



G A U T H I E R

## Autumn Drinks Pairing

*Non-Alcoholic*

### Celery, Parsnip & Horseradish Shot

*The perfect combination of sharp, creamy shot with a  
late hint of pepperiness*

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### Oyster leaf & Citrus Kombucha

*Very mineral with the right amount of acidity which brings  
a robust sensation.*

*It can be served at room temperature too.*

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### Homemade Verjus

*Autumn in a glass. With a sharp and intense grape hit, it  
then rounds nicely with some matured sugar. A perfect  
pair with the depth of flavour of celeriac covered in dashi.*

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### Poiré Du Soir

*Comforting reductions, clean and light spices.*

£30

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, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery