LA POPOTE

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 sorbet and pickles

White onion and parmesan soup, confit silverskins

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

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

Artichoke ravioli, sun dried tomatoes and ricotta, lemon emulsion, dukkah crumb *(supplement +£3)*

MAINS

Pork chop, tempura sweetcorn and Tandoori Jus

Mackerel, lobster bisque and tomato salad

Risotto, truffle and potato cream, smoked almonds crumb

Filet of Beef from Sprinks farm, truffle and potato cream, Scottish girolles, smoked almonds crumb *(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)*

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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 with herb oil and crispy onions *+£6*

DESSERTS OR CHEESE

Sorbet of the day

Tiramisu with caramelised almonds

Profiterole, vanilla ice cream, hot chocolate sauce

Chocolate ganache, salted caramel, marshmallow, crispy chocolate filo *(supplement +£4)*

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

3 Cheeses from the Cheshire Mercantile in Wilmslow, raw honey, artisan crackers *(supplement +£6)*