



G A U T H I E R

# Tasting Menu

## LAST DAYS OF WINTER

Chef Alexia Dellaca-Minot

March 03-15th 2026 (after 5pm only)

### Canapé:

*Cauliflower Tartelettes* Sy, G

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### Brioche Feuilleté

*Roasted Beetroot, Blood Orange Gel and Black Garlic*  
G, Sy, SO2, Se

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### Sushi

*Leeks Nori, and Granni Smith Apple*  
*Beetroot, Velvet and Sour*  
*Crispy Rice and Zalmon and Dill Tartare*  
M, SOY, SE, SO2

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### Chestnut & Truffle Tortellini

*Truffle & Chesnut Tortellini, Jerusalem artichoke Puree,*  
*Mushroom Consommés, Pickel Shimeji and winter herbs*  
G, SOY, N

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### Sea Confit Celeriac

*Miso and Celeriac Puree, Gauthier Caviar beurre blanc,*  
*Samphire and Kombu Powder*  
M, Soy, SO2

\*

### Dessert : Our last Citrus of the Year

*Clementine, Blood Orange and Delica Pumking Entremet*  
*Chocolate Ice Cream*  
G, Soy

5 Courses – £65 per person

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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