

G A U T H I E R

S O H O

MENU CLASSIC 'GRAND DÎNER' WINTER 2026

Canapés

Roast Potato Consommé, Black Winter Truffle
Steamed Chawanmushi, Kombu Dashi Glaze, Shimeji Pickle Sy, SO2

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Brioche Feuilletée

Soft Carrot Terrine, Chervil & Caraway G, Sy

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Cacao-Crusted Plantain

Toasted Coconut Reduction, Mole Preserved Ginger, Candied Chilli Sy, SO2

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Crêpe Vonassienne

Beurre Blanc, Classic Gauthier Caviar G, SO²

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Sweet Onion Agnolotti

Miso and Lemon, Sautéed Black Trompette G, Sy

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Delicate Roasted Salsify Tart

Warm Kelp and Brassica Salad, Charred Leek and Almond Velouté, Plant Brown Butter G, N, Sy

*

Koji-Cured King Oyster

Sticky Turnip, Roast Cauliflower Cream, Black Truffle, Pan-Fried Dumpling, Wild Mushroom Jus SO2, Sy

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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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Fennel Sorbet

Winter Sicilian Blood Orange

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Dark Chocolate Tart

XOCO Tuma Yellow, Black Cardamom Toffee, Ratte Potato Gelato G, Sy

£95

Chef & Sommelier Seasonal Drinks Pairing *Non alcoholic* - £45

Sommelier Wine Pairing - £80

Book Now

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, SO²: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery