

# 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

Tempura whitebait, tartare sauce

Pea gazpacho, crispy hens egg

Venison croquette, manchego cheese, barbecue sauce

Hand dived XL Orkney Scallop, tempura sweetcorn and Noilly Prat sauce (*supplement +£9*)

Lamb breast salad, peas, broad beans, red onion, feta, mint (*supplement +£4*)

Burrata, Isle of Wight tomato carpaccio, tomato essence, basil (*supplement +£4*)

### MAINS

Chicken leg ballotine, potato fondant, broad beans, Suprême sauce

Cornish Sole, lemon butter caper sauce, parmentier potatoes

Isle of Wight smoked tomato, peas, broad beans, red onion, feta, Choron sauce

Fillet of Beef, chestnut mushroom Kiev, spring onion, mushroom jus (*supplement +£19*)

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

Duck breast, roasted plum, pak choi, carrot, XO sauce (*supplement +£16*)

Fish of the day, Isle of Wight smoked cherry tomatoes, baby fennel, choron sauce (*supplement +£16*)

### Sundays Only

Sunday Roast 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 Sorbet £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

White chocolate mousse, cookie crumble, lime sorbet

British strawberry pavlova, strawberry sorbet, Pimm's jelly (*supplement +£4*)

Madagascan 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.