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

Mackerel rillettes, pickles, parkin crisp

Braised pig cheek, fennel and orange slaw, bbq sauce

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

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

Pumpkin agnolotti, sage beurre noisette, pine nuts *(supplement +£4)*

MAINS

Pork belly, black pudding rösti, pear, cider sauce

Squid ragu, pappardelle pasta, pangrattato

Fillet of beef, pumpkin, white kale, peppercorn sauce *(supplement +£19)*

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

Duck breast, Heritage carrot, cumin, puffed rice *(supplement +£15)*

Stone bass, Nantua sauce, crayfish, kohlrabi *(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*

DESSERTS OR CHEESE

Sorbet of the day

Roasted pineapple, rum and raisin toffee parfait

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.