



G A U T H I E R

Tasting Menu

Canapés

Truffle Arancini

Sy

Crispy Corn & Kaffir Lime

Sy

Brioche Feuilleté

Confit Onion, Red Pickles and Sumac

G, Sy, So2

A Selection of Sushi

Crispy Spiced Pumpkin, Black Olives

VSalmon Rolls, Avocado and Spicy Mayo

Peanut, Hoisin, Cucumber and Spring Onion

P, Se, Sy

Pasta

Bute Island Cream Sheese Tortellini,

Watercress Sauce and Granny Smith Apple

Sy, G

Confit Celeriac

Oyster Mushroom, Rich Dashi Velouté

Sy

Pear and Almond Tart

Jerusalem Artichoke Ice Cream

N, G

£50

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