

# Tasting Places

Tuesday-Saturday 5pm-9pm

tasting  
bar & kitchen

## tasting extras

tasting house salad mixed leaves, red onion, cherry tomatoes, carrot, cucumber, pine nuts, maple syrup & dijon mustard dressing  
small £4.50 / large £7.50 (*vegan, sulphur dioxide*)

add smoked salmon small £5.95 / large £9.95 (*fish, sulphur dioxide, mustard*)

add warm chicken breast small £5.95 / large £9.95 (*sulphur dioxide, mustard*)

add grilled halloumi small £5.95 / large £9.95 (*vegetarian, sulphur dioxide, mustard*)

twice cooked chips with aioli £3.95 (*vegetarian, egg*)

kumpir (stuffed baked potato) baked potato mixed with butter & cheese with a yoghurt dip topping £4.50 (*vegetarian*)

## dessert tasting - £3.95 each (select 3 for a dessert tasting board £10.95)

tulumba tatlisi crispy fried dough soaked in lemon syrup, crushed pistachios  
(*vegetarian, gluten, milk, soya, nuts*)

cranachan whipped cream, raspberries, honey, oats & whisky  
(*vegetarian, gluten, milk, sulphur dioxide*)

chè chuoi warm banana, coconut cream & tapioca pudding (*vegan*)

## hot drinks

### coffee

cafetiere coffee £2.50

americano £2.50

espresso £1.95

macchiato £1.95

double espresso £2.20

double macchiato £2.20

flat white £2.60

cappucino £2.70

latte **£2,70**

### hot chocolate

hot chocolate £2.95

hot chocolate with cream £3.50

### loose leaf tea £2.50

english breakfast

decaffeinated ceylon

earl grey

moroccan mint

lemon & ginger

apple & blackberry

our coffee beans are sourced from the local, hoylake coffee roastery, kogarashi.

we use columbian beans for espresso coffees and brazilian beans for cafetiere coffee

our loose leaf tea is sourced from the brew tea co, based in manchester

please ask your server about substitutions for allergens