



The Refinery St Andrew Square Menu

<https://menulist.menu>

5 St Andrew Square, Edinburgh, City of, United Kingdom

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The Card of The Refinery St Andrew Square from Edinburgh, City of contains about 375 different menus and drinks. On average, you pay for a dish / drink about £8. What [User](#) likes about The Refinery St Andrew Square: went to the refinery for the 18th birthday dinner of my daughter, as we were booked elsewhere and they let us down! the food was beautiful and the drinks were beautiful! the staff was beautiful and so warm and friendly. the place was exceptionally clean and we felt safe. they let us be very welcome and made a special birthday dessert as surprise! very attentive and a beautiful geste. many thanks that they have made t... [read more](#). What [User](#)

doesn't like about The Refinery St Andrew Square:

pleasant location (as we are drawn from the dark tables on the back of the restaurant). I had a green salad bowl, which was totally uninspiring and a friend had the chicken kere that were processed on a stiel rubber-like right corner. fish and chips were greasy and tasteless. the burger was probably the best of baptism, but again nothing to be happy. a very disappointing ending in edinburgh after so many other beauti... [read more](#). The The Refinery

St Andrew Square from Edinburgh, City of has *menus on offer that are typical for Europe*, The visitors of the restaurant also consider the extensive variety of various **coffee and tea specialities** that the establishment offers. Similarly, the restaurant serves a large variety of **tasty tapas**, which are absolutely worth a taste, Those who are passionate about the British cuisine will enjoy the large selection of traditional meals and indulge in the taste of England.

