

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

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

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

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

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

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

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

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.