bottle
Prosecco Spumante DOC, Dal Bello, Brut Veneto, Italy, NV	7.25		34.95
Chapel Down, Brut Kent, England, NV		5.95	27.95
Barton & Guestier, Sparkling Rosé, Cuvee Reserve Southern France, NV		7.25	34.95
Justerini & Brooks, Sarcey, Brut, Private Cuvee Epernay, France, NV		5.95	27.95
Pommery, Brut Royal Reims, France, NV		8.50	39.95
Laurent-Perrier, Rosé Brut Tours-sur-Marne, France, NV		9.50	49.95
Veuve Clicquot Yellow Label, Brut Reims, France, NV			84.95
Pommery, Grand Cru, Vintage, 2005 Reims, France, NV			59.50
Dom Perignon, Brut Epernay, France, 2005			85.95
			165.00



All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

the refinery by drake & morgan
Bankside | Regent’s Place

Everyday Escapes

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