the refinery

breakfast / brunch

boiled	eggs	w/	buttered toast	
soldier	s			60

eggs florentine, w/ baby spinach, gruyére & an english muffin..... 7.95 % eggs florentine..... 4.95

grilled minute steak & eggs w/ herb roast potatoes & tomato salsa...8.95

breakfast club sandwich - layered sour dough w/ sweet cured bacon, london sausage, fried egg, roast tomato & field mushroom......7.95 add black pudding......1.50

scottish cured smoked salmon on bloomer toast w/ pepper leaf salad & sour cream......4.95

bubble & squeak w/ shredded cabbage, potato & sweet cured bacon topped w/ a poached egg.....5.95

piled high cinnamon pancake stack
w/ maple syrup & candy dust.....6.15

scrambled eggs on toast..... 5.95 add scottish smoked salmon..... 2.95

bacon or sausage butty
served on london bloomer w/ a side
of brown sauce......4.65

fresh mixed berries w/ honeyed
yoghurt......5.25

 californian kick start - poached eggs on a toasted english muffin topped w/ hummus, guacamole, flat mushroom, grilled plum tomato & sweet chilli sauce...........7.95

breakfast tray

brighten your morning w/ a croissant, ½ eggs florentine, freshly squeezed juice, seasonal fruit & tea or americano..... 12.45

extras

extra egg	1 00
grilled tomato	1.00
baked beans	1.50
grilled mushrooms	
toast & butter	1 . 95
grilled sausage	
sweet cured bacon	2.15
scottish smoked salmon	2 . 95
black pudding	

pastries

butter	croissant.	 	 	1.75
pain au	ı raisin	 	 	1.95
assorte	ed muffins	 	 	2.25

refinery's	3	juiceology	3	. 45

choose one or more of the following fruit & vegetable bases to enjoy a freshly squeezed or blended juice. the perfect way to start your day.

ask one of the team what fruit & vegetables we are squeezing, juicing & blending, always something fresh & seasonal to start the day.

choose a base carrot, apple, fennel, cucumber, celery, orange

<u>add</u> pink grapefruit, red pepper, yellow pepper, pomegranate, beetroot, lemongrass, ginger or seasonal berries.

the refinery, 110 southwark st, london, sel 0tf 0845 468 0186 www.therefinerybar.co.uk

all menu items subject to availability. regrettably, we cannot guarantee that any of our items are free from nuts or that fish dishes are without bones, vat is included in all prices, a discretionary charge of 12.5% will be added to all bills.

the refinery

here's to a beautiful morning...

barista coffee created for us by

ANDRONICAS world of coffee

enjoy our own unique coffee blend which is robust in flavour w/ chocolate notes & a nutty finish. (this has been lovingly chosen by our baristas).

flat white1.95
espresso1.95
americano1.95
cappuccino 2.45
latté 99kcal 👘 2.75
macchiato 1.95
piccolo1.95
mocha
vanilla spice chai latté
(caffeine free) 220kcal @
hot chocolate 2.75
add syrups: hazelnut, french vanilla

or gingerbread 44kcal mp per serving . . 40p add a dash of sweetness to your coffee with sweetbird syrups with no artificial preservatives or colourings & lovingly approved by the vegan society.

all our coffees can be made with skimmed, semi-skimmed, full-fat or soya milk & with andronicas decaffeinated coffee. our milk comes from the beautiful cotteswold dairies in gloucestershire, which holds red tractor accreditation & where milk has been produced by the workman family since 1939.

teas from little sparrow.....1.95



LITTLE SPARROW

english breakfast tea

our own blend lovingly created by those who know how to make the perfect brew... **darjeeling** for a splash of elegance, **assam** for a touch of asia & **kanyenya** for a pinch of earth.

classic earl grey masala chai lapsang souchong green tea w/ mint & rose petal rooibos w/ cherry chamomile

fresh mint tea.....1.95

marabilia organic olive leaf tea 1.95 100% natural, caffeine & tannin free, bursting with antioxidants & vitamin c.

naughty & nice breakfast cocktails

available from 10am

morning fruit sparkles......6.95
prosecco spun w/ fresh seasonal
fruit purée

breakfast in bloom martini.....6.95 home-made marmalade, fresh grapefruit juice & bloom gin



pop back to indulge in our renowned signature skinny cocktails or discover your favourite grape with our wine flights or fine wine list.

for the more adventurous, why not learn how to muddle & shake your favourite cocktail at one of our mixology classes. find out more by visiting our website www.therefinerybar.co.uk or by scanning the code below.

