

G A U T H I E R

Evening Tasting Menus - September 2020

MENU ROUGE

Scottish Scallops

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

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Italian Late Summer Truffle

*Acquarello Risotto Rice
Aged Parmesan & Jus de Rôti*

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Almond Crusted North Atlantic Cod

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

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Angus Beef Filet

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

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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*

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Golden Louis XV

*70% Dark Chocolate Mousse
Crunchy Praline*

£75

MENU VERT

Tartar of Heirloom Beetroot

*Mango Yolk
Roasted Seeds & Nasturtium Oil*

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Summer Truffle Tortellini

*Golden Enoki
Rich Truffle Velouté*

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Golden Fennel Boulangère

*Raw Williams Pear
Toasted Walnut
Lovage Jus*

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Harissa Cauliflower

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

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Late Summer Blackberries

*Elderflower Sorbet
Brown Sugar Thin Crisps*

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Meringue of Black Provence Figs

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

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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.*