The Refinery St Andrew Square Menu



Alcoholic Drinks

APEROL SPRITZ £9

Pasta

BUTTERNUT SQUASH RISOTTO

Eggs & Pancakes

OMELETTE £8

Sandwich, Bagels, Burger

FRIED EGG £2

Sandwiches

FISH FINGER SANDWICH £11

Fish dishes

FISH AND CHIPS £13

Sweets

PECAN TART

A la carte

LAMB RUMP £15

Starters & Salads

POTATOE CHIPS £3

Chicken

CHICKEN WINGS £7

Breakfast

AVOCADO ON TOAST £7

Fish

GRILLED SALMON

From the grill

SIRLOIN OF BEEF £18

Chicken dishes

LEMON CHICKEN

Spirits

AMERICANO £3

Fresh Juices

CARROT

Seafood

SALT PEPPER SQUID

Classics

CLOVER CLUB £9

Roasts

CHESTNUT MUSHROOM

Alkoholische Cocktails

BANANA BOAT

Sushimeniis

SAKURA £10

Satay

CHICKEN SATAY

The Refinery St Andrew Square Menu



Pasta Zutaten

MEATBALLS

Aperitifs

BELLINI (FLUTE) £7

Contorni

RAINBOW CHARD £5

Breads

SOURDOUGH

All Day Breakfast

EGGS FLORENTINE BENEDICT OR ROYALE £12

Pastries

BACON ROLL £6

Savouries

CHEESE STRAWS £2

Sweets & Desserts

CHOCOLATE BROWNIE £6

Hot Beverages

CLASSIC HOT CHOCOLATE £3

Breakfast Menu

BUTTERMILK PANCAKES £8

All-Day Breakfast

YOGHURT POT £7

Hot Dog & Burgers

BUTTERMILK CHICKEN BURGER £12

Popular Items

SMOOTHIES

Combination Platters

COWBOY FRIES £5

Afternoon Tea

AFTERNOON TEA £7

Specialty Cocktails

HARD CANDY £9

Nibbles

HALLOUMI FRIES £5

Bottles

BREWDOG PUNK IPA 5.6% ABV

Featured Drink

REAL KOMBUCHA £6

Condiments

SYRUP

Sharing Plates

PRAWN LOLLIPOPS

Brunch Cocktails

GRAND MIMOSA £7

The Refinery St Andrew Square Menu



Sharers

ENCHANTED TEA

Premium Electro Brunch Drinks

PORNSTAR MARTINI £10

Breakfast Plates

FULL WORKS £10

Sides Available

ITALIAN GREEN OLIVES

Flavors

LEMON MERINGUE £8

Pub Grub

GARDEN PLATTER £24

Sharing Boards

MEZZE BOARD £16

Steak Frites

8OZ SIRLOIN

Nice

GRILLED PINK GRAPEFRUIT £5

MUMs Great Breakfast

SMOKED SALMON SCRAMBLED EGGS £10

Chasers - Alcoholic

PINK PALOMA £9

Beers & Ciders

PERONI NASTRO AZZURRO 5.1% ABV

7th Course

RHUBARB £10

BURGER UPGRADES

UPGRADE YOUR FRIES £1

Drinks

DRINKS

World Beers

SOL 4.5% ABV

Entrees & Pastas

FREE-RANGE HALF CHICKEN £15

Egg Bowls

GRAIN BOWL £11

Hot Drinks - Coffee

CORTADO £3

Shisha

MINT

Desserts, Tea & Coffee

ICE CREAM OR SORBET

The Refinery St Andrew Square Menu



Burgers & Sandwiches - Upgrade & Add-Ons

UPGRADE TO BLUE CHEESE £1

Sharing Boards & Platters

BUTCHER'S PLATTER £25

Zero-Proofs

GARDEN FIZZ £5

Twisted Classics

TOKI-O-SOUR £10

The Drink Session

CLASSIC MARY £8

ORIGINAL COCKTAILS

MARIGOLD £10

The Spritz List

EDINBURGH SPRITZ £9

Burgers & Sandwiches Additions

7OZ BEEF PATTY £5

Southern Style Favorites

PULLED BEEF BRISKET £14

Chás & Infusões

HIBISCUS £10

Mariage Frères Tea

EARL GREY IMPÉRIAL £2

Eggs & Specialities

NAPOLI FLATBREAD £10

Couple of Starters

BAKED SOURDOUGH BREAD £4

Teas & Infusion

PEPPERMINT TEA £2

House Cocktails \$16

FRENCH MARTINI £10

