EST. 2023

SOCIAL REFUGE

BOOKSHOP COFFEE HOUSE

FOOD & DRINK

MENU

Tea & Coffee

We proudly serve Heart & Graft Coffee, roasted right here in Manchester. Legends of the local coffee scene, their passion for quality and ethical sourcing shines through every cup.

Espresso	3.4	Americano	3.65
Macchiato	3.65	Cortado	3.75
Flat White	4.1	Latte	4.2
Cappuccino	4.2	Mocha	4.5
Chai Latte	4.5	Bird & Blend Tea	3.2

Great British Cuppa, Earl Grey Creme, MojiTEA Green Tea, Sunny Sencha Green Tea, Lemon & Ginger, Peppy Mint, Dozy Girl, Strawberry Lemonade, Gingerbread Chai, Rhubarb & Custard, Moondrop Dreams, Cold Weather Warrior, Peach Soda

Hot Chocolates

Hot Chocolate Heaven. Thick, rich, and unapologetically extra.
A mountain of cream, a drizzle of chocolate sauce, and all the marshmallows. Fully fabulous in vegan form, too.

Classic	4.5	Chai	5
Biscoff	5	Mini Egg	5
Topped with cream, Biscoff sauce and crushed biscuit		Finished with cream then topped with crushed mini eggs and chocolate sauce	

Matcha

Made with 100% pure matcha for a smooth, vibrant flavour and natural energy lift. Expertly whisked to bring out its earthy sweetness, and available hot or iced for the perfect moment of calm in your day.

Matcha Latte	4.5	Blueberry Matcha	5
Lavender Matcha	5	Vanilla Matcha	5

Iced Drinks

We use the same Heart & Graft Coffee for our iced drinks, roasted right here in Manchester and brewed to perfection. Smooth, bold, and refreshing, it's the same legendary flavour, just chilled.

Caramel Latte	4.7	Americano	3.65
Chai Latte	4.7	Latte	4.2
Chocolate	4.5	Mocha	4.5
Chocolate Chai	5	Matcha	4.5

Frappes

Our frappés are blended smooth and icy, available with or without a hit of Heart & Graft Coffee. Cool, creamy, and seriously satisfying, the perfect pick-me-up on any day.

Lavender Matcha	5.2
Chocolate & Pistachio	5.2
Salted Caramel	5.2
Biscoff	5.2
Strawberries & Cream	5.2
Mango & Coconut	5.2

Extras

From alternative milks to flavoured syrups, we've got everything you need to make your perfect cup. Because great coffee should always suit your taste.

Alternative Milks
Alpro Coconut, Oat - 30p

Syrups
Banana, Caramel, Chai Tea, Cherry, Cinnamon, Elderflower, Gingerbread, Hazelnut, Kiwi, Macadamia Nut, Maple Spice, Pumpkin Spice, Vanilla, White Chocolate - 50p

Breakfast & Brunch

Served Wednesday to Sunday - 9am till 4pm

Social Refuge Secret Granola Ⓥ GF — 6.5
A warming mix of house-made granola with thick creamy yoghurt, Earl Grey & cardamom–poached pear, and a vibrant sour cherry compote.

Coconut Dawn Oats VG — 6.5
Silky coconut overnight oats layered with sour cherry compote, spiced apples, and toasted pecans.

Blueberry & Lemon Curd French Toast VG — 11.5
Thick French toast topped with zesty lemon curd, juicy blueberries, and whipped plant-based cream cheese, finished with maple syrup and a poppy-seed sprinkle.

Belgian Style Waffles with Blackberries & Brie Ⓥ GF — 12
Golden Belgian style waffles topped with rich Somerset brie and a bold blackberry compote, all brought together with a drizzle of maple syrup.

Belgian Style Waffles with Sausage & Egg GF — 13
Crispy Belgian style waffles piled with Cumberland sausage, a fried egg, pomegranate seeds, and maple syrup.

Banana & Cinnamon Pancakes with Spiced Apple VG — 12
Fluffy banana & cinnamon pancakes topped with winter-spiced apples, plant-based cream cheese, and a generous swirl of chocolate syrup.

Eggs Your Way on San Francisco Sourdough Ⓥ — 7.5
Your choice of poached, fried, or scrambled eggs on San Francisco sourdough, finished with harissa-infused garlic oil and crisp apple-cider & house pickle.

Brie & Sweet Chilli Sourdough Toasted Sandwich Ⓥ — 7.5
A golden sourdough toastie layered with creamy brie and sweet chilli chutney, served with house pickles.

Baby New Potato & 'Nduja Hash — 11.5
A bold, comforting hash of baby potatoes and 'nduja, topped with poached eggs, sumac, house pickles, and sweet chilli chutney.

Roasted Rainbow Beetroot Salad Ⓥ GF — 9

Roasted rainbow beets served with silky miso cannellini purée, Kidderston Ash goat cheese, and toasted sourdough crumbs.
For a Vegan option - swap goats cheese for tempeh.

Creamy Sage & Miso Gnocchi VG — 12

Soft gnocchi coated in a velvety sage-miso sauce with oyster mushrooms and chestnuts.

Tahini Yoghurt Turkish Eggs Ⓥ — 13

Creamy tahini yoghurt swirled with harissa chilli oil, crowned with roasted squash and served with toasted rosemary focaccia.

Crispy Sweetcorn Fritters Ⓥ — 11

Crispy sweetcorn fritters topped with grilled halloumi, pomegranate, tahini yoghurt, and a harissa chilli oil drizzle.

Custom Creation Avo Smash — 7.5

A piled-high avocado smash on San Francisco sourdough with house pickles
Customise and add for just £2.50 each.

