

# The Lobby

## Oscietra Caviar

Served with Blinis and Condiments

50g / 125  
125g / 320

## Starters and Salads

### Warm Lobster Bisque

Samphire, Cornish Seafood Tortellini  
30

### Minted Pea Soup

Crème Fraîche, Chive Oil  
18

### Cornish Crab

Granny Smith Apple,  
Lemon Mayonnaise, Crème Fraîche  
30

### Beef Tartare

Confit Egg Yolk, Radish  
26

### Salmon Balik

Lemon Cream, Oscietra Caviar,  
Horseradish Cream  
28

### Caesar Salad

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

### Cobb Salad

Herb Vinaigrette  
28



### Belgravia Garden Symphony

Quinoa, Broccoli, Drop Peppers  
24

## 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

Ragù 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

## Seasonality

Two Courses or Three Courses  
55 / 69

### To Start

### Hand Dived Scallop

Kohlrabi Purée, Heritage Radish, Caviar  
28

### Vitello Tonnato

Slow Cooked Veal, Quail Egg,  
Pickled Vegetables, Tuna Cream  
24

### White & Green Asparagus

Tarragon & Black Garlic Mayonnaise,  
Preserved Walnuts, Wild Cress  
22

## Main Courses

### Minted Spring Lamb

Cannon & Croquette,  
Pea & Broad Beans,  
Lamb Jus  
42

### Cornish Sea Bass

Jersey Royal Potatoes,  
Seafood Mousse in Courgette Flower,  
Sea Cress  
40

### Watercress Risotto

Baby Spinach, Preserved Lemon,  
Confit Tomato, Goat's Curd  
30

## Desserts

### Poached Rhubarb Crumble

Homemade Vanilla Yoghurt,  
Cardamon, Rhubarb Sorbet  
21

### Lemon Chiboust

Yuzu Gel, Candied Fennel, Basil Sorbet  
21

### Pain Perdu

Apricot Marmalade, Almond Parfait  
21

\* Can be prepared Naturally Peninsula



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



Please scan for allergens and nutritional information

## Sandwiches and Burgers

### Club Sandwich

Chicken, Bacon, Egg, Lettuce, Tomato  
34

### Vegetarian Club Sandwich\*

Aubergine, Avocado, Egg,  
Scamorza Cheese, Lettuce, Tomato  
32

### Truffled Croque Monsieur

Ham, Cheesy Brioche Toast,  
Mustard & Truffle  
35

### 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

## 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

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