Other Teas in Our Afternoon Tea Range

GUNPOWDER GREEN £2

Steaks and Grill

RIB-EYE STEAK £20

Plates Brunch

WAFFLE

Lunch and Dinner Small Plates

TRIO OF FRIES £11

Small Plates

CRAB ON TOAST £8

The Refinery St Andrew Square Menu



Bar Bites Served until Late

SCOTTISH CHEESE BOARD

Fries & Tatties

ROMAN FRIES £5

Bagel Variety

POPPY £10

These types of dishes are being served

SIRLOIN STEAK £17

Non alcoholic drinks

HOMEMADE LEMONADE £5

APPLE JUICE

Smoothies

BERRY SMOOTH £5

PEP TALK

Appetizers

TOASTED BANANA BREAD £6

GARLIC BREAD

Burgers

HALLOUMI BURGER £12

D&M BURGER £13

Juices

GRAPEFRUIT JUICE £3

PINEAPPLE JUICE

Brunch

FULL SCOTTISH £10

BURGER FRIES

Burgers & Sandwiches

BEETROOT BURGER £12

BAGGIS BURGER £13

Tea

BREAKFAST TEA £2

FRESH MINT TEA £2

Bakery

WHITE, BROWN OR GLUTEN-FRIENDLY TOAST WITH PRESERVES £3

TOASTED CRUMPETS WITH PRESERVES £3

Small Plates

NOCELLARA OLIVES £4

CHORIZO SCOTCH EGG £7

Featured Items

SAUSAGE SANDWICH £6

FULL VEGGIE £10

Red Wines

CABERNET SAUVIGNON, DOMAINE DE SAISSAC, IGP PAYS D'OC, FRANCE 2014/15 £6

PINOT NOIR, PENCARROW ESTATE, MARTINBOROUGH, NEW ZEALAND, 2013 £8

BAR FOOD

SMOKED ALMONDS £4

The Refinery St Andrew Square Menu



BEER STICKS £5

Soft Drinks and Juices

VIRGIN MARY £5

CRANBERRY JUICE £3

Orange

MATURANO LAZIO, ITALY

CHAPEL DOWN ORANGE BACCHUS, 2015
KENT, ENGLAND

Brunch Bar

SAVOUR THE DAY £5

BRUNCH MARTINI £8

Absolute Proofs

THAI COOLER £5

CÔTE DE LAVENDER £5

Mary & Her Wayward Sisters

CAESAR MARY £8

SMOKED MARY £9

Mains

FISH PIE £11

BANGERS MASH

BUTTERMILK CHICKEN CHIPS

Extras

BREAKFAST MUFFIN £3

CHESTNUT MUSHROOMS

GINGER

Dessert



TRIFLE £8

CRÈME BRÛLÉE

WINTER BERRY CRUMBLE

Soft drinks



ORANGE JUICE £3

APPLE JUICE £3

JUICE

Sliders

MINI D&M BURGER

MINI BUTTERMILK CHICKEN

MINI FISH FINGER

Aperitivos

JASMINE DREAM £5

LONDON SPRITZ £9

BELSAZAR ROSE SODA £9

Hot drinks

MACCHIATO £3

BABYCCINO

HOT CHOC MARSHMALLOWS

Eggs

BOILED EGGS SOLDIERS £5

EGGS FLORENTINE ROYALE BENEDICT

SIRLOIN STEAK FRIED EGGS £16

White Wines

CHENIN BLANC, LONG BEACH,
ROBERTSON, SOUTH AFRICA, 2015 £5

The Refinery St Andrew Square Menu



PECORINO, GABRIEL, POGGIO ANIMA,
TERRE DI CHIETI, ITALY, 2014 £7

MACON-UCHIZY, DOMAINE TALMARD,
BURGUNDY, FRANCE, 2014 £7

Bottled Ciders

REKORDERLIG BOTANICALS PEACH
BASIL 330ML, 4% ABV

REKORDERLIG BOTANICALS RHUBARB,
LEMON MINT 330ML, 4% ABV

THISTLY CROSS TRADITIONAL 330ML,
4.4% ABV

Trio of Fries

CHIPS, COWBOY ROMAN FRIES £11

CHIPS, SWEET POTATO HALLOUMI
FRIES £12

CHIPS, SWEET POTATO FRIES
HALLOUMI FRIES £12

Real Kombucha

ROYAL FLUSH (DARJEELING) £6

SMOKE HOUSE (BLACK TEA) £6

DRY DRAGON (GREEN TEA) £6

Salads



WALDORF SALAD £10

GRILLED HALLOUMI £3

ROCKET SALAD £4

TOMATO AVOCADO SALAD

Tea & Infusions

RED BERRY TEA £2

LEMON SPICE £3

DOCTOR PEPPER £3

PEPPERMINT OR RED BERRY TEA £2

Side dishes

SWEET POTATO FRIES £5

