

# The Lobby

## Oscietra Caviar

Served with Blinis and Condiments

50g / 125  
125g / 320

## Starters and Salads

### Warm Lobster Bisque

Samphire, Cornish Seafood Tortellini  
30

### Pea and Mint Soup

Brioche Crouton, Cream Cheese,  
Mint Oil  
18

### Smoked Salmon Balik

Brioche, Shallot, Capers,  
Horseradish Cream Cheese  
28

### Cornish Crab

Granny Smith Apple, Lemon Mayonnaise,  
Crème Fraîche  
30

### Beef Tartare

Confit Egg Yolk, Radish  
26

### Caesar Salad

Romaine, Bacon, Quail Egg, Anchovies,  
Garlic, Parmesan, Croutons  
Plain 28 / Chicken 38 / Prawns 43

### Cobb Salad

Herb Vinaigrette  
28



### Goodness Bowl

Quinoa, Heritage Cauliflower,  
Beetroot, Balsamic Pearls  
24

## Sandwiches and Burgers

### Club Sandwich

Chicken, Bacon, Egg,  
Lettuce, Tomato  
34

### Vegetarian Club Sandwich\*

Aubergine, Avocado, Egg, Scamorza,  
Cheese, Lettuce, Tomato  
32

### Smoked Beef Toastie

Gherkin, Mustard  
34

### Lobster Roll

Brioche, Avocado, Marie Rose Sauce  
48

### The Lobby Burger

Wagyu Beef, Mustard Mayonnaise,  
Lyonnaise Onion, Lincolnshire Poacher  
42

Please note our burgers are served well done as standard to meet Westminster Council guidelines

## Main Courses

### Dry Aged Beef Fillet

Oxtail Ravioli, Heritage Carrot  
52

### Veal Milanese

Roquette, Tomato, Parmesan  
58

### Fish and Chips

Mushy Peas  
36

### Whole Dover Sole Grenobloise

Served on or off the bone  
Grilled Romaine, Tarragon Dressing,  
Beurre Blanc  
58

### Scottish Salmon

Seafood Ragout, Herb Nage, Samphire  
38

### Rigatoni Bolognese

Ragu of British Veal and Beef  
28

### Tagliolini

Mushrooms, Black Truffle  
38

### Laksa

Spicy Seafood Soup  
34

### Chicken Tikka Masala

Mango Chutney, Raita, Saffron Rice,  
Naan Bread  
38



### Red Lentil Daal

Saffron Rice, Naan Bread  
28

## Brunch

### Scrambled Eggs and Salmon

27

### Eggs Benedict, Royale or Florentine

22

Add 10g of Oscietra Caviar

Supplement 22

### Avocado Toast

Poached Eggs, Pomegranate,  
Sourdough Toast  
22

Add Smoked Salmon

Supplement 6

### French Toast

Mixed Berries, Chantilly Cream, Maple  
Syrup  
22

### Pancakes

Mixed Berries, Banana, Caramel Sauce  
20

Available until 3pm

## Special of the Day

### Wellington For Two

Herefordshire Beef Wellington,  
Artichoke Hearts, Truffle Jus

Freshly Grated Black Truffle  
Supplement 15

64 per person

\* Please allow 45 minutes from the time of ordering for the Wellington to be prepared medium-rare

## Seasonality

### To Start

#### Burrata

Heritage Tomato, Strawberry,  
Summer Fruit Vinaigrette  
28

#### Tuna Tartare

Spicy Avocado, Yuzu Wasabi,  
Tobiko Caviar  
26



#### Melon Gazpacho

Coconut Cream Cheese,  
Balsamic Pearls, Lemon Verbena Oil  
22

### Main Courses

#### Herb-Fed Chicken

Confit Leg, Rapini, Wild Mushroom  
38

#### Halibut

Leek Royale, Pea, Broad Bean,  
Rock Samphire, Salmon Roe Nage  
40

#### Asparagus and Ricotta Ravioli

Morel, Parmesan Cream  
30

### Desserts

#### Vanilla Millefeuille

Vanilla Ice Cream, Seasonal Fruits  
21

#### Rhubarb Eton Mess

Buckwheat Cream, Raspberry Sorbet  
21

2 courses £55

3 courses £65



Please scan for allergens and nutritional information



Naturally Peninsula Cuisine is prepared with natural plant-based ingredients.

\* Can be prepared Naturally Peninsula

Please inform us of any allergies / dietary requirements.

A discretionary 15% service charge will be added to your bill.

Prices include VAT