

# Refuel

## BREAKFAST

- Porridge £7
- Toast, preserves £4.50
- Croissant / Danish £5
- Granola, yoghurt and compote £4.50
- Soho full English £15
- Selection from the breakfast table £15
- Vegetarian breakfast £14
- Canadian pancakes, bacon, maple syrup £10
- Peanut butter stuffed French toast, caramelised banana, maple syrup, yoghurt £10.50
- Breakfast roll of your choice £9
- Oaked smoked salmon, free range scrambled eggs £14
- Omelette of your choice £11.50
- Eggs Benedict £11
- Eggs Florentine £11
- Eggs Royale £14
- Free range eggs on toast £9.50
- Sweetcorn and chipotle pancakes, pico de gallo, poached eggs and chipotle hollandaise £11.50
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## SIDES

- £4.50
- Sausage / Black pudding
- Bacon / Turkey bacon
- Baked beans / Avocado
- Bubble and squeak / Plum tomatoes
- Sautéed spinach / Grilled field mushrooms

## REFUEL BREAKFAST

Any cooked item and your choice from the buffet.  
Includes toast, juice and tea or coffee £26

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## HEALTHY AND LIGHT

- Wild rice, almond and honey porridge, goji berries, blueberries and coconut £8.50
- Coconut and mango chia seed pudding £5.50
- Turkey bacon, crushed avocado and poached eggs on granary toast £10.50
- Fluffy egg whites, goat's curd, baked romano peppers and asparagus £12.50
- Smashed avocado on toast, baked cherry vine tomatoes, lime, nut dukkah £7.50
- Turmeric scrambled eggs, kale, chilli and zhug on seeded gluten free toast £12.50
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## DRINKS

- Coffee and tea from £4.50
- Daily juice or smoothie £5.50
- Freshly squeezed orange juice £5
- Cold pressed juice £6
- SWEET CITRUS - orange, tangerine, grapefruit, lemon, turmeric, cayenne, black pepper
- EASY GREEN - kale, spinach, romaine, cucumber, pear, fennel, lime, parsley
- CLEAN BEET - beetroot, apple, lemon, ginger
- FIERY APPLE - apple, lemon, ginger
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## WEEKEND BRUNCH

Choose any dish from the a la carte section,  
served with either a glass of Prosecco or a  
Bloody Mary £19.50

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

# Refuel

## AFTERNOON TEA

£24 per person

£30 per person with a Bellini

£35 per person with a glass of Pommery  
Brut Royal NV Champagne

Mixed berry and custard tartlet

Coconut and lemongrass panna cotta,  
passionfruit and mango salsa

Plum and blackberry cupcake, orange icing

Chocolate and raspberry torte

Scones, clotted cream and preserves

Mozzarella, tomato, rocket and pesto panini

Parma ham and asparagus puff pastry roll

Cod, baby gem lettuce and tartare sauce slider

Baked ham, watercress and piccalilli sandwich

Includes your choice of coffee,  
hot chocolate or tea:

## BREAKFAST TEA

A rich, full bodied tea, blended from Assam,  
Ceylon and Darjeeling

## EARL GREY

This aromatic Earl Grey tea made in the original  
way, using Chinese Keemun black tea flavoured  
with natural Bergamot essential oil

## SECOND FLUSH DARJEELING

From specially selected estates, this is a smooth  
blend of green silver tips, light caramel and  
brisker black tea

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## SMALL BITES

£4 each

BBQ pork and Mexicana cheese slider

Chorizo croquettes, red pepper relish

Battered halloumi, green verbena harissa  
mayonnaise, lemon

Mini Croque Monsieur

## SPECIALITY TEAS AND INFUSIONS

£2.50 supplement with afternoon tea

## EGYPTIAN CHAMOMILE

Traditionally a calming and gentle drink used to aid  
sleep, this chamomile is from Egypt where the  
climate is perfect for producing an aromatic and  
clean-tasting infusion

