

# REFUGE

## LUNCH

BY  
VOLTA

1130 – 400

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## PEOPLE'S LUNCH

7<sup>50</sup>

Come in for our fresh, seasonal People's Lunch every day: for those who want an express eyes-down, no-nonsense, sleeves rolled-up, big hearty bowl of amazing soul food.

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## COCKTAILS

### GARDEN SPRITZ

Dry white wine, elderflower liqueur, Campari, mint and hibiscus soda 7-

### PIÑA ROYALE

Champagne, pineapple, coconut ice, anise 10-

### DOG VS BEE

FEW white whiskey, honey, vermouth, bitters 7-

## VOLTINI

(Small plates inspired by Volta's travels)

Crispy lamb shawarma, harissa, yoghurt 8-

Gloucester Old Spot pork belly, cumin, chimichurri 7-

Baby squid, ink, lime 7-

Salt cod croquettes, parsley aioli 6-

Smoked feta, beetroot, hazelnut, dill (V) 5-

Fatoush, sumac, tomato, cucumber (V) 7-

Black daal (V) 4<sup>50</sup>

Fennel, pear, radish, olive oil, sherry vinegar (V) 7-

Baked garlic, sourdough, parsley (V) 5-

Fire-roasted Padrón peppers, Maldon salt (V) 4<sup>50</sup>

Crispy aubergines, molasses, feta (V) 6<sup>50</sup>

Slow cooked ox cheek, egg, Sriracha 9<sup>50</sup>

## LARGER PLATES

The Volta Dexter beef burger, mac sauce, pickles, cheddar, fries 11-

Lamb shawarma naan burger, pomegranate, mutabal 11-

Hanger steak, fries, chimichurri 16-

10oz grass-fed Dexter sirloin 22-

Belly stuffed whole sea bass, preserved lemon, pine nuts, coriander 19-

Whole or half roast chicken, citrus, maple, seasoned fries 13-/26-

Lamb chops, fatoush, yoghurt, harissa, flatbread 18-

Hake, black daal 12-

Blackened broccoli, salt and pepper tofu, sticky rice, ketjap manis (V) 10<sup>50</sup>

(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 or 6 of more. Some dishes contain allergens, or traces of: please speak to your waiter for further information.

## WINE

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.

### 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-

### ROSÉ

175ML/375ML/BTL.

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

### RED

175ML/375ML/BTL.

'Refuge Red', Spain	480/920/18-
Carménère, Lorosco Reserva, Valle Central, Chile 2014/15	480/920/18-
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-

## BEERS

### BEER AND CIDER ON DRAUGHT

PINT/<sup>2</sup>/<sub>3</sub>

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

### 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.

### 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

### 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 René (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-