ONION RINGS £3

MINTED NEW POTATOES £4

PEAS SUGAR SNAPS £4

GNOCCHI 'MAC CHEESE ' £5

Main

BAKED SOURDOUGH £4

CROISSANT OR PAIN AU CHOCOLAT £3

OVERNIGHT OATS £5

NUT ROAST £14

MINI SAUSAGES £6

Sparkling Wines & Champagne

PROSECCO SPUMANTE DOC EXTRA
DRY, CECILIA BERETTA, VENETO,
ITALY, NV £6

ROSATO SPUMANTE EXTRA DRY,
CECILIA BERETTA, VENETO, ITALY, NV £6

JUSTERINI BROOKS, SARCEY, BRUT,
PRIVATE CUVÉE, EPERNAY, FRANCE, NV £9

VEUVE CLICQUOT YELLOW LABEL,
BRUT, REIMS, FRANCE, NV £60

LAURENT-PERRIER, ROSÉ BRUT,
TOURS-SUR-MARNE, FRANCE, NV £85

Mains & Grill

NAUGHTY GNOCCHI 'MAC CHEESE ' £11

CRISPY CHICKPEA CAKE £11

TOMATO PAPPARDELLE £11

PAN-FRIED SALMON £14

TANDOORI MONKFI SH CURRY £14

The Refinery St Andrew Square Menu



ORIGINALS

POLLEN	£9
TULIP	£9
SWEET PEA MOJITO	£10
PINK DAISY	£10
ENCHANTED ROSE	£10

Zero Proofs

COS-NO	£6
NO-GERITA	£6
BELLI-NO	£6
SPLICED MOJIT-NO	£6
ESPRESSO MARTI-NO	£6

Bottled Spirits

KETEL ONE VODKA, HOLLAND, 40% ABV
SNOW QUEEN VODKA, KAZAKHSTAN, 40% ABV
TANQUERAY GIN, ENGLAND, 47% ABV
BULLIET BOURBON, USA, 45% ABV
JAGERMEISTER, GERMANY, 35% ABV

Dishes are prepared with

BACON	£2
CHICKEN	
APPLE	
MANGO	
CELERY	

Restaurant Category

DESSERT
BAR
COCKTAIL
VEGAN

VEGETARIAN

GREEK

Starters



PADRON PEPPERS	£4
SALT SZECHUAN PEPPER SQUID	£7
CRISPY DUCK SALAD	£12
HEIRLOOM TOMATO SALAD	£5
BUTTERMILK CHICKEN WAFFLE	£9
SEAFOOD PLATTER	£25
HUMMUS, CARROT STICKS FLATBREAD	

Cocktails

GREEN ZEN	£5
MOJITO (HIGHBALL)	£8
SEASONAL GIMLET (COUPE)	£9
A FINE PEAR (HIGHBALL)	£9
PORN STAR (MARTINI)	£9
NEGRONI	£9
BEES KNEES	£9

Coffee

ESPRESSO MARTINI	£8
ESPRESSO	£2
FLAT WHITE COFFEE	£3
CAPPUCCINO	£3
MOCHA	£3
LATTE	£3
COFFEE	

To Start or To Share

CHEESE PORCINI CROQUETTES	£6
RED PEPPER TOMATO HUMMUS	£7

The Refinery St Andrew Square Menu



BAJA FISH TACO (S)	£6
KOREAN STEAK TACO (S)	£7
CRISPY DUCK FLATBREAD	£12
BAJA FISH TACO(S)	£6
KOREAN STEAK TACO(S)	£7

Bottled Beers

BARNEYS EXTRA PALE ALE, SCOTLAND, 4% ABV

GOOSE ISLAND IPA, USA, 5.9% ABV

PERONI NASTRO AZZURRO, ITALY, 5.1% ABV

MILLER GENUINE DRAFT, USA, 4.7% ABV

PERONI LIBERA 0.0% ABV

BREWDOG NANNY STATE 0.05% ABV

HOLLYROOD PALE ALE 5% ABV

DISCO FORK LIFT TRUCK-MANGO IPA 5.1% ABV

PERONI GLUTEN FREE 5.1% ABV

ASAHI SUPER DRY 5.2% ABV

WOOHA WHEAT BEER 6.4% ABV

Pink

PETIT BALLON ROSÉ, PLAIMONT IGP COMTÉ TOLOSAN, 2018 CABERNET SAUVIGNON BLEND GASCONY, FRANCE (PALE)

SANZIANA PINOT GRIGIO ROSÉ, 2018 ROMANIA (MEDIUM)

PINOT GRIGIO ROSÉ, MONTEVENTO VENETO, ITALY (PALE)

ROSÉ NELSON ESTATE, 2017/18 SYRAH PAARL, SOUTH AFRICA (MEDIUM)

SOURCE GABRIEL ROSÉ, 2017/18 GRENACHE/CINSAULT/SYRAH CÔTES DE PROVENCE, FRANCE (PALE)

PÉTALE DE ROSE CHÂTEAU LA TOUR DE L'EVÊQUE ROSÉ AOC, 2018 GRENACHE/CINSAULT/SYRAH CÔTES DE PROVENCE, FRANCE (PALE)

CHÂTEAU LA TOUR DE L'EVÊQUE ROSÉ AOC CÔTES DE PROVENCE, 2017/18 CÔTES DE PROVENCE/GRENACHE/CINSAULT/SYRAH PROVENCE, FRANCE (PALE)

