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GAUTHIER

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S O H O

Sous-Bois d'Automne

Herbs, Mushroom, Green Roots

(allergens) G, Sy

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Pumpkin Bun

Roasted Seeds, Plant-Butter

G, Sy

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Grey Vetiver

Amber Wood & Moss

SO²

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Autumn Truffle

Rice Dough Berlingot & Truffle, Rich Dashi Sauce

G, Sy

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Red Carrot Tartar

Plum - Ginger - Red Onion - Sorrel

Melba Toast

G, SO²

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Sea Quenelle of Plant Caviar

Oyster Leaf & Vin Jaune

Fin Feuilleté

Sy, SO²

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Red Wine & Juniper Glazed Mushroom Loin

Poached Conference Pear

Celeriac Pureé, Pumpkin Pressé

C, SO²

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Pear

Raw Williams Pear, Pear Vinaigrette & Hydroponic Red Oak Leaves

M, SO²

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Soho Walnut Bleu

Grape Marmalade, Grape Sorbet

G, N, G, SO²

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Louis XV à l'Or

Praline, Almond, Hazelnut, Dark Chocolate

G, N, Sy

£75 per person

Sommelier Wine Pairing - £70