

# LA POPOTE

RESTAURANT

## Les 4 Saisons

**2 courses** £28 / **3 courses** £35 / **5 courses** £45 / **7 course** tasting menu £85

Organic Sourdough Bread - from JoJangles in High Peak served with Netherend Farm salted butter

### STARTERS

- Jerusalem artichoke soup, artichoke crisps
- La Popote fried chicken wing, barbecue sauce
- Hake, warm tartare sauce, puffed potato
- Scallops, chicken foam, apple and vadouvan oil +£9
- Quail, leg bonbon, beetroot and pear + £5
- White asparagus, crispy egg and saffron mayonnaise +£4

### MAINS

- Chicken breast, kale, kohlrabi, chicken butter sauce
- Bream, chicory, spinach purée
- Salt baked celeriac, red pepper and ginger coulis, crispy onions and baby watercress
- Fillet of beef, onion Roscoff, Café de Paris espuma +£19
- Entrecôte for 2, La Popote frites, beef fat cabbage +£17pp
- Venison from Sprinks Farm, venison kofta, celeriac and parsley +£15
- Brill, white asparagus, monks beard, lemon sauce +£13

### Sundays Only

- Sunday Roast Sirloin of 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 Sorbets £15 (*under 12 only*)

### SIDES

- La Popote frites +£6
- Charred hispi cabbage with miso butter £6

### DESSERTS OR CHEESE

- Sorbet of the day
- Vanilla rice pudding, toffee popcorn
- Chocolate and salted caramel tart, cocoa sorbet +£5
- Blood orange pavlova, lemon verbena and white chocolate +£5
- Poached Yorkshire rhubarb, vanilla parfait + £4
- 3 Cheeses from the Cheshire Mercantile in Wilmslow, raw honey and Thomas Fudge's crackers +£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.