

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER' AUTUMN 2025

Canapés

Marrow Tartlet, Caramelised Red Onion, Dill Pollen, Olive Oil G, Sy, SO2
Heritage Carrot Tartare, Capers, Pickled Shallot, Walnut, Sherry Vinegar N, SO2, G

*

Brioche Feuilletée

Sunflower & Miso Butter, Apple & Quince Chutney, Burnt Onion G, Sy, SO2

*

Delica Pumpkin

Cep & Chanterelle, Kimchi, Vadouvan Sauce, Aleppo Chilli Oil Sy, Se, M, SO2

*

Crêpe Romilly

Oyster Leaf Beurre Blanc, Classic Gauthier Kelp Caviar G, SO2

*

Chestnut Raviolo

Beurre Noisette, Confit Garlic & Sage G, N

*

Oceanic Furikake Tofu

Furikake-Crusted House Tofu, Tarragon Sea Velouté, Braised Endive Sy, SO2, Se

*

Monarch Celeriac

Topinambur Purée, Braeburn Apple, Madeira Jus, Autumn Truffle C

*

"Les Guarrigues"

Olive Oil Marinated Plant Chèvre, Thyme, Rosemary & Black Pepper, Sourdough Toasts N, G
(Supplementary cheese course - £15)

*

Scots Pine Amazake Gelato

Sugraone Grape, Quinoa Tuile Se

*

Almond & Pear

Almond & Guanaja Ganache, Williams Pear & Cardamom, Amaretto Caramel N, G

£95

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

Sommelier Wine Pairing - £80

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