

# Tasting Places

Tuesday-Saturday 12pm-9pm

tasting  
bar & kitchen

## tasting extras

**coconut rice** jasmine rice cooked in coconut milk, spring onions, coriander £3.95 (*vegan*)

**goat's cheese, honey & walnut salad** mixed leaves, red onion, vine tomatoes, balsamic vinegar dressing  
small £5.50 / large £9.50 (*vegetarian, milk, nuts*)

**tasting house salad** roasted butternut squash, baby spinach, rocket leaves, dried cranberries, pecans, apple cider vinaigrette, pumpkin & sunflower seeds  
small £4.95 / large £8.95 (*vegan, sulphur dioxide, nuts*)  
*add feta cheese for £1.00-small / £1.50-large (vegetarian, milk, sulphur dioxide)*

**kartoffelpuffer (potato pancakes)** finely grated potatoes, onions, egg & garlic pan-fried served with apfelmus (apple sauce) £4.50 (*vegetarian*)

**twice cooked chips** aioli dip £3.95 (*vegetarian, egg (vegan without aioli)*)

## mini dessert tasting - £3.95 each

**apfelstrudel** apple strudel, vanilla custard (*vegetarian, gluten, milk*)  
(*vegan without custard*)

**meskouta** iced moroccan lemon cake, lemon yoghurt (*vegetarian, gluten, milk, egg*)

## tasting places cocktails

apfelstrudel martini - vodka, apple schnapps, cinnamon liqueur, apple juice, lemon £7.95

thai basil gimlet - gin, st. germain, sugar syrup, lime, thai basil £8.50

moroccan old fashioned - bourbon, iced & spiced mint tea, mint leaves £6.95

## hot drinks

### coffee

cafetiere coffee £2.50

americano £2.50

espresso/macchiato £1.95

double espresso/macchiato £2.20

flat white £2.60

cappucino/latte £2.70

### 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 cafetièrè coffee

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

please ask your server about substitutions for allergens