

•  
GAUTHIER

•  
S O H O

## WINE PAIRING

Winter 2026

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

Kanpai 'KAZE'

*Junmai Ginjo Saké*

Tokaj 2023

*Barta 'Egy Kis Dry Furmint'*

Côtes du Jura 2023

*Domaine Chevassu-Fassenet 'Savagnin Ouillé'*

Vernaccia di San Gimignano 2023

*Montenidoli 'Tradizionale'*

Ribera del Duero 2020

*Bodega Fuentenarro 'Esenzias'*

Maury 2022

*Mas Amiel 'Grenat'*

£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<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery