

G A U T H I E R

S O H O

WINE PAIRING

*Curated by Sommelier David Havlik, designed to perfectly compliment
and elevate the Grand & Petit Diner Tasting Menus*

Getariako Txakolina 2023, Bodega Ameztoi

*Crisp dry white wine from the Basque Country in the north of Spain. Clean
and fresh with notes of citrus and green fruit and a hint of smokiness to
brighten the mushroom parfait in the Brioche Course and then elevate the
charred flavours of the Calçot in the first starter.*

Muscadet Sèvre et Maine 2022, Domaine Luneau-Papin 'Vera Cruz'

*Complex wine with extensive ageing on the lees tames the earthy flavours and
umami of truffle and root vegetables.*

Rully 2021, Domaine Ponsot 'en Bas de Vauvry'

*Ripe Chardonnay from the south of Burgundy with a balanced profile of
stone fruits and nutty notes of the barrels to pair with the richness and
creaminess of the pasta.*

Salina 2023, Caravaglio 'Occhio di Terra Malvasia'

*Malvasia from the island of Salina in the Mediterranean, fermented on the
skins for a short time. Aromas of ripe stone fruits and flowers with a dry,
mineral character on the palate to support the flavours of the seaweed
and saffron.*

Morgon 2019, Domaine Chamonard

*Medium bodied elegant wine from Cru Beaujolais. Dark red fruits with a
hint of smoke and spice to accompany root vegetables and warm spice of the
main course.*

Banyuls 2023, Domaine Valcros 'Rimage'

*Fortified sweet red wine from Roussillon in the south of France. Served
chilled with notes of dark chocolate, caramel and nuts to pair with the
final dessert.*

£75

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