

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

Boneless chicken thigh, tandoori, cauliflower, almonds

Tempura whitebait, tartare sauce, vadouvan mayonnaise

Kohlrabi Soup, burts blue cream

Truffled croque monsieur, whole grain mustard mornay, micro salad *(supplement +£4)*

Scallops, champagne espuma, apple, cucumber and burnt chilli oil *(supplement +£9)*

Wild mushrooms, confit hens egg, parsley butter and sourdough crumb *(supplement +£3)*

MAINS

Turkey leg, festive stuffing, carrot and swede, Brussels sprouts, cranberry

Salmon, braised chicory, clementine sabayon

Beetroot butterbean cassoulet, spinach, walnuts

Fillet of Beef from Sprinks Farm, truffle and potato espuma, wild mushrooms, almond crumb *(supplement +£19)*

Entrecôte for 2 from Sprinks Farm, potato and onion dauphinoise, green beans with confit garlic oil *(supplement +£17pp)*

Venison, saddle, leg and kumquat parcel, parsnip *(supplement +£16)*

Fish of the day, leek, kale, spinach duglère, puffed rice *(supplement +£17)*

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

Potato and onion dauphinoise *+£6.50*

Green beans with confit garlic oil *+£6.50*

DESSERTS OR CHEESE

Sorbet of the day

Vanilla rice pudding, salted caramel, almond batons

Pear crumble, cocoa ice cream

Pink apple tarte tatin, yoghurt sorbet *(supplement +£4)*

Alfonso Mango, kiwi, coconut espuma *(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.