



Smaller Plates

Sourdough Focaccia, <i>Tomato, EVOO</i>	Alexis Gauthier	G	£5
Brioche Feuilleté, <i>Whipped Fermented Red Chilli, Garlic & Agave Butter</i>		G, Sy, So2, Se	£5
Black Bean & Soy Tacos, <i>Cheese & Spicy Yoghurt</i>		Sy	£11
Mushroom Cappuccino, <i>Cep Powder, Fried Oyster Mushroom</i>		Sy	£11
Grilled Delica Pumpkin, <i>Kimchi Cream, Kadifi and Seeds Praline</i>		Sy, So2, G	£12

Sushi

Crispy & Spicy V-Tuna Roll	£8	Autumn Roll	£8
<i>(4pcs) Korean Spiced V-Tuna, Avocado, Pickled Cucumber, Spring Onion, Zingy Miso</i>	Sy, M, Ce, So2	<i>(4pcs) Slow Cooked Mushroom, Chestnut Cream, Spicy Miso</i>	Sy, Se
Crispy Rice 'Green Dynamite'	£8	Rainbow Nigiri	£17
<i>(4pcs) Spicy Tofu Crab, Guacamole, Battered Crispy Rice, Sriracha, Jalapeño</i>	Sy, So2	<i>(8pcs) Red Peppers, Aubergine & Passion Fruit</i>	210 kcal G, Sy, M
Crispy Tokyo	£8	Petit Sushi Set	£18
<i>(4pcs) Kimchi & Cauliflower</i>	210 kcal G, Sy, So2	<i>(11pcs) 6x Nigiri, 4x Uramaki, 1x Inari</i>	420 kcal Sy, G, M, Se, So2 *
Avocado Nigiri	£9	Bottomless Sushi	(pp) £36
<i>(4pcs) Avocado & Truffle Miso</i>	M, Sy	<i>Order unlimited sushi dishes</i>	420 kcal Sy, G, M, Se, So2 * (2 hrs max)
Beetroot Inari Pocket	£5	Omakase Sushi Experience	£34
<i>(2pcs) Beetroot Tartare, Wasabi Crunch</i>	So2, Sy	<i>(20pcs) The Chef will prepare a selection from the very best of the sushi menu. Perfect if you can't decide!</i>	420 kcal Sy, G, M, Se, So2 *

Larger Plates

Shoyu Noodle Soup	£20
<i>Shoyu Broth, Bak Choi, Marinated Tofu, House-made Crispy Chili Oil, Peanut</i>	Sy, G, Se, P
Confit Butternut Squash	£21
<i>Wild Rice, Pineapple & Mango Chutney, Curry Poulet Sauce</i>	Sy, N
Roasted Celeriac Shawarma	£22
<i>Turnip Houmous, Garlic & Wild Rice</i>	G, Sy, So2
Grilled Maitake Mushroom	£28
<i>Sake & Plum Gel, Truffle Arancini, Mushroom Jus</i>	Sy, M

Sides

Layer Potatoes <i>Sour Cream, Gauthier Kelp Caviar</i>	So2, Sy	£9
Crispy Cauliflower <i>Gochujang Ketchup</i>	Sy, Se	£8
Fried Miso Tofu <i>Sesame & Ponzu Sauce</i>	Se, Sy	£8

Dessert

Fig & Blackberry Cheesecake <i>Roasted Figs & Vanilla</i>	Sy, G	£11
Tarte Bourdaloue <i>Poached Pears, Flaked Almond & Cream</i>	Sy, N, G	£10
Banana Cake <i>Caramelised Banana, Roasted Pecan & Caramel Ice Cream</i>	N, Sy, G	£12
Classic Vanilla Creme Bruleé		£7

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