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GAUTHIER

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SOHO

MENU CLASSIC 'GRAND DÎNER'

SUMMER 2022

(From 7.30pm)

Canapés

*Thin Tomato Tart 'BLT' Flavoured * Aubergine, Celery & Capers*
(allergens) G, M * G, C, SO²

*

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, SO²

*

Black Antipodian Melanosporum Truffle

Rice-Flour Berlingots, Truffle-Dashi Sauce

Sy, G

*

Barbecued Loin of Kohlrabi

Cucumber Samphire and Sea Broth, Sake Beurre Blanc

SO²

*

'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

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Dark Chocolate Petits Fours

£95 per person

Sommelier Wine Pairing - £75