

•
GAUTHIER
•

SOHO

MENU CLASSIC 'PETIT DÎNER'
AUTUMN 2025

Canapés

Marrow Tartlet, Caramelised Red Onion, Dill Pollen, Olive Oil G, Sy, SO2
Heritage Carrot Tartare, Capers, Pickled Shallot, Walnut, Sherry Vinegar N, SO2, G

*

Brioche Feuilletée

Sunflower & Miso Butter, Apple & Quince "Chutney" Gel, Burnt Onion G, Sy, SO2

*

Chestnut Raviolo

Beurre Noisette, Confit Garlic & Sage G, N

*

Oceanic Furikake Tofu

Furikake-Crusted House Tofu, Tarragon Sea Velouté, Braised Endive Sy, SO2, Se

*

Grilled Celeriac

Topinambur Purée, Madeira Jus, Autumn Truffle C

*

Scots Pine Amazake Gelato

Sugraone Grape, Quinoa Tuile Se

*

Almond & Pear

Whipped Almond & Guanaja Ganache, Williams Pear & Cardamom Mousse, Amaretto Caramel N, G

£65

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

Sommelier Wine Pairing - £50

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