

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

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, Lyonnaise 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

Side dishes

Tenderstem Broccoli, Sunflower Seeds

12

Mashed Potatoes

12

Mashed Potatoes with Truffle

14

Sauteed 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

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.

Prices include VAT