



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

falafel VE GFA chickpeas, herbs & spices blended in to patties served with rocket, hummus & pitta

MAIN COURSES

served with shared twice-cooked chips

chicken tagine GFA chicken thigh fillets braised in a sweet ras-el-hanout infused sauce with chickpeas and figs served with cous cous

chipotle pork & beans GFA pork shoulder slow cooked in warm spices with beans, onion, garlic & orange in a spicy chipotle sauce served with tortilla chips & mexican rice

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

strawberry meringue V GF whipped cream, strawberries, meringue, 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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