2 poached eggs
Slow roasted pork belly
Cumberland sausage

VG Grilled tempeh
Small cut vegan bacon

The Full Refuge — 14.5

A full, indulgent plate of slow-roasted pork belly, Cumberland sausage, fried egg, grilled oyster mushrooms, plum tomato, smoked chipotle beans, and toasted San Francisco sourdough.

The Full Vegan Refuge VG — 14.5

A fully plant-based big breakfast with grilled tempeh, vegan bacon, avo smash, grilled oyster mushrooms, plum tomato, smoked chipotle beans, and toasted San Francisco sourdough.

All The Extras

Cumberland sausage	2.5	Smashed avocado	3
Slow roasted pork belly	2.5	House pickles	1.5
Poached egg	2	Toast regular or GF sourdough	2.5
Grilled halloumi	2.5	Grilled tempeh	2.5

VG Vegan Ⓥ Vegetarian GF Gluten Free

While we take every care to reduce cross-contamination, due to the size of our kitchen, cross-contamination may occur. Please make sure you inform us about any allergies while placing your order.

Draft

We've curated a line-up of premium lagers from around the world and a standout IPA that share our values. Quality, character, and flavour that doesn't compromise. Great beer, chosen with care.

Guinness	7.2
1664 Blanc	7.1
Estrella Damm	7
Sapporo	7
Brooklyn Pilsner	6.95
Stonewall Inn IPA	6.9
Shipyard Pale Ale	6.9
Somersby Cider	6.9

Bottled

They're bottled. They're cold. They're wet. What more do you want. a love story?

Corona	4.8
Desperados	5.2
Peroni Gluten Free	5.2
Old Mout Cider	5.2
WKD Blue	4.5
Birra Moretti 0%	4.8
Guinness 0%	6
Old Mout Cider 0%	5.2

Apple & Strawberry, Pineapple & Raspberry, Kiwi & Lime, Berries and Cherries

Soft Drinks

Draft Coca-Cola	3
Schweppes Lemonade	3
Flavoured Lemonades	7
J20	3.25
Orange/Apple Juice	2.25
Bottled Fanta	2
Bottled Water	1.4
Redbull / Celius	2.5

Blood Orange, Cloudy Lemon, Elderflower, Kiwi, Lavender, Peach

Schweppes Coca-Cola

COCKTAILS

£12 - 2 FOR 1

11AM TILL 7PM EVERYDAY
2 OF THE SAME COCKTAIL

Crafted with top-shelf spirits and plenty of flair, our cocktails are all about quality and good times. Two of the same, all yours, because one cocktail is never enough.

Espresso Martini
Espresso, Absolut vodka, Kahlúa, shaken & sweetened.

Aperol Spritz
Prosecco, Aperol, soda water, orange slice, served over ice.

Classic Negroni
Gin, Campari, sweet vermouth, stirred, over ice, orange garnish.

Orange Negroni
Orange gin, sweet vermouth, bitters, orange twist.

Cosmopolitan
Vodka, triple sec, cranberry juice, lime juice, shaken.

Margarita
Tequila, triple sec, lime juice, salted rim.

Tequila Sunrise
Tequila, triple sec, orange juice, lime, grenadine, served over ice.

Old Fashioned
Whiskey, sugar, bitters, orange slice, over ice.

Spiced Mule
Rum, ginger beer, lime juice, bitters, mint, spiced syrup.

Passionfruit Martini
Passionfruit puree, absolut vodka, lime juice, syrup, shaken.

Long Island
Vodka, rum, gin, tequila, triple sec, lime juice, Coca-Cola.

Paloma
Tequila, grapefruit, soda, lime juice, salt, ice, syrup.

Tom Collins
Gin, lemon juice, sweet syrup, soda water, ice.

Dark & Stormy
Dark rum, ginger beer, lime juice, served over ice.

Pimms Fizz
Prosecco, Pimms, lemonade, orange slice, over ice.

Wines

White

Ponte Pinot Grigio — 19
Very light and neutral, revealing just a hint of green fruit — 5 / 6.50 / 9

Millstream Chenin Blanc — 19
Light and fresh with an attractive quince and pear character — 5 / 6.50 / 9

Picpoul de Pinet — 26
A dry and light-bodied white with balanced fruit and freshness — 7 / 9 / 12

Inviniti Sauvignon Blanc — 29
Crisp and refreshing dry white with lime character — 8 / 11 / 14

Albarino Valdocea — 29
Lovely floral and exotic fruit aromas are followed by a zingily fresh and dry taste — 8 / 11 / 14

Red

Millstream Cinsault Ruby — 19
Medium-bodied with ripe berry and spice flavours — 5 / 6.50 / 9

Dead Mans Dice Malbec — 24
Deep and vibrant with an intense nose of plum & dark chocolate — 6.50 / 8.50 / 11

Medievo Crianza Rioja — 24
Cedary Rioja with delightful fruity flavour and a touch of oak — 6.50 / 8.50 / 11

Pocket Watch Shiraz — 24
A full body with good intensity of black cherry & blackberry fruit — 6.50 / 8.50 / 11

Vitti Primitivo — 29
An impressively intense and complex liquorice tart and dark fruit full bodied red — 8 / 11 / 14

Rosé & Orange

Millstream Rosé — 19
A fruity and friendly medium-dry pink glugger — 5 / 6.50 / 9

Domaine De La Baume — 26
This stunning orange is broad and intense on the nose and shows ripe fruit — 7 / 9 / 12

Sparkling

Terre del Doge Prosecco — 19
Beautiful creamy taste of wine is filled with fresh fruit notes, floral and nutty tones, subtle hints of candied fruit — 6.50

Veuve Clicquot Yellow Label Brut — 60
Fresh taste with fruity notes. The finish is long lasting with tones of colours. In the long aftertaste clearly distinguished notes of fruit and spice.