

# REFUGE

## DINING ROOM

BY  
VOLTA

## COCKTAILS

GARDEN SPRITZ	7-
Dry white wine, elderflower liqueur, Campari, mint and hibiscus soda	
PIÑA ROYALE	10-
Champagne, pineapple, coconut ice, anise	
DOG VS BEE	7-
FEW white whiskey, honey, vermouth, bitters	

## SNACKS

(Something to pick at from the kitchen counter)

Fire-roasted Padrón peppers, Maldon salt (V)	450	Baked garlic, sourdough, parsley (V)	6-
Home smoked almonds (V)	4-	Olives (V)	350
Chorizo poker	150	Mutabal, flatbread (V)	450

## VOLTINI

← *dad, these are NOT starters! 😊*

(Small plates inspired by Volta's travels)

*We recommend 3 per person ❤️*

### CHEESE AND CHARCUTERIE

Serrano ham, olive oil, bread	7-
British and world cured meats	10-
Fig, halloumi, basil, mustard seed (V)	650
Smoked feta, beetroot, hazelnut, dill (V)	5-
A selection of British and European cheeses (V)	12-

### VEGETABLES

Fatoush, sumac, tomato, cucumber (V)	7-
Fennel, pear, radish, olive oil, sherry vinegar, dill (V)	7-
Black daal (V)	450
Volcanic tomatoes, cantaloupe, goat's cheese, basil, black vinegar (V)	750
Crispy aubergines, molasses, feta (V)	650
Radicchio and orange salad, pomegranate, orange blossom (V)	6-

### MEAT

Crispy lamb shawarma, harissa, yoghurt	8-
Slow cooked ox cheek, egg, Sriracha	950
Gloucester Old Spot pork belly, chimichurri	7-

### RAW

Tuna tartare, avocado, passion fruit	9-
Oyster natural	3
Oyster wood-fired	3
Wild bass ceviche, perfumed fruit, coconut	9-

### SEAFOOD

Baby squid, ink, lime	7-
Hake, black daal	9-
Grilled tiger prawns, chilli, lime butter	10-
Salt cod croquettes, parsley aioli	6-

*it's even better when you choose stuff from each of the Voltini sections for a perfect balanced feast*

## LARGER PLATES

(From the grill)

*stuff to share at the ❤️ of the table  
OR for those who don't enjoy sharing like ever.*

Hanger steak, fries, chimichurri	16-
10oz grass-fed Dexter sirloin	22-
Lebanese lamb chops, broccolini	18-
Belly stuffed whole sea bass, pine nuts, coriander, preserved lemon	17-
Seared tuna, grilled pak choi, chilli	1750
Crispy buttermilk chicken, cornbread, jalapeño butter	1650

## FOR THE TABLE

(Friends and family: big plates for the whole table)

Whole leg of slow roast lamb, harissa rub, mutabal	55-
Whole roast chicken, citrus, maple	26-
24oz grass-fed Dexter rib on the bone	60-
Whole stone bass, shallots, peanuts, tamarind, chilli, lime	43-

## SIDES

Fries (V)	3-
Sweet potato mash (V)	3-
Pak choi, chilli, soy (V)	3-
Broccolini, garlic crumbs (V)	450
Bread for the table (V)	4-

*FROM VOLTA  
with love x*

(V) vegetarian / Chat about us @TheRefugeMcr

Prices include VAT at 20%. A discretionary 10% service charge - shared wholly between The Refuge team - will be added to tables of 6 or more. Some dishes contain allergens, or traces of: please speak to your waiter for further information.

WINE

## WHITE

175ML/375ML/BTL.

'Refuge White', Spain	480/920/18-
Pinot Grigio, Cantina di Castelnuovo del Garda, Veneto, Italy 2014	490/960/19-
Viognier, Paradou Château Pesquié, Rhône, France 2015	5-/10 <sup>10</sup> /20-
Vinho Verde, Conde Villar Branco, Portugal 2014	520/1060/21-
Picpoul de Pinet, Cuvée Amélie, Languedoc, France 2015	550/1170/23-
Sauvignon Blanc, Georges Michel Golden Mile, Marlborough, NZ 2015	6-/1270/25-
Albariño, Domingo Martin, Rias Baixas, Spain 2015	6-/1270/25-
Grüner Veltliner, Hirschvergnügen, Kamptal, Austria 2015	27-
Sauvignon Blanc, Domaine Natter, Sancerre, France 2014	30-
Chardonnay, Jean Rijckaert 'Le Mont Chatelaine', Viré-Clessé, Burgundy, France 2014	30-

We always have a few high rollers and featured wines, but these are ever-changing so please ask if you're looking for something special.

