



## Smaller Plates

<b>Wild Garlic Focaccia</b> , <i>EVOO Alexis Gauthier</i>	£4
<b>Brioche Feuilleté</b> , <i>Whipped Sumac Butter</i>	£5
<b>Smoked Babaganoush</b> , <i>Sundried Tomato, Basil and Tahini Cream</i>	£7
<b>Spring Curd</b> , <i>Loveage and Tofu curd, Purple Artichoke and Quinoa Crumble</i>	£11
<b>New Potatoes and Chorizo Croquettes</b> , <i>Romanesco Sauce</i>	£9

## Sushi

<b>Crispy &amp; Spicy V-Tuna Roll</b> <i>(4pcs) Korean Spiced V-Tuna, Avocado, Pickled Cucumber, Spring Onion, Zingy Miso</i>	£8	<b>Sesame Nigiri</b> <i>(4pcs) Coriander Mayo and Sticky Aubergine</i>	£8
<b>Crispy Rice 'Green Dynamite'</b> <i>(4pcs) Spicy Tofu Crab, Guacamole, Battered Crispy Rice, Sriracha, Jalapeño</i>	£8	<b>Rainbow Nigiri</b> <i>(8pcs) Red Peppers, Aubergine &amp; Passion Fruit</i>	£17
<b>Crispy Rice</b> <i>(4pcs) Torro tartare, Samphire and Avocado</i>	£9	<b>Petit Sushi Set</b> <i>(11pcs) 6x Nigiri, 4x Uramaki, 1x Inari</i>	£18
<b>Avocado &amp; Asparagus Nigiri</b> <i>(4pcs) Truffle Miso</i>	£9	<b>Bottomless Sushi</b> <i>Order unlimited sushi dishes</i>	(pp) £36 <i>(2hrs max)</i>
<b>Cucumber Rolls</b> <i>(4pcs) Tempeh, Cucumber and Spinach, Feta Cream</i>	£8	<b>Omakase Sushi Experience</b> <i>(20pcs) The Chef will prepare a selection from the very best of the sushi menu. Perfect if you can't decide!</i>	£34

## Larger Plates

<b>Spring Broth</b> <i>Kafir Lime and Lemongrass Broth, Udon noodles, Spring Green and Shredded Tofu</i>	£21
<b>Green Tortellini</b> <i>Rocket, Chervil and Sorrel, Tofu and Pistachio Sauce, Feta Cream</i>	£22
<b>Wye Valley White Asparagus</b> <i>Confit Leeks Tart, Black Gauthier Kelp Caviar, Beurre Blanc</i>	£24
<b>Roasted Agave Cauliflowers</b> <i>Peas Couscous, Barley and Black Garlic, Toasted Almond</i>	£22

## Sides

<b>Tender and Purple Broccoli</b> <i>Cumin and Zaatar Houmous, Preserved Lemon</i>	£9
<b>Castel Franco and Blueberry Salad</b> <i>Fresh Capers and Dressing</i>	£8
<b>Layer Potatoes</b> <i>Sour Cream, Gauthier Kelp Caviar</i>	£9
<b>Crispy Fried Tofu</b> <i>Teriyaki and Spring Onion</i>	£9

## Dessert

<b>Rhubarb &amp; Vanilla Cheesecake</b> <i>Coconut, Biscoff and Early Strawberry Coulis</i>	£11
<b>Mango and Pineapple Entremet</b> <i>Mango mousse, Passion Fruit and Coconut Sorbet</i>	£11
<b>Classic Vanilla Creme Brulée</b>	£7
<b>Chocolate 70% Xoxo</b> <i>Praline and Kafaif, Caramel and Chocolate Ice Cream</i>	£12

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