



G A U T H I E R

Tasting Menu

Matt Pritchard

Wednesday 25th February 2026 - 6.30pm

Canapé

A Memory: Tomatoes, Milk, Bread & Cheese

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Dirty Sliders

*Matt's Vegan Burger - homemade Beefy Patty, House potato bun
pickle & cashew cream sauce, pickled green chili*

Sy, N

*

Crispy Bang-Bang Tofu

Marinated and Grilled Crispy Tofu Skewers Chili & Fresh Lime Dressing

G, Sy, N, Se

*

Peanut & Chilli Noodles

*Matt's favorite late dish: Peanut Udon Noodles ,
Stir fries Vegetables , Crispy Smoked Chili Oil*

Soy, P, G

*

Matt's Five Bean Chilli

Salsas, Guacamole, Aromatic rice, Coriander and Citrus

Sy, G

*

Sticky Toffee Pudding

Caramel , Madagascar vanilla ice cream

G, Soy

Canapes + 5 Courses – £75 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