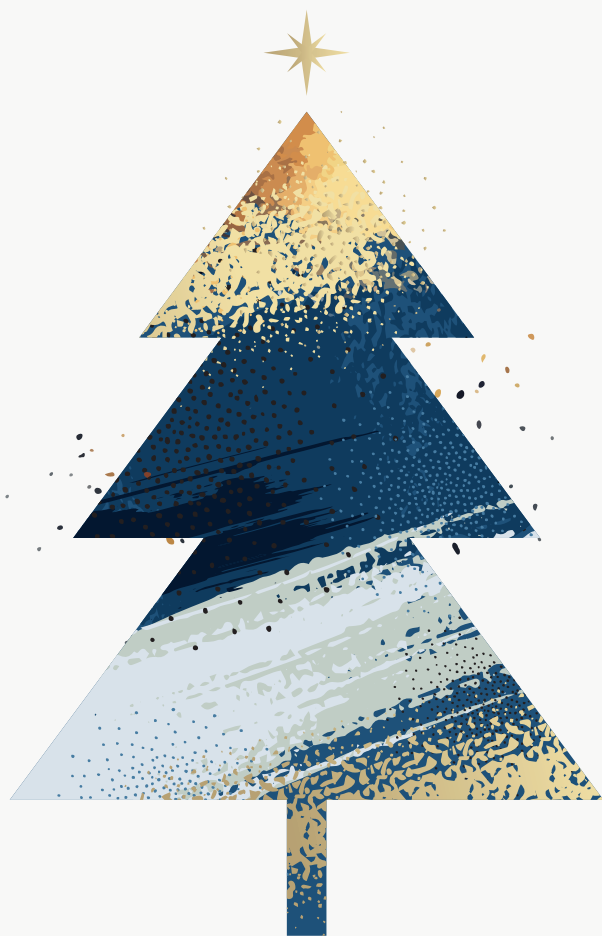




THE PENTH  USE

THE PENTHOUSE

Starter

DELICATE SQUASH (V)(WH)

Roasted squash, fennel, cashew cream,
and caramelised hazelnuts

CUCUMBER SALAD (V)

Wood ear mushroom, edamame, and kimchi dressing

MUSHROOM FRITTERS (N)(WH)

BBQ sauce and chives

Sushi

CHEF'S SELECTION

Vegetable maki and nigiri

Main course

SMOKED AUBERGINE (V)(WH)

Miso purée and pomegranate

CHAR SIU TOFU (V)(WH)

Yuzu pak choi and crispy leek

CRISPY SMASHED POTATO (WH)

Soy beurre noisette and ichimi seasoning

Dessert

SANTA'S HUT (MK)(N)(V)(WH)

Chestnut mousse, marrons glacés,
pistachio sponge, and vanilla bean gelato



(PN) Peanuts | (EG) Eggs | (MS) Molluscs | (TN) Tree Nuts | (MK) Milk | (CY) Celery
(SE) Sesame | (SY) Soya | (MD) Mustard | (WH) Wheat | (FH) Fish | (SP) Sulphites
(LP) Lupin | (CS) Crustaceans | (R) Raw Food | (V) Vegan | (VG) Vegetarian