

Tasting Places

Tuesday-Saturday 12pm-9pm

tasting
bar & kitchen

Tasting Appetisers

marinated mixed olives £4.50 (*vegan*)

fresh breads olive oil, balsamic vinegar £4.50 (*vegan, soya, sesame seeds, gluten*)

pomegranate hummus, feta & rose syrup dip served with pitta breads
£6.95 (*vegetarian, milk, gluten, sesame seeds*) (GF available)

brezel (german pretzel) large salted pretzel, obatzda (german beer cheese dip)
£4.95 (*vegetarian, gluten*)

Germany

why not try a bottle of our German lager? *Maxl Helles (500ml) 5.1% £6.95 or Maxlrainer (500ml) 5.0% £6.95*

bratwurst (sausage) four mini nurnburger bratwurst sausages, sauerkraut, curry ketchup & yellow german mustard, two mini brioche rolls £6.95 (*mustard*) (*brioche - milk, egg, gluten*)

schweinefleisch und bier-eintopf (pork & beer one pot stew) - pork, onions, carrots, mushrooms, garlic, breadcrumbs cooked in german wheat beer, cinnamon & allspice with red cabbage
£7.50 (*gluten, sulphur dioxide*)

käsespätzle (cheese pasta) - german egg pasta, buttered caramelised onions, emmental cheese £6.95 (*vegetarian, gluten, milk, egg*)

hähnchenschnitzel (chicken schnitzel) - tenderised chicken breast in breadcrumbs & fried, lemon wedges, parsley, chips £7.95 (*gluten, egg*)

Thailand

why not try a bottle of our Thai lager? *Singha (630ml) 5% £7.95*

pad thai stir-fried rice noodles, egg, bean sprouts, garlic, spring onions in a sauce of tamarind, fish sauce, oyster sauce, lime, garlic, red chilli & sugar with crushed peanuts. select your choice of chicken or prawns £7.95 (*egg, soya, fish, crustacean, peanuts*)

kaeng khiao wan (thai green curry) a spicy curry of green chilli, lemongrass, garlic, shrimp paste & galangal with courgettes, green beans, thai basil & coconut milk with jasmine rice select your choice of chicken or prawns £7.95 (*crustacean*)

som tam (papaya salad) shredded green papaya, cucumber & carrot in a garlic, chilli, cherry tomato & soy sauce dressing topped with sesame seeds £6.50 (*vegan, soya, sesame seeds*)

pad gra prow (thai basil beef) marinated beef strips, red peppers, spring onions, garlic & thai basil stir-fried in soy & oyster sauce, jasmine rice £8.50 (*fish, crustacean*)

Morocco

chicken ras el hanout - skinless chicken thigh pieces roasted in ras el hanout spices, garlic, lemon & yoghurt served in flatbread with tomato & lettuce, feta & cucumber salad £7.95 (*gluten, milk*)

sweet potato, aubergine & courgette tagine chickpeas, apricots, tomatoes, harissa, almonds, cous cous £7.95 (*vegan, nuts*)

spiced lamb meatballs in pitta with lettuce, tomato, red onion, mint yoghurt £7.95 (*gluten, milk*)

chermoula encrusted seabass fillet - seabass fillet marinated in a coriander, lemon & cumin, encrusted with chermoula spices and pan fried £8.95 (*fish*)

please ask your server about substitutions for allergens