

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

Galician octopus, baby beetroot salad, hummus

Beef carpaccio, tuna and anchovy dressing, black olive, capers, rocket

Pea gazpacho, crispy hen's egg

Lobster, vegetable spaghetti, orange, bisque *(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

Pork fillet, chorizo rösti, peach, sherry sauce

Sea bream, baby beetroot, chard, hazelnut butter

Roasted baby beetroot, chard, shallot and hazelnut butter

Fillet of Beef, Scottish girolles, broad beans, shallots *(supplement +£19)*

Ribeye for 2, Jersey Royals, Scottish girolles, broad beans, shallots *(supplement +£18pp)*

Guinea fowl - roasted breast, confit thigh, courgette and anchovy cream, geode courgette *(supplement +£16)*

Fish of the Day - roasted monkfish, malabar curry sauce, tree spinach, puffed wild rice *(supplement +£18)*

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

Jersey Royals, Café de Paris butter *+£6.50*

Heritage tomato salad, shallot basil *+£6.50*

DESSERTS OR CHEESE

Sorbet of the day

Poached apricots, lemon balm ice cream

Vanilla crème pat, elderflower gel, compressed strawberries *(supplement +£4)*

Pistachio praline 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.