



G A U T H I E R

Tasting Menu

EARLY SPRING IN ITALY

Chef Alexia Dellaca-Minot

31st March - 11th April 2026 (after 5pm only)

Canapé:

Courgette Fritas, Mint Crumble Sy, M

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Bread: Wild Garlic Focaccia

Fave e Cicoria, Fava Beans Purée

G, Sy

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Carciofo Ripieno

Stuffed Artichoke, Garlic Parsley and White Beans Spread

G, SOY, M

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Tortellini in Spring Brodo

Tortellini filled with peas and almond ricotta

Clear vegetable consommé, chervil and confit lemon

G, SOY

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Gnocchi alla Romana

Semolina gnocchi, wild garlic cream, grilled asparagus • toasted hazelnuts

G, N, Soy,

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Dessert : Crosata

Thin Pie with the first berries, Lemon sorbet

G, Soy

5 Courses – £65 per person

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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