

# 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,

Lyonnais 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

Rocket, 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

## Side dishes

### Tenderstem Broccoli,

Sunflower Seeds

12

### Mashed Potatoes

12

### Mashed Potatoes with Truffle

14

### Sautéed Spinach and Almonds

12

### Roasted Heritage Vegetables

14

### French Fries

or

### Sweet Potato Fries

12

### Parmesan and Truffle Fries

14

### Mixed Salad with Avocado

14

## 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