

# ÇA MARCHE

## TASTING MENU

### JUNE

#### *Amuse-Bouche*

*Courgette flower, Black quinoa, Savoura and zucchini puree, Elderflower air, Burnt pink grapefruit*

*Lake district beef tartare, Vintage Oscietra caviar, Pheasant egg yolk, Confit shallots, Tosone*

*Hand dived Orkney scallop ceviche, Green apple gel, Jalapeno granita, Kefir lime, Sea herbs*

*Bay leaf poached Dover sole fillet, Wild fennel, Orange Buerre Blanc, Smoke pike roe, Chervil*

*Cumbrian cob chicken breast, Confit leg, Rainbow chard, Kent garlic mash, Dukkah baby carrots*

*St. Nectaire, Sourdough seeded crackers, Rainbow radishes, Nettle pesto, Celery*

*Fresh Cherries, Manjani chocolate mousse, Kirsch gel, Timut Pepper, Sage*

*We make every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.*