

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

Tasting menu to be ordered by the whole table

Organic Sourdough Bread - from JoJangles in High Peak *served with whipped beurre noisette*

STARTERS

Salmon ceviche, white asparagus, orange, coconut milk, red onion

Lamb meatball, pepper coulis, wild garlic, pumpkin seeds

Courgette and mint soup, vadouvan brioche

Soft shell crab, Squid ink tempura, guacamole (*supplement +£6*)

Gnocchi peas à la Française, smoked bacon espuma (*supplement +£4*)

Spilmans English green asparagus, potato, leek, Gruyère (*supplement +£4*)

MAINS

Poached chicken breast, blanquette sauce, leeks, carrot

Sea bream, sauce vierge, monks beard

Fillet of beef, braised roscoff onion, miso white asparagus (*supplement +£19*)

Ribeye for 2, La Popote Frites, green beans with garlic oil (*supplement +£17*)

Rack of lamb, pea espuma, fresh peas, sheep's yoghurt, black garlic ketchup (*supplement +£18*)

Fish of the Day, new potatoes, grapes, samphire, lemon sauce (*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

La Popote Frites *+£6.50*

Green beans with confit garlic oil *+£6.50*

DESSERTS OR CHEESE

Sorbet of the day

Chocolate mousse, ginger crumble

Forced Yorkshire rhubarb mille-feuille, caramelised white chocolate, yoghurt sorbet (*supplement +£4*)

Apple tarte tatin, vanilla ice 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.