## RED

175ML/375ML/BTL.

'Refuge Red', Spain	480/920/18-
Carménère, Lorosco Reserva, Valle Central, Chile 2014/15	490/960/19-
Pinot Noir, Anane, Maule Valley, Chile 2015	5-/10 <sup>10</sup> /20-
Aglianico del Vulture, Bisceglia Terre di Vulcano, Basilicata, Italy 2014	520/1060/21-
Merlot blend, Château Civrac, Côtes de Bourg, Bordeaux, France 2008 (½ Btl)	22-
Malbec, Carla Chiaro Reserve, Mendoza, Argentina 2010	580/1220/24-
Touriga Nacional blend, Álvaro Castro, Dão, Portugal 2014	580/1220/24-
Mourvèdre, Casa Castillo Monastrell, Murcia, Spain 2014	26-
Tempranillo, Quinta Milú "La Cometa", Ribera del Duero, Spain 2014	29-
Syrah, "Art & Science Shot Through the Heart", Oregon, USA 2013	32-

## ROSÉ

175ML/375ML/BTL.

'Refuge Rosé', Spain	480/920/18-
Grenache blend, Château Nestuby, Provence, France 2015	550/1170/23-

## SHERRY AND PORT AND VERMOUTH

50ML/BTL.

Fino, El Maestro Sierra 37.5cl	4-/18-
Amontillado, Maestro Sierra 37.5cl	490/24-
Manzanilla, Rodriguez La-Cave 'Barbiana' 75cl	4-/27-
Pedro Ximenez, Solera 1927, Bodegas Alvear 37.5cl	590/29-
Porto Niepoort Ruby Dum 37.5cl	4-/18-
Porto Niepoort Tawny Dee 37.5cl	4-/18-
Casa Mariol Vermut Negro	350

BEERS

## BEER AND CIDER ON DRAUGHT

PINT/2/3

Kaltenberg 4.1%	420/280
Warsteiner 4.8%	460/310
Peroni 5.1%	5-/330
Brooklyn Lager 5.2%	540/360
Beavertown Gamma Ray 5.4%	560/370
Camden Pale Ale 4%	490/330
Volta Session Pale Ale 4.2%	440/3-
Aspall Cyder 5.5%	420/280

## BOTTLES AND CANS

Modelo Especial 4.5% 330ml bottle	4-
Negra Modelo 5.4% 330ml bottle	4-
Augustiner Helles 5.2% 500ml bottle	5-
Früh Kölsch 4.8% 500ml bottle	5-
Schnieder Weiss Tap 1 Meine Blonde 4.9% 500ml bottle	5-
Lindemans Cuvée Réne (Geuze) 5.5% 375ml bottle	5-
Mongozo Pils (gluten free) 4.8% 330ml bottle	430
Brooklyn Sorachi Ace 7.6% 330ml bottle	6-
Left Hand Milk Stout 6% 330ml bottle	5-
Vocation Life & Death IPA 6.5% 330ml can	450
Moor Nor'Hop 4.3% 330ml can	450
Beavertown Smog Rocket 5.4% 330ml can	450
First Chop MCR Bitter 4.4% 330ml can	420
First Chop Red 4.6% 330ml can	420
Timmermanns: Kriek/Framboise/Pêche 4% 330ml bottle	5-
Wyldwood Organic Hereford Cider 6.0% 330ml bottle	5-
Rekorderlig Strawberry & Lime 4% 330ml can	5-
Rekorderlig Pear 4% 330ml can	5-
Kerisac Breton Cidre 5% 330ml bottle	420
Jupiler (non-alcoholic) 0.5% 250ml bottle	3-

## 6 TAPS OF CRAFT

We have 6 taps dedicated to craft beers from Manchester and around the world, including our own Volta Session Pale Ale: our collaboration with local craft beer heroes First Chop. Just ask what is currently on our taps.