



G A U T H I E R

## Tasting Menu

Philip Zecevic (@phitzee)

7th & 8th May 2026 - 6.30pm

### Canapé

*Courgette Fritters with Mint Crumble and a Herb Dip*

Sy

\*

### Bread: Brioche Feuilletée with Ajvar

*Heirloom Tomato Granita, Raspberry Pickle.*

Sy, G, SO2

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### Borek

*Savoury Mushroom Mince, Muhamarra Sauce with Rocket*

G, Sy, N

\*

### Lovage Tortellini

*Sunflower Seed Butter, Spring Peas, Light Dashi Broth*

Soy, G

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### Grilled Maitake

*Whipped Potato Purée, Mushroom Cream, Pickled Shimeji*

Sy, SO2

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### Chocolate Mousse

*Philip's Signature and favorite pudding with classic Guathier Olive Oil.*

*Caramelised nuts, Miso Caramel*

N, Soy

Canapes + 5 Courses – £70 per person

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