

The Lobby

Oscietra Caviar

Served with Blinis and Condiments

50g / 125
125g / 320

Starters and Salads

Warm Lobster Bisque

Samphire, Cornish Seafood Tortellini
30

Butternut Soup

Braised Chestnut, Parsley Oil
18

Smoked Salmon Balik

Brioche, Shallot, Capers,
Horseradish Cream Cheese
28

Orkney Scallop

Roasted Cauliflower Purée, Pickled
Cauliflower
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, Baby
Beetroot, Balsamic Pearl
22

Sandwiches and Burgers

Club Sandwich

Chicken, Bacon, Egg,
Lettuce, Tomato
36

Vegetarian Club Sandwich*

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

Smoked Beef Toastie

Gherkin, Mustard
34

Lobster Roll

Brioche, 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
36

Chicken Tikka Masala

Mango Chutney, Raita, Basmati Rice,
Naan Bread
36

Red Lentil Daal

Basmati Rice, Naan Bread
24

Side dishes

Purple and Tenderstem Broccoli, Sunflower Seeds

16

Mashed Potatoes

10

Mashed Potatoes with Truffle

14

Sauteed Spinach and Almonds

12

Roasted Heritage Vegetables

14

French Fries

or

Sweet Potato Fries

10

Parmesan and Truffle Fries

14

Mixed Salad with Avocado

14

Seasonality

To Start

Cornish Crab
Granny Smith Apple, Lemon
Mayonnaise, Crème Fraîche
28

Vitello Tonnato
Veal, Anchovy, Pickled Vegetables,
Tuna Sauce
26

 Salt Baked Beetroot
Rosemary, Vegan Goat's Cheese
22

Main Courses

Corn-Fed Chicken
Truffle Anna Potato, Parmesan, Celeriac
38

Seabass, Langoustine, Fennel,
Herb Cream, Sea Cress
40

Pumpkin Ravioli
Wild Sage, Brown Butter Sauce
30

Desserts

Chestnut and Mandarin Mess,
Mandarin Ice Cream
20

Pear and Caramel,
Caramel Ice Cream
20

Vanilla Millefeuille,
Vanilla Ice Cream
21

Available from 12pm until 2:30pm and
from 6pm until 9:30pm

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.