

# G A U T H I E R

S O H O

## MENU CLASSIC 'PETIT DÎNER'

SUMMER 2024

Tuesday - Saturday - 5pm only, Saturday Lunch

### Canapés

*Lemon Balm / Tomato / Aged Vinegar Pearl \* Consommé Glacé / Celery / Black Pepper / Ice*

(allergens) SO<sup>2</sup>, G, Sy

\*

### Brioche Feuilleté

*Velvet Wild Garlic Pesto*

G

\*

### Simmered Cherry-Fennel

*Braised Fennel in Cherry Vinegar Glaze, "Like a Blue Cheese Condiment"  
Flowered Fennel*

N

\*

### Broad Beans Agnolotti

*Thyme Ragu, Greens & Land Aromatic Sauce*

Sy, G

\*

### BBQ Maitake d'Ete

*Carrot, Turnips & New Season Onion, Golden Panisse*

Sy

\*

### Charentais Melon

*Olive Oil, Fresh Crematta, Verbena, Sweet Wine Jelly, Melon Gel*

SO<sup>2</sup>, G, Sy

\*

### Apricot Shortbread

*Roast Apricot & Basil Sorbet*

N

£55 per person

Sommelier Wine Pairing - £45

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A 15% service charge will be added to your bill

Gauthier Soho is proud to present all its menus free from all animal products. Allergens: G: Gluten, SO<sup>2</sup>: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery