

# 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.*

### Black Darjeeling Spark

**Caramel / Cumin / Lemon**

*A surprising sparkling Caramel Tea with a strong cumin punch finished by a light acidity*

### Golden Apple First Press

**Macerated Roasted Nuts, Carrot Peel & Elderflower**

*Reminiscent of a rich White Burgundy with an intensified fresh fruit and delicate white flower finish.*

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### Butterbeer

**Dark Ale, Brown Butter & Aquafaba**

*An unctuous dark butter cream to envelop the fondant Agnoletti.*

### Habit Rouge

**Rich Wood, Light Vanilla & infused Bergamot**

*Inspired by the rich combination of Guerlain' Habit Rouge perfume.*

*A nectar which will complement the earthy salsify and the deep sea-flavoured seaweeds.*

### Dark Ginger Ale

**Cold Tobacco & Fermented Roasted Swede**

*With a sweet and sour hint, the cold tobacco adds a slight smokiness to the sweet spice medley.*

### Cacolac

**Dark Chocolate Infused Almond Milk**

£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, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery