

AUTUMN



Menu À LA CARTE

Tasting Menu GOÛT DU JOUR

Fruits & Vegetables Pot au Feu
*Lightly Spiced Apple & Quince
Late Summer Italian Truffle*

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Grilled Orkney Scallop
*Clam & Mussel
Citrus Chutney & Kentish Herb Salad
Beurre Blanc*

*

Italian Autumn Truffle Risotto
*Acquarello Riso
Jus de Roti
Parmesan Reggiano*

*

Cornish Sea Bass
*Braised Salsify & Fresh Cobnuts
Girolles, Cavalo Nero
Classic Noilly Prat Sauce*

*

Loin of Highland Venison
*Red Wine Poached Williams Pear, Caramelised Pumpkin
Truffle & Celeriac Purée
Venison Jus*

*

Fresh Charolais Cheese
Date Chutney & Fresh Figs

*

Lemon & Thyme
*Yoghurt Velouté
Gingerbread*

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Golden Louis XV
*Dark Chocolate Mousse
Crunchy Praline*

£75

1785 Calories

With Sommelier Selection
"Les Petits Producteurs" £135

With a 3 Teas Flight Pairing (280ml) £90
Teas by Lalani & Co

PREMIER PLAT

Classic Game Terrine
*Autumn Fruit Chutney
Fresh Figs & Kentish Leaves
Toasted Sourdough Bread*
190 Calories

Fruits & Vegetables Pot au Feu
*Lightly Spiced Apple & Quince
Late Summer Italian Truffle*
240 Calories

Heirloom Rainbow Carrots
*Carrot & Orange Purée
Wild Rocket & Dandelion Leaves*
260 Calories

DEUXIÈME PLAT

Grilled Orkney Scallop
*Clam & Mussel
Citrus Chutney & Kentish Herb Salad
Beurre Blanc*
310 Calories

Pork Cheek & Chorizo Tortellini
*Acquarello Riso, Jus de Roti
Parmesan Reggiano (Supplement £10)*
260 Calories

Autumn Truffle Risotto
*Acquarello Riso, Jus de Roti
Parmesan Reggiano (Supplement £10)*
330 Calories -

TROISIÈME PLAT

Cornish Sea Bass
*Braised Salsify & Fresh Cobnuts
Girolles, Cavalo Nero
Classic Noilly Prat Sauce*
460 Calories

Dorset Arctic Char
*Garlic & Soya Marinated
Courgette Flower
Tomato Fondue & Roasted Garlic*
450 Calories

Wild North Atlantic Halibut
*Tender & Crunchy Purple Artichoke,
Niçoise Courgette & Modern Grenobloise Sauce*
510 Calories

QUATRIÈME PLAT

Loin of Highland Venison
*Red Wine Poached Williams Pear, Caramelised Pumpkin
Truffle & Celeriac Purée
Venison Jus*
620 Calories

Wild Mallard Duck
*Baby Beetroot & Turnip
Glazed Daikon & Blackberry
Liver Toast & Jus de Roti*
680 Calories

"Qasi" of Limousin Veal
*Cider Roasted Bramley Apple
Fondant Celery & Walnut
Veal Jus*
595 Calories

Cuts of Black Angus Beef
*Confit Potato & Shallot
Bone Marrow & Sautéed Ceps
Beef Jus
(Supplement £10)*
735 Calories

CINQUIÈME PLAT

Sélection de Fromages
Garnishes & Cheese Biscuits (Supplement £8)
Around 400 Calories

Classic & Seasonal Desserts
*Tart, Soufflé, Sorbet & Ices
To choose from a separate dessert menu*
Between 220 and 430 Calories

3 Plats £45

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4 Plats £55

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5 Plats £65

We Offer Free Still & Sparkling Filtered Water on Request

A 12.5% discretionary service charge will be added to your bill

Please book online at www.gauthiersoho.co.uk or telephone 020 7494 3111

Open for Lunch: Tues-Sat 12-2.30pm and Dinner: Mon-Sat 6.30-10.30pm

Please note: This menu is subject to occasional minor changes due to ingredient availability.

We provide, on demand, a version of this menu highlighting all appearances of the 14 major allergens.

Tasting Menu FRUITS & VEGETABLES

Butternut Squash Cream
*Smoked Ricotta & Fondant Squash
Crispy Sage Tempura*

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Egg Saffron
*Fondant Beetroot
Soldiers & Crunchy Pink Shallots*

*

Italian Autumn Truffle Risotto
*Acquarello Riso
Brown Butter & Parmesan Reggiano*

*

Heirloom Rainbow Carrots
*Carrot & Orange Purée
Wild Rocket & Dandelion Leaves*

*

Cep Mushroom
*Rolled Cannelloni
Garlic & Parsley Velouté*

*

Fresh Charolais Cheese
Date Chutney & Fresh Figs

*

Lemon & Thyme
*Yoghurt Velouté
Gingerbread*

*

Golden Louis XV
*Dark Chocolate Mousse
Crunchy Praline*

£65

1430 Calories

With Sommelier Selection
"Les Petits Producteurs" £125

With a 3 Teas Flight Pairing (280ml) £80
Teas by Lalani & Co