

# GAUTHIER

## Lunch 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*

~ or ~

#### Soya-Honey Norfolk Quail

*Fondant Apicius Turnips  
Kohlrabi & Chestnut  
Madeira Jus*

✱

#### A Sélection of French Cheeses

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

~ or ~

#### Golden Louis XV

*70% Dark Chocolate Mousse  
Crunchy Praline*

A Four Course Lunch Taster ~ £45

**Deluxe Version: A Glass of Champagne,  
Two Glasses of Paired Wines, Coffee ~ £65**

### 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*

~ or ~

#### Harissa Cauliflower

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

✱

#### Late Summer Blackberries

*Elderflower Sorbet  
Brown Sugar Thin Crisps*

~ or ~

#### Very Dark Chocolate Tart

*Roasted Hazelnut  
Plant Yogurt*

A 4 Courses Lunch Taster ~ £40

**Deluxe Version: A Glass of Champagne,  
Two Glasses of Paired Wines, Coffee ~ £60**

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*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.*