

G A U T H I E R

S O H O

MENU CLASSIC 'PETIT DÎNER'

AUTUMN 2023

Menu available Tuesday-Saturday 5pm & Saturday from 12.30pm

Canapés

Maraniere Shot

Tube of Purple Sweet Potato & Pine Oil, Sour Cremata

(allergens) G, Sy, SO²

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Brioche Feuilletée

Aromatic Dal, Herbs & Quince Chutney

G

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Corn & Blackberries

Marinated Tempeh, Popcorn, Corn Velouté

Sy

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Beetroot Risotto

Golden Beets, Galangal & Kaffir Lime Cream

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Celeriac Dauphinois

3D Pulled Tuber, Sweet & Sour Grapes, Parsley Cream, Red Wine Sauce

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Bramley Apple

Meringue, Carrot & Tarragon

G, N, Sy

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Mirabelle & Milk Chocolate

Smoked Whisky Aromas

Sy, SO²

£55 per person

Compleat version: Includes House Cocktail + 2 Glasses of Wine

£78 per person

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