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GAUTHIER
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SOHO

WINE PAIRING

Autumn 2025

*Curated by Sommelier David Havlik, designed to perfectly compliment
and elevate the Grand & Petit Diner Tasting Menus*

Moravia 2023

Krásná Hora 'Herr Gewürz'

Tokaj 2023

Barta 'Egy Kis Dry Furmint'

Penedès 2021

Sicus 'Malvasia de Sitges'

Thessaloniki 2023

Kamara 'Shadow Play'

Barolo di Serralunga 2021

Ferdinando Principiano

Coteaux de l'Aubence 2024

Nicolas Reau

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