

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER'

SUMMER 2024

Tuesday-Saturday - from 7.30pm, Saturday Lunch

Canapés

Strawberry & Tomato Tartelette, Aged Balsamic Pearls ~ Consommé Glacé, Celery & Black Pepper Cube

(allergens) SO², G, Sy

*

Warm Brioche Feuilleté

Piperade & Plant Feta

G

*

Pink Radish

Braised Fondant Daikon, Radish Crunch, Radish Syrup

N, Sy

*

Broad Beans Agnolotti

Thyme Ragu, Seasonal Greens Velouté & British Broad Beans

Sy, G

*

Simmered Cherry-Fennel

*Braised Fennel in Cherry Vinegar Glaze, "Like a Blue Cheese Condiment"
Flowered Fennel*

N

*

Golden Potato

Sea Samphire & Wakame Veloute, Powder & Kelp Caviar

*

BBQ Maitake d'Ete

Carrot, Turnips & New Season Onion, Golden Panisse

Sy

*

Charentais Melon

Olive oil Fresh Cremata, Verbena Granite & Sweet Wine

SO², G, Sy

*

Peppermint 'Over Eight'

Valrhona Guanaja 70% Dark Chocolate

*

Apricot Shortbread

Roast Apricot & Basil Sorbet

N

£95 per person

Sommelier Wine Pairing - £75

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A 15% service charge will be added to your bill

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