

LA POPOTE

RESTAURANT

Les 4 Saisons

2 courses £29 / **3 courses** £38

5 course Tasting Menu £45 - **Wine Pairing** £42

7 course Tasting Menu £85 - **Wine Pairing** £60

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

STARTERS

Chicken Vol au vent, parsley and parmesan

Salmon gravlax with gin and agrumes, horseradish cream and pickles

Pea gazpacho, pea, confit lemon and mint salad

Beef tartare, crispy quail egg (*supplement +£5*)

White crab meat, crab bone mayonnaise and micro salad (*supplement +£5*)

Confit smoked heritage carrot, orange labneh cheese, dukkah crumb, soused fennel (*supplement +£3*)

MAINS

Pork chop, tempura sweetcorn and Tandoori Jus

Mackerel, lobster bisque and tomato salad

Potato gnocchi, smoked potato cream, broad beans and pine nuts

Fillet of Beef from Sprinks farm, potato gnocchi, broad beans, morels and pine nuts (*supplement +£19*)

Entrecôte for 2 from Sprinks farm, La Popote frites and mixed green salad (*supplement +£17pp*)

Duck breast, liver gougère, beetroot, cherry sauce (*supplement +£15*)

John Dory, new potatoes, green beans, mussels and Vadouvan curry sauce (*supplement +£16*)

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

Tonka bean panna cotta, passion fruit

Profiterole, vanilla ice cream, hot chocolate sauce

Peach mille-feuille, peach crème pâtissière, salted caramel (*supplement +£4*)

Cherry bakewell tart, mascarpone cream (*supplement +£4*)

3 Cheeses from the Cheshire Mercantile in Wilmslow, raw honey, artisan crackers (*supplement +£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.