CHÂTEAU LA TOUR DE L'EVÊQUE ROSÉ AOC CÔTES DE PROVENCE, 2017/18 CÔTES DE PROVENCE/GRENACHE/CINSAULT/SYRAH PROVENCE, FRANCE (PALE)

PETIT BALLON ROSÉ, PLAIMONT IGP COMTÉ TOLOSAN, 2018 CABERNET SAUVIGNON BLEND GASCONY, FRANCE

SANZIANA PINOT GRIGIO ROSÉ, 2018 ROMANIA

PINOT GRIGIO ROSÉ, MONTEVENTO VENETO, ITALY

ROSÉ NELSON ESTATE, 2017/18 PAARL, SOUTH AFRICA

SOURCE GABRIEL ROSÉ, 2017/18 GRENACHE/CINSAULT/SYRAH CÔTES DE PROVENCE, FRANCE

PÉTALE DE ROSE CHÂTEAU LA TOUR DE L'EVÊQUE ROSÉ AOC, 2018 GRENACHE/CINSAULT/SYRAH CÔTES DE PROVENCE, FRANCE

CHÂTEAU LA TOUR DE L'EVÊQUE ROSÉ AOC CÔTES DE PROVENCE 2017/18 CÔTES DE PROVENCE/GRENACHE/CINSAULT/SYRAH PROVENCE, FRANCE

Sparkling & Champagne

PROSECCO CECILIA BERETTA (NV) GLERA VENETO, ITALY

ROSATO PROSECCO CECLIA BERETTA (NV) GLERA RABOSO VENETO, ITALY (ROSÉ)

BOUVET LADUBAY, RUBIS, ROUGE LOIRE, FRANCE (RED)

The Refinery St Andrew Square Menu



BOUVET CRÉMANT DE LOIRE
EXCELLENCE CHENIN
BLANC/CHARDONNAY ÉPERNAY, FRANCE

CHAPEL DOWN, BRUT (NV) CHARDONNAY
/PINOT NOIR KENT, ENGLAND

JUSTERINI BROOKS, SARCEY, BRUT,
CHAMPAGNE, PRIVATE CUVÉE (NV)
CHARDONNAY/PINOT NOIR ÉPERNAY,
FRANCE

MONT LOUIS SUR LOIRE, TRIPLE ZERO,
DOMAINE DE LA TAILLE AUX LOUPS (NV)
CHENIN BLANC LOIRE VALLEY, FRANCE
(ZERO SUGAR)

LAURENT PERRIER BRUT (NV)
CHARDONNAY/PINOT NOIR/PINOT
MEUNIER REIMS, FRANCE

PIANER PROSECCO DOCG LE COLTURE
EXTRA DRY (NV)

AMBRIEL ENGLISH RESERVE SINGLE
VINEYARD DEMI-SEC TRADITIONAL
METHOD, 2010 PINOT NOIR WEST
SUSSEX, ENGLAND

LAURENT PERRIER, BRUT, ROSÉ (NV)
CHARDONNAY/PINOT NOIR TOURS-SUR-
MARNE, FRANCE (ROSÉ)

