

LA POPOTE

RESTAURANT

Valentine's Menu

7 COURSE TASTING MENU

Tuesday 14th February

Caviar (15g to share £50 extra)

Organic Sourdough Bread from JoJangles
served with Netherend Farm Salted Butter



Amuse-bouche

Hand Dived Orkney Scallop, Wasabi Foam, Radish and Samphire

Confit Jerusalem Artichoke, Muscat Sauce, Hazelnuts and Fresh Black Truffle

Wild Sea Bass, Champagne and Oyster Sauce, Kohlrabi, Apple and Oyster Leaf

Wagyu Fillet, French White Asparagus, Tandoori Sauce

Yoghurt Sorbet, BBQ Pineapple, Yuzu

Vanilla, Strawberry, White Chocolate Parfait



£130 per person

(Add an additional cheese course + £12)