

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER' AUTUMN 2026

Canapés

Port Glazed Mushroom Parfait, Earl Grey Blackberry Pickle Sy, SO2, G
Corn Consommé, Braised Kelp, Grilled Corn, Fig Leaf, Horseradish

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Laminated Rye Bread

Cultured Sunflower, Fleur de Sel G, Sy

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Confit Celeriac

Tarragon Gremolata, Crab Apple & Hazelnut Ce, N, SO2

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Golden Crêpe Vonassienne

Beurre Blanc, Classic Gauthier Caviar G, SO2

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Autumn Raviolo

Cep Velouté, Black Truffle & Roasted Cep G, SO2

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Jerusalem Artichoke Presse

Dulse, Spirulina, Dashi Sy, SO2

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Delica Pumpkin

*Roasted Buckwheat Tempeh, Cauliflower and Black Garlic Cream,
Chervil, Jus de Légumes* SO2

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"Les Guarrigues"

*Olive Oil Marinated Plant Chèvre, Thyme,
Rosemary & Black Pepper, Toasted House Focaccia* N, G - (Supplementary cheese course - £15)

*

Juniper & Pear Sorbet

Verjus Compressed Pear, Mexican Marigold SO2

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Chestnut & Squash

*Marrons Glacés, Butternut Squash Gelato,
Very Dark Chocolate Sauce and Cacao Tuile* Sy SO2

£95

Chef & Sommelier Seasonal Drinks Pairing *Non alcoholic* - £50

Sommelier Wine Pairing - £80

Book Now

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