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GAUTHIER  
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SOHO

MENU CLASSIC 'GRAND DÎNER'

WINTER 2022

(From 7.30pm)

Canapés

*Winter Green Chard & Chervil Barbajuan, Kumquat & Avocado Tart*  
(allergens) G, Sy, SO<sup>2</sup>

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Soft Sea Soldiers

*Roscoff Marinières Onion, Sage, Seaweed & Hot Rocks*

G, Sy

\*

Tea Mushroom

*Enoki Crisp, Soft Gnocchi, Aigo Boulido*

SO<sup>2</sup>

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Caviar

*Kelp & Charcoal / Sour Cream / Shallots / Pomme Purée*

G, Sy, SO<sup>2</sup>

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Truffe Noire du Perigord

*Berlingot Moelleux, Truffle / Dashi Velouté*

G

\*

Leek Kromeski

*Arabica Roasted Hazelnut, Sauce Blanche*

Sy, SO<sup>2</sup>, N, M

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Orange Cider Haché

*Tender Braised Celeriac, Smoked Carrot & Hot Paprika*

C, SO<sup>2</sup>

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Le Tout Poire

*Sorbet, Fresh & Cidered*

SO<sup>2</sup>

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Roast Pineapple / Clove / Rum

*Crisp & Cream*

G, N, Sy, G, SO<sup>2</sup>

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70% Dark Chocolate

*Praline, Almond, Hazelnut, Hot Dark Chocolate*

G, N, Sy

£75 per person

Sommelier Wine Pairing - £70