



Smaller Plates

Herbes Focaccia, <i>Tomato, EVOO</i>	Alexis Gauthier G	£6
Stuffed Flatbread, <i>Peppers Marmalade, Chipotle Sauce</i>	G, Sy, So2	£9
Grilled Padron Peppers, <i>Beetroot Tzatziki, Plant Feta</i>	Sy	£10
Brioche Feuillète, <i>Black Olive Tapenade</i>	Sy, G	£4
Isle of Wight Tomato Salad, <i>Watermelon & Superstraccia</i>	Sy, M	£11

Sushi

Crispy & Spicy V-Tuna Roll	£8	Summer roll (new)	£8
<i>(4pcs) Korean Spiced V-Tuna, Avocado, Pickled Cucumber, Spring Onion, Zingy Miso</i>	Sy, M, Ce, So2	<i>(4pcs) Watermelon, Cream Cheese, Avocado & Pickled Cucumber</i>	Sy, Se
Ratatouille roll (new)	£8	Rainbow Nigiri	£17
<i>(4pcs) Slow cooked tomato, Courgette, Aubergine</i>	Sy, Se	<i>(8pcs) Red Peppers, Aubergine & Passion Fruit</i>	210 kcal G, Sy, M
Crispy Rice 'Green Dynamite'	£8	Petit Sushi Set	£18
<i>(4pcs) Spicy Tofu Crab, Guacamole, Battered Crispy Rice, Sriracha, Jalapeño</i>	Sy, So2	<i>(11pcs) 6x Nigiri, 4x Uramaki, 1x Inari</i>	420 kcal Sy, G, M, Se, So2 *
Crispy Tokyo	£8	Bottomless Sushi	(pp) £36
<i>(4pcs) Kimchi & Cauliflower</i>	210 kcal G, Sy,	<i>Order unlimited sushi dishes</i>	420 kcal Sy, G, M, Se, So2 * (2 hrs max)
Asparagus Nigiri	£9	Omakase Sushi Experience	£34
<i>(4pcs) Avocado & Truffle Miso</i>	Se, So2, M, Sy,	<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 *

Larger Plates

Swiss Chard & Ricotta Tart	£19
<i>Pinenut, Feta Cream, Pickled Red Onion</i>	Sy, G, N, So2
Grilled Maitake Mushroom	£32
<i>Plum and Sake Gel, Truffle Arancini and Cep Sauce</i>	M, Sy, Se
Parmigiana Aubergine	£21
<i>Tomato Sauce, Basil, Capers & Rocket</i>	Sy
Late Summer Raviolo	£21
<i>Capers, Basil pumpkin seeds pesto, capers, Parmesan and Garlic</i>	Sy, G

Sides

Layer Potatoes <i>Gauthier Kelp Caviar</i>	So2, Sy	£9
Roasted Chickpea Masala <i>Ginger, Garlic & Red Chilli</i>	Sy	£8
Fried Tofu <i>Teriyaki Marinated, Spring Onion</i>	Se, Sy	£9
Fresh Bondi Lettuce Salad <i>Pickled Blackberries, Crunchy Fennel</i>	M	£6

Dessert

Peach & Vanilla Cheesecake	Sy, G	£11
Strawberry & Matcha Shortbread <i>Cream & Yuzu Sorbet</i>	Sy, N	£12
Chocolate Whip <i>Light Chocolate Mousse, Salted Caramel and Caramel Roasted Nuts</i>	Se, N, Sy	£10
Classic Vanilla Creme Bruleé		£6

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