

The Lobby

Starters and Salads

Chilled Crab Bisque

Crab, Apple, Rhubarb, Shallots, Chilli
30

Oscietra Caviar

Blinis - 50 gr / 125 gr
130 / 320

L. Robson and Son Smoked Salmon

Brioche, Shallot, Capers,
Horseradish Cream Cheese
28

Caesar Salad

Romaine, Bacon, Anchovies, Garlic
Aged Parmigiano, Croûtons
18 / 28

Chicken 10
Prawns 15

Cobb Salad

Mustard Vinaigrette
18 / 28

Burrata*

Heritage Tomatoes, Bee Pollen,
Olive Tapenade
26



Goodness Bowl

Quinoa, Wild Rice, Spelt,
Cucumber, Kohlrabi, Avocado,
Tomato Confit, Lemon
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, Mary Rose Sauce
48

The Lobby Burger

Lettuce, Onion, Tomato, BBQ Sauce
40

Please Note our Burgers are Served Well Done as
Standard to Meet Westminster Council Guidelines



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

Main Courses

Rib Eye Steak 300gr

Pont Neuf Potatoes, Chimichurri
58

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

Tagliatelle Bolognese

Ragù of British Beef
20 / 28

or

Puttanesca*

Tomato Sauce, Olives, Capers,
Anchovies
18 / 26

Laksa

Spicy Seafood Soup
36

Chicken Tikka Masala

Mango Chutney, Raita, Basmati Rice
36



Red Lentil Daal

Basmati Rice
24

Side dishes

“All Things Fennel”

16

Sautéed Spinach and Almonds

12

Green Peas with Bacon

14

French Fries

or

Sweet Potato Fries

10

Truffle Fries

14

Mixed Salad with Avocado

14

Available from 12pm until 9:30pm

Seasonality

To Start

Courgette Velouté, Ricotta
18

Beetroot-Marinated Yellowtail,
Bottarga, Lemon, Blackberry,
Kalamansi
28

Spicy Quail Scotch Eggs, Green Peas,
Piccalilli
24

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Main Courses

Seabass, Clams, Wild Garlic Gnocchi,
Elderflower Butter Sauce
34

Confit Lamb Shoulder,
Baby Romaine, Lamb Jus
42

Artichoke Risotto, Saffron Cream,
Pecorino Cheese*
30

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Desserts

Earl Grey and Bergamot Composition
21

Lemon Posset
21

Milk Chocolate Cheesecake
70% Araguani Chocolate Mousse
19

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

2 courses £45
3 courses £55

* can be prepared Naturally

Peninsula



Please scan for allergens and nutritional information

Please inform us of any allergies / dietary requirements.
A discretionary 15% service charge will be added to your bill.
Prices include VAT.