RUINART, BLANC DE BLANC (NV)
CHARDONNAY REIMS, FRANCE

ROSATO PROSECCO CECLIA BERETTA
(NV) GLERA RABOSO VENETO, ITALY

BOUVET LADUBAY, RUBIS, ROUGE LOIRE,
FRANCE

CHAPEL DOWN, BRUT (NV)
CHARDONNAY/PINOT NOIR KENT,
ENGLAND

JUSTERINI BROOKS, SARCEY, BRUT,
CHAMPAGNE, PRIVATE CUVÉE (NV)
CHARDONNAY /PINOT NOIR ÉPERNAY,
FRANCE

LAURENT PERRIER, BRUT, ROSÉ (NV)
CHARDONNAY/PINOT NOIR TOURS-SUR-
MARNE, FRANCE

Uncategorized

SAUVIGNON BLANC, NELSON
ESTATE, PAARL, SOUTH AFRICA
2015/16 £27

GAVI DI GAVI, FRATELLI ANTONIO E
RAIMONDO, PIEDMONT, ITALY
2015/16 £28

PAZO LA MAZA ALBARINO, ADEGAS
GALEGAS, RIAS BAIXAS, SPAIN 2015 £8

CHABLIS, VINCENT DAMPT,
BURGUNDY, FRANCE 2015/16 £9

PINOT GRIGIO ROSÉ, MONTEVENTO,
VENETO, ITALY 2015/16 £6

MUSE DE CABESTANY
GRENACHE/SYRAH ROSÉ, IGP PAYS
D'OC, FRANCE 2015/16 £7

SOURCE GABRIEL ROSÉ, COTES DE
PROVENCE, FRANCE 2015/16 £8

MAS OLIVERAS TEMPRANILLO,
BODEGAS ROQUETA, CATALUNYA,
SPAIN 2015/16 £6

MALBEC, CHAMUYO, MENDOZA,
ARGENTINA 2015/16 £7

COTES DU RHONE, VIGNOBLES
GONNET, RHONE VALLEY, FRANCE
2015 £7

MONTEPULCIANO D'ABRUZZO,
ROCCASTELLA, ABRUZZO, ITALY 2015 £7

MERLOT, BAINSKLOOF, BREEDE
RIVER VALLEY, SOUTH AFRICA 2014 £28

RIOJA, ALTOS DE BAROJA, RIOJA,
SPAIN 2014 £7

THISTLY CROSS STRAWBERRY 330ML, 4%
ABV

THISTLY CROSS ELDERFLOWER 330ML,
4% ABV

DRAGON QUEEN £10

BAKED SUMMER SQUASH £6

SMOKED AUBERGINE FLATBREAD £7

BALSAMIC MARINATED CHICKEN
BREAST £13

The Refinery St Andrew Square Menu



INDIAN MANGO, PASSION FRUIT MINT
PAVLOVA £6

SUMMER BERRY CRUMBLE £6

CHERRY CHOCOLATE DOME £7

Red

BARTON GUESTIER, FLEUR DE VIGNE,
2016 GRENACHE/MERLOT VIN DE PAYS,
FRANCE (LIGHT, FRUITY)

SANZIANA PINOT NOIR, 2017 SANZIANA,
ROMANIA (LIGHT, FRUITY)

MALBEC, CHAMUYO, 2017/18 MENDOZA,
ARGENTINA (MEDIUM BODIED)

SALTERÍO MENCÍA, ADEGAS GALEGAS,
2017/18 BIERZO, SPAIN (MEDIUM BODIED)

MONTEPULCIANO, ROCCASTELLA,
2016/17 ABRUZZO, ITALY (MEDIUM
BODIED)

ALTOS DE BAROJA RIOJA JOVEN, 2016/17
TEMPRANILLO RIOJA, SPAIN (MEDIUM
BODIED)

INTIPALKA SYRAH, VIÑAS QUEIROLO,
2016/17 ICA VALLEY, PERU (LIGHT,
FRUITY)

CÔTES DE RHÔNE, RESERVE CHÂTEAU
MONT REDON, 2015 GRENACHE/SYRAH
CÔTES DU RHÔNE, FRANCE (FULL
FLAVOURED)

CORNEY BARROW COMPANY RESERVE
CLARET MAISON SICHEL CABERNET
SAUVIGNON/MERLOT BORDEAUX,
FRANCE (FULL FLAVOURED)

FLEURIE GRAND-PRE DOMAINE
LATHUILIERE GRAVALLON, 2017 GAMEY
BEAUJOLAIS, FRANCE (LIGHT, FRUITY)

PENCARROW, PINOT NOIR, 2017
MARTINBOROUGH, NEW ZEALAND
(LIGHT, FRUITY)

MALBEC, BODEGA RUCA MALEN, 2015/16
MENDOZA, ARGENTINA (FULL
FLAVOURED)

BELEZOS RIOJA RESERVA, 2012/13
TEMPRANILLO RIOJA, SPAIN (FULL
FLAVOURED)

ARBOLEDA PINOT NOIR, 2017
ACONCAGUA VALLEY, CHILE (FULL
FLAVOURED)

