

# 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

Parsley root soup, parsley crumble

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

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

Baked gnocchi, truffle espuma, mirco rocket (*supplement +£4*)

### MAINS

Poached chicken breast, blanquette sauce, leeks, carrot

Salmon, king cabbage, dill and blood orange butter

Saffron risotto, pomegranate, puffed rice

Fillet of beef, beef cheek fritter, parsnip, pickled onion grelot (*supplement +£19*)

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

Duck breast, celeriac terrine, blood orange and pink peppercorn 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.