



SPRING SET MENU

tasting

bar & kitchen

wednesday & thursday 12pm-9pm

friday & saturday 12pm-7pm

2 courses £12 / 3 courses £15

STARTERS

whole baked camembert V GFA (shared starter for two) camembert baked with garlic & rosemary served with chutney & toasted bread

manchurian chicken GF battered & fried chicken pieces in sweet & spicy sauce

lamb sheekh kebab GF spiced lamb skewers served with raita yoghurt

hummus & olives VE GFA mixed olives, hummus & warm pitta

MAIN COURSES

served with shared twice-cooked chips

chicken enchilada GFA baked wheat & corn tortilla rolled around a filling of mexican spiced chicken, refried beans, onions, peppers & sweetcorn topped with tomato enchilada sauce & cheese served with mexican salad

beef tagine GFA rich moroccan spiced beef stew with butternut squash & apricots served with cous cous

cod chaimreh GFA cod fillet cooked in a spiced tomato, paprika sauce served with cous cous

indian platter three smaller portions of the indian curries of your choice served with pilau rice
(see individual dishes for allergens)

DESSERTS

chocolate hazelnut tart V served with whipped cream

eton mess V GF whipped cream, fresh strawberries, meringue pieces, strawberry coulis

mochi VE GF glutinous rice cakes in red bean, brown sugar & pandan coconut flavours

affogato V GF two scoops of vanilla ice cream floating in a double espresso

www.tastingbarandkitchen.co.uk

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