MERCUREY, LES MAUVARENNES,
FAIVELEY, 2015 PINOT NOIR CÔTES DE
NUITS, FRANCE (LIGHT, FRUITY)

BOURGOGNE ROUGE CUVÉE MARGOT
OLIVIER LEFLAIVE, 2014 PINOT NOIR
CÔTES DE NUITS, FRANCE (FULL
FLAVOURED)

BARTON GUESTIER, FLEUR DE VIGNE,
2016 GRENACHE/MERLOT VIN DE PAYS,
FRANCE

SANZIANO PINOT NOIR, 2017 SANZIANO,
ROMANIA

MALBEC, CHAMUYO, 2017/18 MENDOZA,
ARGENTINA

SALTERÍO MENCÍA, ADEGAS GALEGAS,
2017/18 BIERZO, SPAIN

MONTEPULCIANO, ROCCASTELLA,
2016/17 ABRUZZO, ITALY

ALTOS DE BAROJA RIOJA JOVEN, 2016/17
TEMPRANILLO RIOJA, SPAIN

INTIPALKA SYRAH, VIÑAS QUEIROLO,
2016/17 ICA VALLEY, PERU

CÔTES DE RHÔNE, RESERVE CHÂTEAU
MONT REDON, 2015 GRENACHE/SYRAH
CÔTES DU RHÔNE, FRANCE

CORNEY BARROW COMPANY RESERVE
CLARET MAISON SICHEL CABERNET
SAUVIGNON/MERLOT BORDEAUX,
FRANCE

FLEURIE GRAND-PRE DOMAINE
LATHUILIERE GRAVALLON, 2017 GAMEY
BEAUJOLAIS, FRANCE

PENCARROW, PINOT NOIR, 2017
MARTINBOROUGH, NEW ZEALAND

MALBEC, BODEGA RUCA MALEN, 2015/16
MENDOZA, ARGENTINA

BELEZOS RIOJA RESERVA, 2012/13
TEMPRANILLO RIOJA, SPAIN

ARBOLEDA PINOT NOIR, 2017
ACONCAGUA VALLEY, CHILE

The Refinery St Andrew Square Menu



MERCUREY, LES MAUVARENNES,
FAIVELEY, 2015 PINOT NOIR CÔTES DE
NUITS, FRANCE

BOURGOGNE ROUGE CUVÉE MARGOT
OLIVIER LEFLAIVE, 2014 PINOT NOIR
CÔTES DE NUITS, FRANCE

White

VEUVE CLICQUOT, YELLOW LABEL (NV)
CHARDONNAY/PINOT NOIR REIMS,
FRANCE

LONG BEACH, CHENIN BLANC, 2017
ROBERTSON, SOUTH AFRICA (DRY,
CRISP, REFRESHING)

PINOT GRIGIO, BRUME DI MONTE, 2016
TRENTINO, ITALY (DRY, CRISP,
REFRESHING)

OCHAGAVIA, SILVESTRE, SAUVIGNON
BLANC, 2017 VALLE CENTRAL, CHILE
(DRY, CRISP, REFRESHING)

SANTA FLORENTINA PINOT GRIS
SELECCION RESERVA FAIRTRADE,
2017/2018 FATIMA VALLEY, ARGENTINA
(AROMATIC, DRY)

PECORINO, GABRIEL, TERRE DEL CHIETI
IGT, 2016 ABRUZZO, ITALY (AROMATIC,
DRY)

PICPOUL DE PINET, DOMAINE DE MORIN-
LANGARAN, 2017 LANGUEDOC-
ROUSSILLON, FRANCE (DRY, CRISP,
REFRESHING)

MÂCON UCHIZY, 2016 CHARDONNAY
BURGUNDY, FRANCE (RICH, FULLER
BODIED)

GAVI DI GAVI DOCG, FRATELLI ANTONIO
RAIMONDO, 2017/18 CORTESE PIEDMONT,
ITALY (RICH, FULLER BODIED)

PAZO LA MAZA ALBARIÑO, ADEGAS
GALLEGAS, 2017/18 RIAS BAIXAS, SPAIN
(DRY, CRISP, REFRESHING)

