

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

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

Strawberry Eton Mess

Yoghurt Cream, Strawberry 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