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GAUTHIER

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SOHO

DRINKS PAIRING

Winter 2026

Seasonal creations by Chef & Sommelier, designed to perfectly complement and elevate the dishes. Non-Alcoholic.

Coconut

Mango, Passion Fruit, Black Lime

Sparkling Hojicha

Carbonated Roasted Green Tea

Carrot

Chamomile & Ginger

Williams Pear

Voatsiperifery

Clarified Milk Punch

Hibiscus, Red Currant ^{Sy}

Mushroom & Cacao Nibs Tea

Almond Foam ^{N, Sy}

£45

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