BOSSTOK CHENIN BLANC
RHEBOKSKLOOF, 2018 PAARL, SOUTH
AFRICA (AROMATIC, DRY)

ANA SAUVIGNON BLANC, 2018
MARLBOROUGH, NEW ZEALAND
(AROMATIC, DRY)

BOURGOGNE ALIGOTE, JOSEPH
DROUHIN, 2015 BURGUNDY, FRANCE
(RICH, FULLER BODIED)

RIESLING CARMEL ROAD, 2015/16
MONTEREY, CALIFORNIA, USA
(AROMATIC, DRY)

SANCERRE, DOMAINE DE LA GRANDE
MAISON, CHAUMEAU-BALLAND, 2018
SAUVIGNON BLANC LOIRE VALLEY,
FRANCE (AROMATIC, DRY)

GATHERING SAUVIGNON SEMILLON THE
LANE, 2015 ADELAIDE HILLS, AUSTRALIA
(AROMATIC, DRY)

CHABLIS 1ER CRU LES LYS, DOMAINE
VINCENT DAMPT, 2016/17 CHARDONNAY
BURGUNDY, FRANCE (RICH, FULLER
BODIED)

CLOUDY BAY, SAUVIGNON BLANC, 2017
MARLBOROUGH, NEW ZEALAND
(AROMATIC, DRY)

LONG BEACH, CHENIN BLANC, 2017
ROBERTSON, SOUTH AFRICA

PINOT GRIGIO, BRUME DI MONTE, 2016
TRENTINO, ITALY

OCHAGAVIA, SILVESTRE, SAUVIGNON
BLANC, 2017 VALLE CENTRAL, CHILE

SANTA FLORENTINA PINOT GRIS
SELECCION RESERVA FAIRTRADE,
2017/2018 FATIMA VALLEY, ARGENTINA

PECORINO, GABRIEL, TERRE DEL CHIETI
IGT, 2016 ABRUZZO, ITALY

PICPOUL DE PINET, DOMAINE DE MORIN-
LANGARAN, 2017 LANGUEDOC-
ROUSSILLON, FRANCE

MÂCON UCHIZY, 2016 CHARDONNAY
BURGUNDY, FRANCE

GAVI DI GAVI DOCG, FRATELLI ANTONIO
RAIMONDO, 2017/18 CORTESE PIEDMONT,
ITALY

PAZO LA MAZA ALBARIÑO, ADEGAS
GALLEGAS, 2017/18 RIAS BAIXAS, SPAIN

The Refinery St Andrew Square Menu



**BOSSTOK CHENIN BLANC
RHEBOKSKLOOF, 2018 PAARL, SOUTH
AFRICA**

**ANA SAUVIGNON BLANC, 2018
MARLBOROUGH, NEW ZEALAND**

**BOURGOGNE ALIGOTE, JOSEPH
DROUHIN, 2015 BURGUNDY, FRANCE**

**RIESLING CARMEL ROAD, 2015/16
MONTEREY, CALIFORNIA, USA**

**SANCERRE, DOMAINE DE LA GRANDE
MAISON, CHAUMEAU-BALLAND, 2018
SAUVIGNON BLANC LOIRE VALLEY,
FRANCE**

**GATHERING SAUVIGNON SEMILLON THE
LANE, 2015 ADELAIDE HILLS, AUSTRALIA**

**CHABLIS 1ER CRU LES LYS, DOMAINE
VINCENT DAMPT, 2016/17 CHARDONNAY
BURGUNDY, FRANCE**

**CLOUDY BAY, SAUVIGNON BLANC, 2017
MARLBOROUGH, NEW ZEALAND**

The Refinery St Andrew Square Menu



The Refinery St Andrew Square

5 St Andrew Square, Edinburgh,
City of, United Kingdom

Opening Hours:

Monday 11:00-22:30

Tuesday 11:00-22:30

Wednesday 11:00-22:30

Thursday 11:00-22:30

Friday 11:00-22:30

Saturday 09:00-22:30

Sunday 09:00-22:30

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