

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

Cornish Crab
Granny Smith Apple,
Lemon Mayonnaise, Crème Fraîche
30

Salmon Balik
Lemon Cream, Oscietra Caviar,
Horseradish Cream
28

Sandwiches and Burgers

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

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

Truffled Croque Monsieur
Ham, Cheesy Brioche Toast, Mustard &
Truffle
35

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

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

 **Belgravia Garden Symphony**
Quinoa, Broccoli, Drop Peppers
24

Minted Pea Soup
Crème Fraîche, Chive Oil
18

Tagliolini
Mushrooms, Black Truffle
38

 **Red Lentil Daal**
Saffron Rice, Naan Bread
28

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

Available until 3pm

* Can be prepared Naturally Peninsula

Special of the Day

Wellington For Two

**Herefordshire Beef Wellington,
Heritage Carrot, Truffle Jus**

*Freshly Grated Black Truffle
Supplement 15*

64 per person

* Please allow 45 minutes from the time of ordering
for the Wellington to be prepared medium-rare

Sunday Roast

Beef Striploin
48

Herb Fed Chicken
42

Wild Sea Bass
42

Miso-Glazed Aubergine
32

Served with

Beef Dripping Roast Potatoes

Heirloom Carrots

Cauliflower Gratin

Seasonal Vegetables

Yorkshire Pudding

Gravy

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.

While we strive to accommodate guests with allergies and intolerances, our food is prepared in kitchens where allergens are present,
and we cannot guarantee that our dishes or products are completely free from allergens.
Please speak to a member of our service about any specific dietary requirements you may have.

A discretionary 15% service charge will be added to your bill. Prices include VAT.