



G A U T H I E R

Tasting Menu
Easter Weekend
Friday 18th - Saturday 19th April

Canape: Potatoes and Caviar

Sy, G

Bread: Easter Brioche

Plant Sheese and Spinach

Sy, G

Peas and Mint Veloute

Fresh spring sautéée, superstraccia

S, SO2

Classic Truffle Tortelleni

Dashi Cream, Enoki Mushroom

G, Soy

Classic Easter Pie to Share

Caramelised Onions, Soy, Asparagus.

Roasted Carottes and Harissa Yoghurt

G, Soy, M

Toasted Hot Cross Buns

Whipped Vanilla Cream and Caramel

G, Sy

£60

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 Studio Gauthier 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. Studio Gauthier 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