

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

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

The Lobby

CHILDREN'S MENU

All-Day Dining

Corn Soup, Corn Fritters	14
Spaghetti Bolognese	16
Mac & Cheese	14
Mini Cheeseburger with French Fries	18
Homemade Chicken Nuggets with French Fries	18
Grilled Chicken Breast and Vegetables	20
Fish Fingers and Chips	22

Sweet Treats

Rocky Road	12
Mango Pudding	12
Chocolate Brownie, Vanilla Ice Cream	12
Seasonal Fruit Platter	12
Milkshake	12

Banana and Chocolate or Mixed Berries

Ice Cream and Sorbet	per scoop	7
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*Vanilla, 80% Dark Chocolate, Salted Caramel,
Raspberry, Mango, Coconut*

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