

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER'

WINTER 2023

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

Canapés

*Shiitake / Kombu lemon caviar * Tapioca / Sweet Potato, Smoke and Lime*

(allergens) G, Sy * ~

*

Green, Sharp, Soft

Lettuce, Watercress, Brioche Crunch, Herbs

G, Sy

*

Rich Depth of Winter Roots

Jerusalem Artichokes - Hazelnut - Chive

N, Se, Sy

*

Mariniere of Bulbs

Roscoff Onion - Parsley - Sea lettuce

G, SO²

*

Musk

Truffle - Dashi, Soft Berlingot

G, Sy

*

Salsify

Charcoal, Samphire & Nori, Juniper Hollandaise

G, SO², Ce

*

Cube

Swede - Carrot - Horseradish

G, M, Sy

*

WALDORF 23

N, Sy

*

Ice & Green

Citrus - Clémentine - Lovage

*

Pear

Chocolate Mirror

G, N, Sy

Book Now

£95 per person

Sommelier Wine Pairing - £75

Buy Gift Voucher

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