

G A U T H I E R

S O H O

MENU CLASSIC 'PETIT DÎNER'

AUTUMN 2022

(5pm only, Tuesday-Saturday)

Canapés

*Crispy Barbajuan, Lovage & Chervil * Crab Apple, Apple-Tofu Remoulade*

(allergens) G, Sy * M

*

Soft Ras El Hanout & Green Olive Bun

Preserved Lemon

G, Sy, SO²

*

Tempeh Hash

Autumn Wild Mushrooms/ Chlorophyll/ Crisps

Sy

*

Butternut Squash Risotto

Jus de Roti

SO²

*

Kind Juniper Game

Slowly-Braised Redefine Meat flank, Celeriac – Pumpkin - Pear - Red wine

C, M, G, Sy

*

Fat English Plum

Pear Ice

N, SO²

*

Rocher à l'Or

N, G

£55 per person

Sommelier Wine Pairing - £45

Book Now

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