

dessert cocktails

tequila mockingbird 7.95
don alvaro tequila & pedro ximenez
sherry shaken w/ double cream &
vanilla

maple espresso 7.95
el dorado 8 year old rum, espresso
& maple syrup

crème brûlée martini 7.25
ketel one citron, lemon curd,
vanilla sugar & double cream

gin flight

a flight of english gin 9.95
25ml of each served w/ homemade
tonic. glide through the meadows
of england w/ our gin flight.
travel through the hedgerows,
meadows & gardens.

sparrow	tanqueray	sipsmith
grapefruit	citrus	sloe gin
		berries

our favourite marys

*ask to see our full list featuring mary
and her wayward cousins.*

bloody decisive 7.50
the refinery's secret recipe

bloody caesar 8.95
ketel one vodka, clamato juice,
tabasco, salt, pepper, lemon
juice, celery stick & king prawn
garnish w/ a celery salt rim


crystal mary martini 7.95
martin miller's gin, seasoned
crystal tomato juice, tabasco,
celery salt rim w / a dried tomato
chip

caprese mary 8.95
ketel one vodka, clear tomato &
celery juice, julienne of basil,
strawberry balsamic vinegar,
chopped cherry tomatoes, w/ a
celery salt & black pepper rim


food for one or more to share

each dish 5.95
from the countryside

old spot pork sausages
w/ roast apple & prunes

aubergine
& feta mini flatbread 


chicken satay 
w/ peanut sauce & prawn crackers


roast butternut
squash & goat's cheese 

brindisa chorizo scotch egg

each dish 6.95
from the sea shore

tempura crispy squid 
ginger & citrus mayo

salmon ceviche 
w/ dried lemon & coriander
w/ a hint of chilli

crab & shrimp ceviche 
w/ ginger & pink grapefruit salad

smoked salmon mini flatbread
w/ capers & crème fraîche

prawn lollipops 
w/ citrus-soy dipping sauce

each dish 7.95
from the rock pool

skillet of prawns
w/ greens, chilli, garlic, lime &
crusty bread

potted crab
w/ toasted soldiers

prawn stuffed avocado
w/ coriander & caper mayonnaise

prawn cocktail
(retro style!)

from the earth
fancy something naughty

chipped potatoes 2.95

cowboy fries 4.25
w/ honey chilli & garlic

mac & cheese 4.95

truffle fries 4.25
w/ parmesan & rosemary

potato & sweet potato wedges
4.50

the refinery


cocktails

the refinery welcomes back cocktail hour.
whether you prefer classic cocktails, modern
twists, short and strong or long and fruity
drinks, our menu has everything.
alternatively, if you would like our talented
bartenders to mix, muddle or shake
something that's entirely bespoke to you, just
tell us what you fancy.

aperitifs

princess sparkles 7.95
raspberries & elderflower, charged
w/ prosecco


sweet & sour bellini 7.95
aperol, pink grapefruit & peach,
topped w/ prosecco

mandarin
& rhubarb g & t 8.95 17.95
sparrow gin, mandarin hangar
one vodka, fresh grapefruit 
peel, rhubarb bitters & edible
flowers, charged w/ tonic

violette pisco sour 8.95
pisco shaken w/ violette liqueur,
fresh lemon & egg white. topped w/
edible flowers

alco-seltzer 7.95
ketel one vodka, vitamin c fizz
& tonic

ginger spice 7.95
sparrow gin, fresh lemon juice,
pickled white radish, ginger beer,
ginger syrup & shiso leaves

paris flower 6.95 12.95
st germain elderflower liqueur, 
long beach chenin blanc, fresh
english apple juice & mint.
charged w/ soda water

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= skinny. these dishes have 500 or less calories
and are based on standard nutritional content. no liability
will be taken by the refinery for weight gain!

from the hedgerow

the hunter or huntress 7.95

ask a gatherer for the foraged cocktail of the week

marigold martini 7.95

bols genever shaken w/ earl grey tea syrup, fresh lemon, edible gold & adorned w/ wild flowers

english rose 7.75

bloom gin, shaken w/ homemade english rhubarb syrup w/ frozen rose buds

down the rabbit hole 6.95 13.95

coquelicot poppy liqueur, limoncello & wolfschmidt kummel w/ freshly pressed apple juice

beer cocktails

one for the road 6.45 12.95

peroni, tanqueray gin, cranberry bitters, fresh lemon, churned w/ greek basil leaves

dark & pour me 5.95

beck's vier, kraken spiced rum, ginger syrup & fresh lime juice, shaken w/ angostura bitters



signature tea pots

wherever you see the tea pot icon we can develop these tasty cocktails to share - serves two

have you ever wanted to know more about how to make your favourite drinks? why not try one of our mixology classes!

contact us at the refinery quoting "mixology class"

skinny

skinny blushing bull

- 90kcal 7.95

ketel one vodka, fresh raspberries, sugar free red bull, fresh root ginger, agave & fresh lime. charged w/ seltzer

mango mojito - 115kcal 7.25

el dorado 3 year old rum muddled w/ fresh mango purée, lime juice & agave nectar

skinny porn star - 85kcal 9.95

ketel one vodka w/ fresh passion fruit, passion fruit purée & vanilla sugar served w/ a prosecco chaser

skinny crystal cosmo

- 76kcal 7.25

ketel one vodka, cranberry bitters, cointreau & an edible flower

skinny russian

rose martini - 80kcal 6.95

smirnoff black vodka stirred w/ kwai feh lychee liqueur & ginger syrup. garnished w/ a rose petal

skinny superfood

collins - 105kcal 7.25 14.50

gin mare, fresh basil raspberries, blackberries, agave & fresh lemon juice served long w/ soda

skinny blueberry hill

- 198kcal 7.45

sipsmith gin, sipsmith sloe gin, bruised blueberries, fresh sage, lime bitters, agave & seltzer



cocktail & virgin cocktail of the day

we mix, muddle and shake premium spirits with fresh fruits, herbs and spices - it depends what's in season, so just ask.



please note that the skinny cocktail calorie counts are approximate. no liability will be taken by the refinery for weight gain!

twisted classics

cuban spritzer 7.95 15.95

classic mojito strained & topped w/ prosecco



mai tai's nephew 7.95

wray & nephew overproof rum, kraken spiced rum, orange curaçao, egg white freshly squeezed lime juice, served w/ an orgeat foam & maraschino cherries

foreign cinema 7.95

popcorn infused el dorado 5 year old rum, angostura & homemade spiced bitters. topped w/ coca cola

bittersweet snow cone 8.95

sparrow gin, campari, blood orange, pomegranate juice, fresh lemon & grenadine sprinkled w/ pomegranate seeds

watermelon margarita 8.45

don alvaro tequila, luxardo bitter orange liqueur & agave w/ salted watermelon

very old creation 6.95

buffalo trace bourbon stirred over an ice boulder w/ pink grapefruit juice, angostura, rhubarb bitters & brown sugar

sparrow story act 1 8.95

a twist on a greyhound
sparrow gin, pink grapefruit juice & grapefruit bitters crowned w/ prosecco

naked seaside vesper 8.45

sacred spiced vodka, gin & vermouth served naked w/ razored samphire

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