

LA POPOTE

RESTAURANT

Soirée Steak Frites

Friday 8th & 15th August

STARTER

Scotch Egg, Piccalilli
or

Tomato gazpacho
Isle of Wight cherry tomato salad, basil oil



MAIN COURSE

Ribeye or Sirloin
served with

La Popote frites, green salad with shallot vinaigrette



Sauces: Jus de Viande, Peppercorn or Béarnaise or Café de Paris Butter

(Upgrade for Chateaubriand for 2 £15pp)

DESSERT OR CHEESE

Madagascar Bourbon Vanilla Creme brûlée
or

Chocolate Liégeois
or

Three Cheeses
*from The Cheshire Mercantile in Wilmslow
served with Thomas Fudge's crackers and raw honey*

£55 per person

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.