

# G A U T H I E R

S O H O

## MENU CLASSIC 'GRAND DÎNER'

SUMMER 2022

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

### Canapés

*Thin Tomato Tart 'BLT' Flavoured \* Aubergine, Celery & Capers*  
(allergens) G, M \* G, C, SO<sup>2</sup>

\*

### Kouglof Brioche

*Roasted Tomato, Olive & Plant Feta, Pico de Gallo*

G, N

\*

### Summer Heritage Norfolk Carrot

*Soft & Crunchy Composition, Tarragon Scent, Burnt Orange Cappuccino*

\*

### Roast Fennel

*Szechuan Pickled Blackberry, Borlotti Beans, Fennel & Blackcurrant Leaf Tea*

N, Sy, SO<sup>2</sup>

\*

### Black Antipodian Melanosporum Truffle

*Rice-Flour Berlingots, Truffle-Dashi Sauce*

Sy, G

\*

### Barbecued Loin of Kohlrabi

*Cucumber Samphire and Sea Broth, Sake Beurre Blanc*

SO<sup>2</sup>

\*

### 'Tomorrow'

C, M, G, Sy

\*

### Chilled Charentais Melon

*Herb Soft Cheese*

G, N

\*

### Peach

*Green Shiso, Lime Sorbet*

N

\*

### Norvegienne Brulée

*English Strawberry, Sable Breton*

N

\*

### Dark Chocolate Petits Fours

Book Now

£95 per person

Sommelier Wine Pairing - £75

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