

# 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

Lamb flatbread, wild garlic and mint aioli, red pepper coulis  
Torched mackerel, wasabi cream, green apple and celeriac remoulade  
Jersey Royal potato and leek salad, lemon crème fraîche, trout roe  
Soft shell crab, squid ink tempura, guacamole +£6  
Duck ham, orange and thyme crumble, pickled carrot and fresh horseradish +£5  
Burrata, rocket pesto, Isle of Wight tomato essence jelly +£4

## MAINS

Pork belly, aubergine purée, spring onions and ratatouille sauce  
Stone Bass, tomato orzo, parsley butter and pomegranate  
Tomato orzo, parsley butter, pomegranate, fresh pea and broad beans  
Fillet of Beef from Sprinks farm, beef cheek fritter, smoked potato cream, baby gem +£22  
Entrecôte for 2 from Sprinks farm, La Popote frites and beef fat cabbage +£18pp  
Saddle of Lamb from Sprinks farm, tempura courgette flower, courgette and mint cream, green asparagus salad +£16  
Scallops, fresh peas, broad beans, lemon and Roe cracker +£17

### 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  
Mixed green salad, lemon vinaigrette +£6

## DESSERTS OR CHEESE

Sorbet of the day  
Rich chocolate mousse, ginger crumble and confit ginger  
British strawberry salad, baked white chocolate and meadowsweet ice cream +£5  
Apple Mille-feuille, apple crème pâtissière and salted caramel +£4  
Vanilla Ice cream, olive oil, sea salt and lemon madeleines +£3  
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.