

# LA POPOTE

RESTAURANT

## Les 4 Saisons

### SET MENU

2 courses £24 / 3 courses £29 / 5 courses £39 / 7 course tasting menu £85  
Kids Menu Sunday Roast & Ice cream or Sorbets £15 (*under 12 only*)

#### STARTERS

Carrot and swede soup, puffed potato  
La Popote fried chicken wings and barbecue sauce  
Tenderstem broccoli, anchovies and parmesan  
Roasted sea bass, tom yam sauce, yuzu pearls +£9  
Chicken liver pâté, rhubarb and shallot chutney, toasted brioche +£8  
Mussels, marinère siphon sauce +£7

#### MAINS

Braised pigs cheeks with star anise, parsnip and kohlrabi  
Pollock, January king cabbage, pomegranate, clementine dressing  
Wild mushrooms risotto, smoked almonds  
Fillet of beef, spring onion, king oyster mushroom and mushrooms foam +£19  
Roasted duck breast, duck leg hot pot +£15  
Poached salmon, dill, cucumber and apple beurre blanc +£12  
Sunday Roast Sirloin of Beef, roasted potatoes, cabbage, honey glazed carrot, cauliflower cheese, Yorkshire pudding and jus de viande +£6  
(*Only on Sunday - extra jus £2*)

#### SIDES

La Popote frites +£6

#### DESSERTS OR CHEESE

Sorbet of the day  
Poached clementines, meringue and sichuan pepper  
White chocolate and caramel ganache, English breakfast tea sablé, yogurt sorbet +£8  
Tonka bean panna cotta, Yorkshire forced rhubarb and rhubarb sorbet +£7  
Vanilla crème brûlée +£6  
3 Cheeses from the Cheshire Mercantile in Wilmslow,  
raw honey and Thomas Fudge's crackers +£6

Organic Sourdough Bread - from JoJangles in High Peak *served with Netherend Farm salted butter*

All prices inclusive of VAT. Optional Service Charge 12.5%. All Service Charge is divided between the staff.

Please advise us of any allergies. All our food is prepared fresh in our kitchen, where nuts, shellfish, gluten and possible allergens are handled.