



G A U T H I E R

Tasting Menu

SUMMER CLASSICS

Chef Alexia Dellaca-Minot
until 11th July (after 5pm only)

Canapé:

Courgette and Mint tart

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Bread: Brioche Feuilleté

Whipped Miso butter, Plum Umboshi gel

G, Sy

*

Sushi:

- Avocado and asparagus truffle miso
- Roasted peaches and citrus nigiri
- Crispy rice, Kalamata olives and confit tomatoes

G, Sy

*

Sunflower Butter and Tomato Pasta

Tomato Water infused with Kaffir Limes

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Roscoff Onion Tart

Grilled Maitake Mushroom, Verjus Sauce and Chard

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Dessert : Fresh Summer Berries Pavovla

Lemon Cream and Sorbet

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