

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER' SPRING 2026

Canapés

*Fennel & Lemon Broth, Dill Oil
Purple Artichoke & Lovage, Light Puff* G

*

Brioche Feuilletée 'Kouign-Amann'

Beetroot and Rhubarb, walnut pickle, Soft Whip G, N, Sy

*

Thick Green Asparagus

Modern Lacto Choron, Radish Crunch, Soft Chicory, Gremolata & Rye Crisp G, M, Sy

*

Golden Crêpe Vonassienne

Beurre Blanc, Classic Gauthier Caviar G, Sy

*

Big Raviolo

Wild Rocket, Nettle & Pine Nuts, House Almond Ricotta, Burnt Citrus Kosho G, Sy

*

Seaweed Ash White Loire Asparagus

Sorrel Velouté, Charred Artichoke Barigoule, Pea & Capers, Kelp Oil G, C, Sy

*

Soft Morel Garden

Braised Bulb Spring Onion, Sautéed Wild Garlic, Light Mint Jus, New Potato Galette, Gooseberry Marmalade G, SO², Sy

*

Smooth Pea Sorbet

Granny Smith Apple, Elderflower and a Touch of Mint N, G

*

Mikado Mess

*Vanilla Poached English Rhubarb, Sweet Gariguettes Strawberries
Cultured Timur Ice, Toasted Meringue, Brown Plant Butter Crumble* G, Sy

£95

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

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