

# GAUTHIER

## Evening Tasting Menus

### MENU ROUGE

#### Scottish Scallops

*Sweetcorn, Sea Herbs & Crispy Capers  
Paprika & Coral Jus*

\*

#### Italian Late Summer Truffle

*Acquarello Risotto Rice  
Aged Parmesan & Jus de Rôti*

\*

#### Almond Crusted North Atlantic Cod

*Spiced Chickpea  
Semi Confit Tomatoes & Parsley  
Light Fish Broth*

\*

#### Angus Beef Filet

*Thyme Glazed Fondant Potatoes  
Black Olives & Green Chard, Scottish Girolle  
Classic Beef Jus*

\*

#### A Sélection of French Cheeses

*Fourme d'Ambert, St Nectaire, Chèvre Frais  
Beaufort de Savoie*

\*

#### Meringue of Black Provence Figs

*Some Roasted, Some Raw  
Chervil Herb Salad Glacée & Olive Oil*

\*

#### Golden Louis XV

*70% Dark Chocolate Mousse  
Crunchy Praline*

£75

### MENU VERT

#### Tartar of Heirloom Beetroot

*Mango Yolk  
Roasted Seeds & Nasturtium Oil*

\*

#### Summer Truffle Tortellini

*Golden Enoki  
Rich Truffle Velouté*

\*

#### Golden Fennel Boulangère

*Raw Williams Pear  
Toasted Walnut  
Lovage Jus*

\*

#### Harissa Cauliflower

*Simmered Rainbow Chard  
Almond & Golden Sultanas  
Grapes & Harissa Concassé*

\*

#### Late Summer Blackberries

*Elderflower Sorbet  
Brown Sugar Thin Crisps*

\*

#### Meringue of Black Provence Figs

*Some Roasted, Some Raw  
Chervil Herb Salad Glacée & Olive Oil*

\*

#### Very Dark Chocolate Tart

*Roasted Hazelnut  
Plant Yogurt*

£60

*Please notify us if you have any allergies or food intolerances  
We provide, on demand, a version of this menu highlighting all appearances of the 14 major allergens.*