

G A U T H I E R

Lunch Tasting Menus - September 2020

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