

LA POPOTE

RESTAURANT

Les 4 Saisons

2 courses £32 / **3 courses** £39

5 course Tasting Menu £49 - **Wine Pairing** £45

7 course Tasting Menu £85 - **Wine Pairing** £60

Tasting menu to be ordered by the whole table

Bread - Organic Sourdough from JoJangles in High Peak served with whipped Beurre Noisette

STARTERS

Salmon ceviche, cucumber, orange, coconut milk, red onion

Lamb meatball, bell 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, smoked potato, leek, potato airbag, gruyère (*supplement +£4*)

MAINS

Chicken leg ballotine, chestnut mushroom Kiev, asparagus, mushroom jus

Baked hake, lobster bisque, cavolo nero

Gnocchi, Isle of Wight tomatoes, fennel, choron espuma

Fillet of beef, Isle of Wight tomatoes, braised fennel, choron epuma (*supplement +£19*)

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

Barnsley lamb chop, ratatouille, pickled wild garlic buds, lamb jus (*supplement +£16*)

Fish of the Day, cauliflower, romanesco, radish (*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

Lemon meringue tart, lime sorbet

Chocolate sabayon, cookie crumb, vanilla parfait, chocolate meringue (*Please allow 15 minutes*) (*supplement +£4*)

Madagascar vanilla mille-feuille (*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.