

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER'

AUTUMN 2024

Canapés

Tangy Tartlet / Jerusalem Artichoke / Granny Smith / Shallot / Popcorn

(allergens) SO², G

Umami Toast / Caramelised Onion / Aged Port Glaze

G, M, Sy

*

Sumac "Pain Feuilleté"

Marrow / Homemade Dill Straccia

*

Soft Braised Tiger Squash

Girolle / Green Peppercorn

SO²

*

Smoked Tofu

Red Quinoa / Alfalfa / Watercress

Sy

*

Autumn Truffle

'Demi-Lune' – Dashi Velouté

G, Sy

*

Sea Celeriac

Beurre Blanc, Kelp Caviar

SO²

*

Modern Black Pudding Plate

Madeira Sauce

G, Sy

*

Sweet & Sour Muscat Grape

Peppered Cremmata, Olive Oil

SO², Sy

*

Braeburn Apple

Sweet Parsnip & Horseradish Ice

Se

*

Williams Pear & Caramel

Dark 70% Chocolate Cream / Maldon Salt

£95

Chef & Sommelier Seasonal Drinks Pairing *Non alcoholic* - £45

Sommelier Wine Pairing - £75

Book Now

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