



Tasting Menu

November 25

(after 5pm only)

Canapé:

Autumn Shot: Butternut, Apple and Spices \$02

Brioche Feuilleté

Kale and Cabbage Houmous, Black Lemon Yoghurt, Puffed Quinoa
G, Sy, SE

Sushi:

Crispy Rice, Palm Heart Tartare and Dill
Parsnips rolls sushi, Avocado and sesame Kimchi
Beetroot Nigiri, Crunchy Wasabi and Fennel
Sy, SO2, Se, M

Celeriac Agnoletti

Beurre Blanc & Caviar Sauce
Soy, G, SO2

Smoked Maitake Mushroom,

Creamy potatoes, Fried Capers, Vin Jaune Sauce
Sy, SO2

Pear & Almond

Pears Entremets, Almond Chocolate and Caramel
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