



# Tasting Menu

## Autumn Arrives

30th September - 18th October (after 5pm only)

### Canapé:

*Mushroom Cappuccino, Whipped Cep Cream* \$y

### Bread: Brioche Feuilleté

*Feta Mousse, Apple & Quince Chutney*  
G,\$y,\$O2

### Sushi:

*Crispy Butternut, Sage & Olives*  
*Mushroom, Sweet Potato Rolls, Burnt Miso*  
*Avocado & Truffle Nigiri, Miso Sauce*  
\$y,\$O2

### Leek & Chestnut Raviolo

*Buerre Blanc & Caviar Sauce*  
Soy, G, \$O2

### Confit Celeriac

*Celeriac & Truffle Sauce, Confit Grapes, Verjus Sauce*  
\$y,\$O2

### Poached Pear & Almond Tart

*Vanilla & Caramel Ice Cream*  
G, Soy, N

5 Courses – £60 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. If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code. 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