

# The Lobby

## Oscietra Caviar

Served with Blinis and Condiments  
50g / 125  
125g / 320

## Starters and Salads

**Warm Lobster Bisque**  
Samphire, Cornish Seafood Tortellini  
30

**Caesar Salad**  
Romaine, Bacon, Quail Egg, Anchovies,  
Garlic, Parmesan, Croutons  
Plain 28 / Chicken 38 / Prawns 43

**Beef Tartare**  
Confit Egg Yolk, Radish  
26

**Burrata**  
Heritage Tomato, Strawberry,  
Summer Fruit Vinaigrette  
28

 **Melon Gazpacho**  
Coconut Cream Cheese,  
Balsamic Pearls, Lemon Verbena Oil  
22

## Main Courses

**Chicken Tikka Masala**  
Mango Chutney, Raita, Saffron Rice  
38

**Fish and Chips**  
Mushy Peas  
36

**Rigatoni Bolognese**  
Ragu of British Veal and Beef  
28

## Vegetarian Selection

 **Goodness Bowl**  
Quinoa, Heritage Cauliflower, Baby  
Beetroot, Balsamic Pearl  
24

**Pea and Mint Soup**  
Brioche Crouton, Cream Cheese,  
Mint Oil  
18

**Tagliolini**  
Mushrooms, Black Truffle  
38

 **Red Lentil Daal**  
Saffron Rice, Naan Bread

## Special of the Day

### Wellington For Two

**Herefordshire Beef Wellington,  
Artichoke Hearts, Truffle Jus**

*Freshly Grated Black Truffle  
Supplement 15*

**64 per person**

## Sunday Roast

**Beef Striploin**  
48

**Lamb Rack**  
46

**Halibut Fillet**  
Chive Crust  
38

**Miso-Glazed Aubergine**  
32

### Served with

Beef Dripping Roast Potatoes  
Heirloom Carrots  
Cauliflower Gratin  
Seasonal Vegetables  
Yorkshire Pudding  
Gravy

## Sandwiches and Burgers

**Club Sandwich**  
Grilled Chicken, Bacon, Egg,  
Lettuce, Tomato  
34

**Vegetarian Club Sandwich\***  
Grilled Aubergine, Avocado, Egg,  
Scamorza Cheese, Lettuce, Tomato  
32

**Smoked Beef Toastie**  
Gherkins, Mustard  
34

**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

## Brunch

**Scrambled Eggs and Salmon**  
27

**Eggs Benedict, Royale or Florentine**  
22  
Add 10g of Oscietra Caviar  
*Supplement 22*

**Avocado Toast**  
Poached Eggs, Pomegranate,  
Sourdough Toast  
22  
Add Smoked Salmon  
*Supplement 6*

**French Toast**  
Mixed Berries, Chantilly Cream, Maple  
Syrup  
22

**Pancakes**  
Mixed Berries, Banana, Caramel Sauce  
20

## Side dishes

**Tenderstem Broccoli, Sunflower  
Seeds**  
12

**Mashed Potatoes**  
12

**Sauteed Spinach and Almonds**  
12

**Roasted Heritage Vegetables**  
14

**French Fries**  
*or*  
**Sweet Potato Fries**  
12

**Mixed Salad with Avocado**  
14



Please scan for allergens and nutritional information



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

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

Available until 3pm

\* Can be prepared Naturally Peninsula