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

Roasted Jerusalem artichoke soup, artichoke crisps

Trout rillettes, cucumber, Parkin wafer

Pork & chicken liver pithivier, pickled walnut, apple

Scallop mousse, Champagne sauce, green apple, roe sauce *(supplement +£9)*

Confit chicken thigh, tandoori jus, tempura oyster mushroom *(supplement +£5)*

Wild mushrooms, mushroom emulsion, parsley panko, garlic butter *(supplement +£4)*

MAINS

Turkey leg ballotine, cranberry stuffing, Brussels sprouts, chestnuts

Hake, Parisian potato, warm tartare sauce

Pork belly, black pudding rösti, pear, cider sauce

Fillet of Beef, parsnip, leek, horseradish *(supplement +£19)*

Picanha Rump for 2, pomme purée, bourguignon sauce *(supplement +£18)*

Monkfish 2 ways, Fillet and KFM cheek, vadouvan curry, carrot, chickpea *(supplement +£18)*

Sundays Only

Sunday Roast Beef, roasted potatoes, braised red 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

Pomme purée *+£6.50*

Braised red cabbage *+£6.50*

Brussels sprouts, smoked bacon *+£6.50*

DESSERTS OR CHEESE

Sorbet of the day

Sticky toffee pudding, vanilla ice cream

Mont Blanc, chestnut, pedro ximenez *(supplement +£4)*

Apple crumble brûlée *(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.