

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

Beef cheek fritter, anchovies and tuna dressing, red wine gel
Pea gazpacho, pea, confit lemon and mint salad
Trout mosaic, detox broth, trout roe
White crab meat, crab bone mayonnaise and micro salad +£7
Chicken liver parfait jammy dodger, sour cherry gel +£5
Confit smoked heritage carrot, orange labneh cheese, dukkah crumb, soused fennel +£4

MAINS

Chicken breast, confit chicken thigh, white onion, green asparagus, cardamom sauce
Pollock, braised baby gem, lemon and carrot sauce
Potato gnocchi, smoked potato cream, broad beans and pine nuts
Fillet of Beef from Sprinks farm, potato gnocchi, broad beans, morels and pine nuts +£22
Entrecôte for 2 from Sprinks farm, La Popote frites and mixed green salad +£18pp
Lamb from Sprinks farm 2 ways: Lamb saddle and lamb flatbread, piquillo pepper stuffed with feta +£16
Halibut, peas, baby gem, wild asparagus and pea broth +£15
Cornish lobster mac & cheese with green salad +£25

Sundays Only

Sunday Roast Rump 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 +£6.50
Mixed green salad, lemon vinaigrette +£6

DESSERTS OR CHEESE

Sorbet of the day
Honey parfait, lavender tuile and lemon gel
British strawberry trifle +£5
Peach mille-feuille, peach crème pâtissière and salted caramel +£4
Yoghurt espuma, white chocolate ice cream, apricot +£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.