



Smaller Plates

Kalamata olive Focaccia, <i>EVOO Alexis Gauthier</i> G	£4
Brioche Feuilleté, <i>Miso Butter & Umami Gel</i> G, Sy	£5
Roasted Peppers <i>Tomatillo Dip, Yoghurt and Pickled Red Onion (add bread for £3)</i> S02	£7/10
Heirloom Tomato Salad, <i>Strawberry and Tomato Granita, Julienne Bruno Superstracia</i> Sy, S02	£11
Chilled Sesame and Sechuan Pepper Broth, <i>Peas and Mint Gyoza</i> Sy, S02, Se, G	£10

Sushi

Crispy & Spicy V-Tuna Roll £8 <i>(4pcs) Korean Spiced V-Tuna, Avocado, Pickled Cucumber, Spring Onion, Zingy Miso</i> Sy, M, Ce, S02	Sesame Nigiri £8 <i>(4pcs) Coriander Mayo and Sticky Aubergine</i> Sy, Sy, M, Se
Crispy Rice 'Green Dynamite' £8 <i>(4pcs) Spicy Tofu Crab, Guacamole, Battered Crispy Rice, Sriracha, Jalapeño</i> Sy, S02	Rainbow Nigiri £17 <i>(8pcs) Red Peppers, Aubergine & Passion Fruit</i> G, Sy, M
Crispy Rice Tomato £8 <i>(4pcs) Black Olive and Confit Tomatoes</i> Sy	Petit Sushi Set £18 <i>(11pcs) 6x Nigiri, 4x Uramaki, 1x Inari</i> Sy, G, M, Se, S02 *
Avocado & Asparagus Nigiri £9 <i>(4pcs) Truffle Miso</i> M, Sy,	Bottomless Sushi (pp) £36 <i>Order unlimited sushi dishes</i> Sy, G, M, Se, S02 (2hrs max)
Cucumber Rolls £8 <i>(4pcs) Tempeh, Cucumber and Spinach, Feta Cream</i> M, Sy,	Omakase Sushi Experience £34 <i>(20pcs) The Chef will prepare a selection from the very best of the sushi menu. Perfect if you can't decide!</i> Sy, G, M, Se, S02 *

Larger Plates

Sunflowers and Tomato Tortelleni £21 <i>Tomato and Kaffir Lime water, fresh Broad Beans</i> Sy, G
Confit Kohlrabi £20 <i>Seaweed Ajo Blanco, marinated Cucumber and Samphire</i> Sy, N
Grilled Maitake Mushroom £28 <i>Roscoff Onion Tart, Summer Green and Verjus Sauce</i> G, Sy, S02

Sides

Smoked Courgettes <i>Whipped tofu and hazelnut</i> Sy, N	£9
Crunchy and Grill Baby Gem <i>Caesar Dressing, Watercress and Parmesan</i> Sy, Se	£9
Layer Potatoes <i>Sour Cream, Gauthier Kelp Caviar</i> S02, Sy	£9
Crispy Fried Tofu <i>Spring Onion, Sweet Spicy Sauce</i> Se, Sy	£9

Dessert

Cherry, Vanilla and Pistachio Cheesecake Sy, G	£11
Classic Vanilla Creme Brulée Sy	£7
Chocolaté Mousse <i>Caramel and Crisps</i> N, Sy	£10

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, S02: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery



Champagne & Sparkling Wine

	Gls	Btl
Prosecco Cantina Bernardi Spumante Bio 11%	£10	£50
Vouvray Brut, Breton 'La Dilettante' 13%	£14	£68
Champagne Deville Carte Noire 12%	£18	£86
Champagne Deville Sappheiros Rosé 12%	/	£125

Rosé /Orange Wine

Capdevielle et Ginter 'Elegance'		
Provence 2023 13%	£10	£45
Bandol Suffrene 2023 13.5%	£13	£65
Colchagua Valley Luca Hodgkinson		
'Antaño Real' 2025 12%	£11	£39

White Wine

Spain Bodegas Cosecheros 'Awake Blanco' 2024 12%	£11	£39
Val de Loire Sauvignon Blanc, Henri Bourgeois		
'Petit Bourgeois' 2023 12%	£11	£44
Mâcon-Chardonnay Les Cadoles, Alsace, 2022	£12	£50
Alsace Domaine Albert Mann		
'Pinot Blanc Auxerrois' 2022	£14	£66
Chablis 1er Cru 2023, Tremblay 'Côté de Lechet' 13%	£80	

Red Wine

Hérault Domaine Des Moulines, 'Merlot' 2024 12%	£11	£39
Cotes du Rhone 2023		
Ferme Saint-Martin 'Les Romanins' 13%	£12	£45
Sicily Vino di Anna 'Sfuso di Anna' 2022 13%	£13	£53
Puisseguin Saint-Emilion		
Domaine des 4 Vents 'Alizés' 2020	£13	£55
Morgon Domaine Chamonard 2021	/	£80

Dessert Wine

Banyuls		
Domaine Valcros 'Rimage' 2023 16%	£12	
Juraçon		
Lapeyre 'Moelleux' 2022 12%	£12	

Apéritifs

Aperol 11%	£13
Kir / Kir Royale	£12/ £18

Beer & Cider

	Half/ Pint
Sambrooks Session IPA 4.2%	£3.5/£7
Sambrooks Payday Lager 4.8%	£3.5/£7
Cider Henry Westons Cloudy (500ml) 7.5%	£7

Cocktails

CLASSICS

Margarita	£13
Tequila, Cointreau, Lime	
Aperol Spritz	£12
Aperol, Prosecco, Soda Water	
Negroni	£13
Gin, Sweet Vermouth, Vegan Campari	
Old Fashioned	£13
Bourbon Whiskey, Angostura Bitters, Sugar	
Martini/Dirty Martini	£13
Vodka/Gin, Vermouth	
Espresso Martini	£13
Vodka, Coffee Liqueur, Espresso	

SIGNATURE

Julie Christie	£14
A Crisp and Sweet Apple & Lychee Martini.	
Vodka, Lychee liqueur, Apple Juice, Elderflower Syrup, Lime Juice	
Joan Collins	£16
An elegant Raspberry and Thyme Champagne Cocktail	
Champagne, Raspberry Juice, Fresh Thyme	
Pine Aperol Daiquiri..	£14
Aperol, rum, Pineapple and lemon juice	
Blueberry Whisky sour.	£14
Whisky, Blueberry juice, Lime, Aquafaba	

Alcohol Free

V-Mojito Strawberry...	£7
Virgin Mojito with Strawberry Liqueur, Mint & Lime	
Rhubarb Spritz	£7
Grenadine, aquafaba and elderflower	
Blueberry Sour	£8
Blueberry jam, 0% seedlip gin, aquafaba	
Mango and Vanilla ice tea	£8

0.0 Beer

Asahi Lager (330ml) 0.0%	£5
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Soft Drinks

Coca Cola, Diet Coke, Lemonade	£3.50
Kombucha	£3.50