



G A U T H I E R

Tasting Menu

Studio X Bonsai Plant Kitchen

Wednesday 22nd July 2026 - 6.30pm

Canapé

Satay & Beef Croquettes, Mushroom & Satay Broth
Se, Sy

*

Bread: Brioche Feuilletée
Caramelised Shallot & Miso Butter, Pickled Cucumber
Sy, G, SO2

*

Bincho Grilled Mushroom Skewers

Vadouvan Sauce, Courgette Salad
G, Sy, N

*

Fresh Tortellini

Sunflower & Saffron Stuffing, Clear Tomato Water infused Thai Broth, Lemongrass
Soy, G

*

Fennel & Yellow Beetroot Pressé

Umami Sauce with Ssamjang, Cherry & Broad Beans, Fine Fricassé
Sy, SO2

*

Custard Ice Cream

Pickled Berries, Blackberry Caramel, Shiso Meringue
N, Soy

Canapes + 5 Courses – £70 per person

[Book Now](#)

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