



G A U T H I E R

An Evening With
George & Jess Matheou-McGill
(Omni Collective)
Friday, 21st August 2026 - 6.30pm

TOMATO

*tomato water, vine oil, blanched and iced plum tomato,
vesuvio tomato slice with Maldon salt*

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ONION

*Brioche feuilletine, onion, butter, chives, onion ash,
caramelised onion skin treacle*

G

*

RADISH

*Radish cake, pickled radish, radish shaving, radish misozuke,
mirin glaze with yeast garum*

Sy, SO2

*

CORN

*Two-day fermented arepa, corn filling, pickled corn,
husk emulsion, grilled baby corn*

SO2

*

MUSHROOM

*Maitake skewers pickled enoki, smoked oyster mushroom miso,
caramelised shiitake ketchup, confit potato*

SO2

*

LEMON

*Lemon meringue tart, lemon verbena,
burnt lemoncello/lemon kombucha for NA*

G, SO2

Canape + 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