



# SPRING SET MENU

Wednesday & Thursday 5pm-9pm

Friday & Saturday 12pm-7pm

**2 course £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** spicy 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 & salad VE GF*

**chipotle pork & beans GF** pork shoulder slow cooked in warm spices with butter beans, onion, garlic & orange in a spicy chipotle sauce served with tortilla chips

**chicken tagine GF** chicken thigh fillets braised in a rich & sweet ras-el-hanout infused sauce with chickpeas and figs

**moroccan seabass GF** seabass fillet marinated in chermoula paste, pan-fried with a chermoula crust

**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

VE =vegan V=vegetarian GF= gluten free GFA=gluten free available

[www.tastingbarandkitchen.co.uk](http://www.tastingbarandkitchen.co.uk)

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