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GAUTHIER

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S O H O

MENU CLASSIC 'PETIT DÎNER'
AUTUMN 2026

Canapés

*Port Glazed Mushroom Parfait, Earl Grey Blackberry Pickle Sy, SO2, G
Corn Consommé, Braised Kelp, Grilled Corn, Fig Leaf, Horseradish*

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Laminated Rye Bread

Cultured Sunflower, Fleur de Sel G, Sy

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Confit Celeriac

Tarragon Gremolata, Crab Apple & Hazelnut Ge, N, SO²

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Autumn Raviolo

Cep Velouté, Black Truffle & Roasted Cep G, SO2

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Delica Pumpkin

*Roasted Buckwheat Tempeh, Cauliflower and Black Garlic Cream,
Chervil, Jus de Légumes SO2*

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Juniper & Pear Sorbet

Verjus Compressed Pear, Mexican Marigold SO2

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Chestnut & Squash

*Marrons Glacés, Butternut Squash Gelato,
Very Dark Chocolate Sauce and Cacao Tuile Sy SO2*

£65

Chef & Sommelier Seasonal Drinks Pairing *Non alcoholic* - £35

Sommelier Wine Pairing - £50

Book Now

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