



Tasting Menu

Autumn Seasonal

15th - 26th September (after 5pm only)

Canapé:

Onion and Cauliflower Waffle G, Sy

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Bread:

*Brioche Feuilleté, Sweetcorn Cream,
Pickled Blackberries and Sorrel* G, SO2, Soy

*

Sushi

- Asparagus, Truffle Miso, Fried Enoki Mushroom
- Pear and Wasabi Nigiri
- Celeriac, Tofu and Apple Rolls Se, Soy, M

*

Delica Pumpkin, Pickled Pumpkin

Vadouvan Sauce, Kimchi and Fresh Herb Salad Soy, Se, M

*

Wild Mushroom, Black Garlic and Watercress

*Smoked Mushroom, Watercress Purée,
Crispy Potatoes, Black Garlic Purée* N, Soy, SO2

*

Dessert:

Figue and Almond Tart, Shiso Granita, Cream and Miso Caramel Soy, G, N

Canape + 5 courses £65

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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.

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