

# G A U T H I E R

S O H O

## MENU 'PETIT DÎNER'

AUTUMN 2024

### Canapés

*Tangy Tartlet / Jerusalem Artichoke / Granny Smith / Shallot / Popcorn*

(allergens) SO<sup>2</sup>, G

*Umami Toast / Caramelised Onion / Aged Port Glaze*

G, M, Sy

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### Sumac "Pain Feuilleté"

*Marrow / Homemade Dill Straccina*

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### Soft Braised Tiger Squash

*Girolle / Green Peppercorn*

SO<sup>2</sup>

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### Autumn Truffle

*'Demi-Lune' – Dashi Velouté*

G, Sy

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### Modern Black Pudding Plate

*Madeira Sauce*

G, Sy

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### Braeburn Apple

*Sweet Parsnip & Horseradish Ice*

Se

\*

### Williams Pear & Caramel

*Dark 70% Chocolate Cream / Maldon Salt*

£55

Chef & Sommelier Seasonal Drinks Pairing *Non alcoholic* - £30

Sommelier Wine Pairing - £45

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