

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER'

AUTUMN 2022

(From 7.30pm Tuesday-Saturday, also 12-1pm Saturdays)

Canapés

*Crispy Barbajuan, Lovage & Chervil * Crab Apple, Apple-Tofu Remoulade*

(allergens) G, Sy * M

*

Soft Ras El Hanout & Green Olive Bun

Preserved Lemon

G, Sy, SO²

*

Crisp Butternut Tatin

Cardamon/ Miso / White Chicory

G, Sy, M

*

Berlingot Carbonara

Golden Smoked Crunch

G, Sy

*

Beetroot Borsch

Salsify/ Sweet & Sour Candy Floss

*

Tempeh Hash

Autumn Wild Mushrooms/ Chlorophyll/ Crisps

Sy

*

Kind Juniper Game

Slowly-Braised Redefine Meat flank, Celeriac – Pumpkin - Pear - Red wine

C, M, G, Sy

*

Cashew & Walnut Fromage

Quince & Pickles

N, Sy, M

*

Fat English Plum

Pear Ice

N, SO²

*

Apple / Caramel / Tonka

N, Sy

£95 per person

Sommelier Wine Pairing - £75

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Buy Gift Voucher

A 15% service charge will be added to your bill

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