



## Smaller Plates

<b>Houmous, Pineapple &amp; Jalapeño Salsa</b> <i>Warm Flatbread</i> G, Sy, Se	£7
<b>Aubergine, Basil and Sundried Tomato Babaganoush</b> <i>Fresh Rosemary Focaccia</i> G	£8
<b>Wild Garlic Arancini</b> <i>Lemon and and Sheese</i> Sy, So2	£8
<b>Classic Brioche Feuilleté</b> <i>Olive Tapenade</i> G, Sy	£4
<b>Fried Oyster Mushroom, Chimichurri Sauce</b> SO2, Sy, M	£9

## Sushi

<b>Crispy &amp; Spicy V-Tuna Roll</b> £8 <i>(4pcs) Korean Spiced V-Tuna, Avocado, Pickled Cucumber, Spring Onion, Zingy Miso</i> Sy, M, Ce, SO2	<b>Hoisin Cucumber Nigiri</b> £8 <i>(4pcs) Peanut, Cucumber, Hoisin, Coriander</i> 227 kcal Sy, P
<b>Aubergine / miso roll</b> £8 <i>(4pcs) Sundried Tomato</i> Sy, Se	<b>Rainbow Nigiri</b> £17 <i>(8pcs) Red Peppers, Aubergine &amp; Passion Fruit</i> 210 kcal G, Sy, M
<b>Crispy Rice 'Green Dynamite'</b> £8 <i>(4pcs) Spicy Tofu Crab, Guacamole, Battered Crispy Rice, Sriracha, Jalapeño</i> Sy, SO2	<b>Petit Sushi Set</b> £18 <i>(11pcs) 6x Nigiri, 4x Uramaki, 1x Inari</i> 420 kcal Sy, G, M, Se, SO2
<b>Crispy Tokyo</b> £8 <i>(4pcs) Kimchi &amp; Cauliflower</i> 210 kcal G, Sy,	<b>Bottomless Sushi</b> (pp) £34 <i>Order unlimited sushi dishes</i> 420 kcal Sy, G, M, Se, SO2 (2 hrs max)
<b>Asparagus Nigiri</b> £9 <i>(4pcs) Avocado &amp; Truffle Miso</i> Se, SO2, M, Sy,	<b>Omakase Sushi Experience</b> £36 <i>(20pcs) The Chef will prepare a selection from the very best of the sushi menu. Perfect if you can't decide!</i> 420 kcal Sy, G, M, Se, SO2
<b>3D Flank Nigiri</b> £9 <i>(4pcs) Gauthier Caviar</i> G, M, Sy, Ce	

## Larger Plates

<b>Raviolo of Swiss Chard</b> £18 <i>Swiss Chard, Pinenut, Basil and Rich Tomato Sauce, Rocket</i> Sy, G, N
<b>Asparagus Tart</b> £19 <i>Samphire, Aioli and Bouillabaisse</i> Sy, SO2, M, G
<b>Marinated 3D Soy Meat Flank</b> £29 <i>Sauce Forestière, Kentish carottes and Pomme Dauphine</i> M, G, Sy, SO2

## Sides

<b>Pink Fir Potatoes</b> <i>Miso Glaze, Chives</i> Se, Sy	£6
<b>Charred Purple Broccoli</b> <i>Whipped Feta, Pickled Red Onion</i> Se, Sy, SO2	£9
<b>Spring Fricassé</b> <i>Asparagus, Peas and Young Salad</i> M	£9
<b>Roasted Kentish Carrots</b> <i>White Bean Purée</i> Se	£9

## Dessert

<b>Vanilla &amp; Strawberry Cheesecake</b> Sy, G	£10
<b>Hot Cookie Dough</b> <i>Cherries and Honeycomb Ice Cream (15 minutes wait)</i> G, Sy, N	£12
<b>Chocolate Whip</b> <i>Light Chocolate Mousse, Salted Caramel and Caramel Roasted Nuts</i> Se, N, Sy	£9

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