

LA POPOTE

RESTAURANT

Les 4 Saisons

2 courses £28 / **3 courses** £35 / **5 course** tasting menu £45 / **7 course** tasting menu £85
5 courses with pairing £83 / **7 courses with pairing** £140

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

STARTERS

Country Terrine, walnut ketchup, pickled cucumber
Cauliflower velouté, vadouvan onion bhaji
Trout, horseradish and watercress jelly, lemon, trout roe
Scallops, carrot and star anise purée, confit carrot, wild rice +£9
Duck leg ravioli, hazelnuts, sage beurre noisette +£5
Broccoli purple sprouting, wild garlic emulsion, potato crisp +£4

MAINS

Guinea fowl, leg terrine, parsnip, golden raisin, Noilly prat sauce
Pollock, crab bisque, Swiss chard
Celeriac terrine, mushroom cream, Swiss chard
Fillet of beef, celeriac terrine, morel, mushroom cream +£19
Entrecôte for 2, La Popote frites, beef fat cabbage +£18pp
Saddle of lamb, lamb neck tart, British asparagus, wild asparagus, garlic and feta +£16
Cod, Ratte potato, grapes, radish, broccoli and finger lime +£12

Sundays Only

Sunday Roast Sirloin of Beef, roasted potatoes, cabbage, honey glazed carrot, cauliflower cheese, Yorkshire pudding and jus de viande +£9 (*extra jus* £2)
Kids Sunday Roast & Ice cream or Sorbets £15 (*under 12 only*)

SIDES

La Popote frites £6
Charred hispi cabbage with miso butter £6

DESSERTS OR CHEESE

Sorbet of the day
Tonka bean financier, rhubarb compote, Yoghurt sorbet
Chocolate ganache, blood orange sorbet, crispy chocolate +£5
Hazelnut tart, hazelnut tuile, vanilla ice cream +£5
Lemon curd, earl grey crumble, mint sorbet, finger lime +£4
3 Cheeses from the Cheshire Mercantile in Wilmslow, raw honey and Thomas Fudge's crackers +£6

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.