



G A U T H I E R

## Tasting Menu STUDIO SUMMER

24th June - 5th July

### Canapés:

*Gauthier Kelp Caviar Vol au Vent G,SOY*  
*Fenell Consommé, Fenell Pollen*

### Bread: Summer Turmeric Sunflower

*Sunflower Butter, Pickled Tomatoes, Nectarine*  
*G,Soy*

### Sushi:

**Ratatouille Roll** *Aubergine, Tomato & Courgette*

**Tofu Nigiri**, *Soy & Sesame Glaze*

**Crispy Tokyo**, *Crispy Rice, Kimchi & Cauliflower*  
*Soy,G,Se,SO2,M*

### Summer Tortellini

*Herb & Yeast Sauce, Lemon, Capers and Broad Beans*  
*Soy*

### Swiss Chard Tart

*Homemade Ricotta, Toasted Pine Nut and Whipped Plant Feta*  
*G,Soy,N*

### Strawberries

*Matcha & Yuzu Sorbet*  
*Soy,N*

5 Courses – £60 per person

*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*