GAUTHIER

SOHO

MENU CLASSIC 'GRAND DÎNER'

LATE SUMMER 2026

Canapés

Port Glazed Mushroom Parfait, Earl Grey Blackberry Pickle Sy, SO2, G

Corn Consomme, Braised Kelp, Grilled Corn, Fig Leaf, Horseradish

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Feuilletée de Brioche

Aubergine Confit Butter, Barley Malt Sy, G

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Confit Celeriac

Tarragon Gremolata, Crab Apple & Hazelnut Ce, N, SO^2

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Golden Crêpe Vonassienne

Beurre Blanc, Classic Gauthier Caviar G, SO^2

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Autumn Raviolo

Cep Velouté, Black Truffle & Roasted Cep G, SO2

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Courgette Flower Tempura

House Ricotta, Tomatillo and Gooseberry, Green Chilli Shatta Sy, SO^2

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Scottish Girolles

Crispy Polenta, Scottish Girolles in Sourdough Butter, Roscoff Onion
Chard Jus Vert & Apricot G, Ce

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"Les Guarrigues"

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

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Peach & Hibiscus

Peach & Hibiscus Sorbet, Poached Peach, Candied Hibiscus

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Summer Blossom

Mint & Courgette, Toasted Vanilla Ice, Chamomile & Lemon Thyme G

£95

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

Sommelier Wine Pairing - *£80*

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, SO^2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery