

G A U T H I E R

TASTING MENU

Tartar of Heirloom Beetroot

*Mango Yolk
Roasted Seeds & Nasturtium Oil*

✱

Summer Truffle Tortellini

*Golden Enoki
Rich Truffle Velouté*

✱

Golden Fennel Boulangère

*Raw Williams Pear
Toasted Walnut
Lovage Jus*

✱

Harissa Cauliflower

*Simmered Rainbow Chard
Almond & Golden Sultanas
Grapes & Harissa Concassé*

✱

Late Summer Blackberries

*Elderflower Sorbet
Brown Sugar Thin Crisps*

✱

Meringue of Black Provence Figs

*Some Roasted, Some Raw
Chervil Herb Salad Glacée & Olive Oil*

✱

Very Dark Chocolate Tart

*Roasted Hazelnut
Plant Yogurt*

£60

*Please notify us if you have any allergies or food intolerances
We provide, on demand, a version of this menu highlighting all appearances of the 14 major allergens.*