## HALMARI ASSAM

A whole leaf tea that includes full golden tips, this  
second flush Halmari is harvested in June which  
gives a slight malty flavour with flowery notes.  
Delicious taken with or without milk

## LAPSANG SOUCHONG

The large whole leaves of this classic China black  
tea have been smoked over fresh spruce. The result  
is a delicate tea with woody notes and a subtle  
smokiness

## BOURBON VANILLA

Inspired by the French sweet afternoon tea, this is a  
blend of FOP China black OP Ceylon tea with the  
caramel-like quality of Bourbon vanilla, making it  
the perfect accompaniment to cakes

## PERSIAN ROSE

The refreshingly light, leafy tea has soothing notes of  
sweet rose

## JASMINE PEARLS

Made in the Hunan province of China from tender  
young tea shoots, each leaf is hand-rolled into a  
pearl-like shape and scented with sweet jasmine

## SILVER NEEDLE

Made from downy buds which are plucked and  
gently dried to protect their delicate flavour, these  
silver needles are sourced from the Fujian province  
and have unusual aromas of hay and blossoms

## ROOIBOS

The wild-growing shrub branches of the South  
African rooibos are dried in the sun, creating a high  
quality tea that can be identified by its ruby colour  
and soft, sweetly aromatic taste

## WILD BERRY

A fruity blend of rosehips, apple pieces and hibiscus  
flowers, with only natural strawberry and raspberry  
flavours added, leaving it rich in vitamins and  
minerals

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## STARTERS

Chicken broth with shiitake, spring onion, soy, bean sprouts, coriander £8.50

Sesame crusted cod cheeks, crushed avocado and chickpea, lime, mint and tahini £10.50

Porchetta, radicchio, aged edam, roasted apples £8.50

Grilled octopus, new potatoes, charred peppers, almonds and aioli £13.50

Steak tartar, radish and shallot salad £11.50

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Hand carved Loch Fyne smoked salmon, lemon and sourdough toast £17

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## PASTAS AND SALADS

Dorset crab linguine £12.50 / £22

Butternut squash and baby spinach risotto £8.50 / £15

Gnudi, asparagus, broad beans, pecorino watercress £9.50 / £16

Refuel 'superfood' salad £8.50 / £16.50

Caesar salad, king prawn or chicken £15.50 / £19.50 / £18.50

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## MAINS

Pan roast stone bass, wild asparagus, wild garlic, hollandaise £21.50

Buttermilk and brioche chicken schnitzel, with caraway and pickled white cabbage £18.50

Rabbit, leek and morel pie, thyme crust with mustard mash £19.50

Veal rump, smoked bacon and haricot beans ragu, with gremolata £22.50

Mussel, tiger prawn and salmon curry, tamarind, lemon pilaf, poppadum's and raita £22.50

Catch of the day £19.50

## GRILL

Chargrilled tuna, salsa verde £19

16 oz./12oz. Dover sole, béarnaise sauce, beurre blanc or tartare sauce £32 / £28

Rhug Estate organic Barnsley chop, Refuel mint relish £25

Refuel beef burger, pulled pork, BBQ mayonnaise, French fries £16.50

21 day dry aged Rib-eye chop £29.50

'Picanha' rump cap £23.50

21 day dry aged 10oz Fillet £35

Served with béarnaise or peppercorn sauce

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## SIDES

French fries / Hand cut chips £4.25

Buttered new season potatoes £4.25

Minted peas £4.50

Sautéed spinach with garlic and chili £4.50

Green leaf salad £4.50

Rocket and Parmesan salad £4.50

Shaved fennel, blood orange, capers £4.50

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## DESSERTS

Yorkshire rhubarb and pistachio trifle £6.50

Lime Pannacotta, 'jerk roast pineapple' black peppercorn shortbread £6.50

Passion fruit and mango baked Alaska £6.50

Liquid chocolate tart, salted caramel and chocolate sorbet £6.50

Cheese board £15



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