

# 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

Jerusalem artichoke soup, artichoke crisps, hazelnut oil

Foie gras ballotine, quince, ginger, pain d'epice (*supplement +£9*)

Black tiger prawns, Café de Paris butter, samphire, sourdough (*supplement +£4*)

Lemon and sun-dried tomato agnolotti, beurre noisette, watercress, walnuts (*supplement +£3*)

### MAINS

Confit duck leg cassoulet, chestnut mushrooms, parsley

Salmon, king cabbage, dill and blood orange butter

Butterbean cassoulet, chestnut mushrooms, parsley, potato airbag

Fillet of beef, beef cheek fritter, baby gem, smoked potato cream, potato airbag (*supplement +£19*)

Ribeye for 2 from Sprinks Farm, pomme purée, green beans with confit garlic oil (*supplement +£17pp*)

Venison, braised carrot, cumin, blood orange jus (*supplement +£16*)

Fish of the day, saffron risotto, pomegranate, puffed rice (*supplement +£17*)

### Sundays Only

Sunday Roast 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

Pomme purée +£6.50

Green beans with confit garlic oil +£6.50

### DESSERTS OR CHEESE

Sorbet of the day

White chocolate mousse, rhubarb sorbet, feuilletine

Pear clafoutis, cocoa ice cream (*Please allow 15 minutes cooking time*)

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

Sticky toffee pudding, earl grey, vanilla ice cream (*supplement +£3*)

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.