

G A U T H I E R

S O H O

DRINKS PAIRING

Seasonal creations by Chef & Sommelier, designed to perfectly compliment and elevate the Grand & Petit Dîner Tasting Menus. Non-Alcoholic.

Stinging Nettle Syrup, Marine Water

A well structured Aperitif with a white floral and grassy combination.

Cocoa Tea, Fast Fermented Kholrabi

A punchy and plant flavoured Kholrabi nectar which gets perfectly balanced by the slight bitterness of the rich cacao.

Chilled Camomile, Jasmine Water Shot

Refreshing flower scented shot enriched with pearls of natural grass syrup.

Very Mineral Oyster Leaf Syrup, Dash of 0% Guinness

A subtle Maritime depth of flavour paired with a vivacious fresh seaweed contrast.

Roasted Apple, Homemade Canada Dry

Shiny, rich and golden Apple fragrance surrounded by light ginger flavours.

Poiré du Soir

An almost frozen Pear nectar with a light lemon note- cutting the richness of the sweet combination.

£45

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all Gauthier Soho employees. Please note that we cannot accept non-monetary tips.

If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code.

Gauthier Soho is proud to present all its menus free from all animal products. Allergens: G: Gluten, SO²: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery