

# G A U T H I E R

S O H O

## MENU CLASSIC 'PETIT DÎNER' SPRING 2025

### Canapés

*Lemon and Fennel / Citrus Pearls / Fennel Flower* G

*Wild Garlic Arancino / Superstraccia* SO<sup>2</sup>, G, Sy

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### Brioche Feuilletée

*Lovage, Salt-Baked Carrot Cream* SO<sup>2</sup>, G

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### Wild Greens Dumplings

*Wild Rocket, Nettle, Dill, Pickled Shiitake Mushroom, Clear Sweet Pea Consommé* G, SO<sup>2</sup>

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### White Asparagus

*Caramelised Chicory, Toasted Almond, Sherry Ajo Blanco, Seaweed Pesto and Kelp Caviar* N, SO<sup>2</sup>

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### Classic Potato Dauphinois

*Creamed Morels & Spring Greens, Cepes Jus & Wild Garlic Focaccia* G, SO<sup>2</sup>, Ce

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### Rhubarb & Custard

*Tapioca Pearls & Ginger, Poached Elderflower Rhubarb, Crunchy Meringue* SO<sup>2</sup>

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### Beetroot & Cherry

*Cacao Sponge, Pistachio Praline, Bitter Chocolate, Kirsch Ice Cream* N, Sy, SO<sup>2</sup>

£55

'Compleat' version available, includes two classes of Selected Wines + Coffee & Petits Fours - £85

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

Sommelier Wine Pairing - £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, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery