



G A U T H I E R

Tasting Menu

CRÈME DE LA STUDIO

Studio Staff give their favourite global dishes

17th-28th February 2026 (after 5pm only)

Canapé:

Onion Pakora , Mint Chutney (India)

Our assistant manager, Semi, head bartender, Kalyan and kitchen assistant, Krishna, are from India. This is their favorite snack. They are a real support to the head chef. **G, Sy**

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Bread:

"Beans on Toast" Toasted Potato Muffin, Haricot Beans (UK)

Our sous chef, Ross, from England, has been eating this dish since childhood. Usually very simple home food, we decided it to work around all the elements of this dish to make it elevated and refined. **G, Sy**

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Momo Dumplings

Citrus Chilli Sauce (Nepal)

Our chef de partie , Manoj, decided to introduce this dumpling, one of his favorite from Nepal, where is from. **G, Sy**

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Pempek

Crispy Minced Fishcake, Chilli, Tamarind & Garlic Sauce (Indonesia)

Chloe our waitresse chose a favorite dish that she could eat every day. She challenged the kitchen team to make it both plant-based and as nice as her mum does. **G, Sy**

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Bourguignon

Winter Vegetables & Roots, Roasted Garlic, Pearl Onions, Rich Red Wine Sauce (France)

Alexia, the head chef , decided to bring in a child memory. As a chef, this is the first dish she cooked with her dad. Not very Parisien where she comes from, but it's this dish that made her want to be a chef. **G, Sy**

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Samoborska kremšnita

Light Pastry, Vanilla Cream Custard (Croatia)

This dessert, is pudding that our pastry chef, Francesca, used to love before she turned vegan.

She's now proud and happy to be make this pudding famous, as it should be.

G, Sy

5 Courses – £65 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. 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