



# the refinery



## press pack

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## **SOMETHING MORE REFINED**

Sweet, sexy and suitably refined, the refinery in Southwark is providing City socialites with something special to savour. Located in the landmark Blue Fin Building on Southwark Street, the refinery sees locals enjoying innovative cocktails, global wines and an impressive menu, emphasising provenance and organic ingredients.

### **DESIGN**

Working with Fusion Design & Architecture Ltd, the refinery exudes an industrial sophistication, softened with touches of colour and texture throughout. Floor to ceiling glass walls invite guests in and a host of flexible areas and eclectic styles suit any occasion. The buzz and culinary theatre of the open plan kitchen can be enjoyed from the comfort of the restaurant while the luxury of space allows diners to enjoy quieter corners for business lunches or corporate meetings. Hosting up to 550 guests, the refinery has been cleverly designed with areas including a mezzanine level private dining room, classic dining and refectory style tables and curtained circular booths alongside high drinking tables and bar stools. For whiling away afternoons amongst friends, soft, tan leather slung chairs and tables sit within olive green and jet black retro lighting. A wine wall provides a striking design element above the bar and complements the enomatic system built-in below.

### **DRINKS**

Gearing up for the grape, the refinery take their love of wine seriously, offering over 50 bins including over 40 of their best vintages by the glass. Thanks to their enomatic system, gone are the endless queues for the bar as the refinery's unique swipe-card system allows guests to top up their card and purchase wine directly from the enomatic. Clink glasses and savour premium wines by the glass from a fruity red; Pinot Noir Pencarrow 2008 from New Zealand at £7.25 or a dry white; Pouilly Fumé Serge Dagueneau 2008, Loire France at £7.60. Try a sample from the enomatic before deciding and indulge in a small or large glass – or push the boat out and buy the bottle from the bar – the choice is yours. Sparkling Champagnes and prosecco are in force with a range starting from; prosecco dal bello extra dry, Italy at £18.95 per bottle (£5.95 per glass); to Pommery Brut Royal nv, France, and for blowing the budget; Dom Perignon Brut 2000, France at £135.

Renewing every Londoner's passion for classic cocktails, affordable favourites from margaritas to mojitos (£6.95), while new nectars are shaking up tradition with 'the botanist' – tanqueray number 10 gin muddled with cucumber, ginger syrup, lemon juice and black pepper, finished with fresh basil leaves (£5.95). For something a little more punchy, the 'skinny Avant-Garde' – Don Alvaro Blanco tequila with vanilla liqueur, grapefruit juice, cardamom bitters charged with CO<sub>2</sub> (£6.50) may be a zestier alternative. .



## FOOD

Faced with the prospect of creating food envy amongst diners, the menu centers on comfort food, with brunch, lunch and dinner alongside sharing boards for two or more. Sharing Bowls include roast baby chorizo in red wine; crispy squid with ginger, pink peppercorns and citrus mayo; or refinery prawn and lemongrass lollipops with citrus-soy dipping sauce. Sharing boards are perfect for those who like a little of everything, and range from an antipasto board with a 'verdi' version to an artisan cheese board.

The menu tempts further with a host of gourmet sandwiches, burgers and salads including the refinery steak sandwich – finely cut british beef with refinery mustard on ciabatta; the refinery Deli Stack – ham, turkey, salami, lettuce, tomato and onions on foccacia with mustard and mayo; or burgers including the sticky bbq glazed pork burger; or beef from £6.95.

Warming, feel good mains tempt with fish in beer batter with chips and homemade tartare sauce £9.95; chargrilled pork sausages, mashed potato and red onion gravy £8.50; and pea and goat's cheese risotto with parmesan and rocket £8.50. For something lighter, salads include watermelon and feta with baby gem lettuce, cucumber, tomatoes and mint with a lemon and olive oil dressing; and marinated thai beef salad with egg noodles, red pepper, spring onion, chives, pak choi, sesame seeds and crispy cabbage £9.95.

## PRIVATE EVENTS

The regeneration of Southwark has seen many welcome additions to this up and coming hot spot where socialites can finally enjoy a night out in style. The refinery's spacious interior allows a host of private events, launches and parties to be catered for from small groups to up to 550 guests, including 236 seated. The private dining area perched on the mezzanine level allows up to 12 guests to dine in exclusive style while looking down on the decadence below. A stunning al fresco terrace complete with bright orange seating and pretty black and white parasols provides a further 120 covers in warmer months. Music and a late license until 1am on Thursday and Friday make the refinery the place to start and end the party.

the refinery – bars don't come any sweeter  
[www.therefinerybar.co.uk](http://www.therefinerybar.co.uk)

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# FACT SHEET

Address: 110 Southwark Street, London SE1 0TF  
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## Restaurant and Bar

Opening Times: Monday - Wednesday: 10am - 11pm  
Thursday - Friday: 10am - 1am  
Saturday: 12pm - 3am  
Sunday: 12pm - 5pm

## Kitchen

Opening Times: Monday - Friday: 10am - 9:45pm  
Saturday: 12pm - 5pm  
Sunday: 12pm - 5pm

Owner: Drake & Morgan

General Manager: Paul Loebenberg

Reservations: Yes

Covers: 550 covers (236 seated), additional 120 covers  
with the outside terrace

Average spend: £20-£25 per person

Exclusive hire: Yes

Disabled Access: Yes

Nearest tube: Southwark

Credit cards: All major cards

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