



G A U T H I E R

Bread

Brioche Feuilletée *Beurre Maître d'hôtel* 310 kcal **G, Sy** £4

Smaller Plates

Grilled Delica Pumpkin £12

Sea Buckthorn & Sorrel 160 kcal **M, So2**

Caviar & Flatbread (for two) £20

Gauthier Kelp Caviar, Sour cream and Lemon 230 kcal **G, Sy**

Black Bean & Sesame Houmous £12

Sauteed Mushrooms, Focaccia 280 kcal **Sy, Se**

Sweet Potato Pakora £11

Red onion, Chili and Coriander Sauce 290 kcal **Sy**

Sushi

Crispy & Spicy V-Tuna Roll £8

(4pcs) Korean Spiced V-Tuna, Avocado, Pickled Cucumber,

Spring Onion, Zingy Miso

290 kcal **Sy, M, Ce, So2**

Tofu Crab & Sesame Roll £8

(4pcs) Cucumber, Crispy Quinoa, Wasabi Mayo 227 kcal **Sy, Se, So2**

Crispy Rice 'Green Dynamite' £8

(4pcs) Spicy Tofu Crab, Guacamole, Battered Crispy Rice, Sriracha,

Jalapeño 213 kcal **Sy, So2**

Crispy Rice 'Butternut Squash' £8

(4pcs) Kalamata Olive, Pumpkin Seeds 227 kcal **Sy**

Aubergine & Carrot £8

(4pcs) Smoked Cumin, BBQ sauce, grated carrot 227 kcal **Sy, So2**

Hoisin Cucumber Nigiri £8

(4pcs) Peanut, Cucumber, Hoisin, Coriander 227 kcal **Sy, P**

Rainbow Nigiri £17

(8pcs) Smoked Cumin, BBQ sauce, grated carrot 210 kcal **Sy, So2**

Bottomless Sushi (pp) £34

Order unlimited sushi dishes 420 kcal **Sy, G, M, Se, So2** (2 hrs max)

Omakase Sushi Experience £36

(20pcs) The Chef will prepare a selection from the very best of the sushi

menu. Perfect if you can't decide! 420 kcal **Sy, G, M, Se, So2**

Larger Plates

Heritage Beetroot £22

Watercress, Plums and Gnocchi 430 kcal, **G, Sy**

Truffle Tortellini £26

Rich Dashi Velouté, Fried Oyster Mushroom 320 kcal **Sy, Ce**

Marinated 3D Soy Meat Flank £32

Pomme Anna, Confit Carrots, Peppercorn Sauce 495 kcal **G, M, Sy, N, So2**

Sides

Gratin Dauphinois £8

265 kcal **Sy**

Sautéed Tenderstem Broccoli £9

Sesame and Miso Dressing 265 kcal **Se, Sy**

Dessert

Apple Tarte Tatin (for two) *Vanilla Ice-Cream (15 minutes)* £18

250 kcal **G, Sy, So2**

Pear and Almond Shortbread *Jerusalem Artichoke Ice-cream* £13

310 kcal **N, Sy**

Classic Louis XV *Caramel, Praline and Dark Chocolate* £12

290 kcal **N, Sy**

A 12.5% service charge will be added to your bill. Please inform your server about any dietary requirements and/or allergies • Studio Gauthier is proud to present all of its menus free from all animal products

Studio Gauthier • 21 Stephen Street London W1T 1LN • studiogauthier.co.uk