

# 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

**Rhubarb Eton Mess**  
Buckwheat Cream, Raspberry 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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