

The Lobby

Soups, Starters and Salads

Parmentier Soup, Leek Fondant
Black Truffle
18

Classic Onion Soup
Golden Crust, Gruyère Cheese
18

Oscietra Caviar and Condiments
Blinis - 50 gr / 125 gr
130 / 320

L. Robson and Son Smoked Salmon
Brioche, Shallot, Capers,
Horseradish Cream Cheese
26


Scallops
Bell Pepper Hummus, Tapenade
32

Crab and Smoked Salmon Tian
Avocado, Tomato, Mango, Horseradish
28

Caesar Salad
Romaine Lettuce, Bacon, Garlic,
Anchovies, Aged Parmigiano, Croûtons
18 / 28

Chicken 10
Prawns 15

Cobb Salad
Creamy Mustard Vinaigrette
18 / 28

 **Goodness Bowl**
Quinoa, Wild Rice, Spelt,
Cucumber, Flaxseed, Avocado,
Cruciferous Vegetables, Chia Dressing
22

Sandwiches and Burgers

Served with French Fries

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

Smoked Beef Toastie
Gherkins, Mustard
32

Vegetarian Club Sandwich
Grilled Aubergine, Avocado, Egg,
Scarmoza Cheese, Lettuce, Tomato
30

Hamburger or Cheeseburger
Lettuce, Onion, Tomato, BBQ sauce
38

Please Note our Burgers are Served Medium-Well as
Standard to Meet Westminster Council Guidelines

Main Courses

Free-Range Chicken Breast
Filled with Mushroom and Duck Liver
Potato Dauphinoise and Asparagus
46

Veal Milanese
Roquette, Tomato and Parmesan
58

Beef Tenderloin Rossini
Duck Liver and Black Truffle
66

Braised Lamb Shank
Horseradish, Minted Potatoes,
Rainbow Chard
48

Dover Sole Grenobloise
Grilled Romaine, Tarragon Dressing,
Beurre Blanc Sauce
52

Fish and Chips
Mushy Peas, Tartare Sauce
34

Tagliatelle Bolognese
Ragù of British Beef,
Aged Parmigiano
18 / 26
or

Puttanesca
Capers, Olives and Tomatoes
16 / 24

Laksa
Spicy Seafood Soup, Coconut Milk
34

Chicken Tikka Masala
Cucumber, Lime, Basmati Rice
34

 **Red Lentil Daal**
Basmati Rice
22

**Asparagus - Pea
Mac & Cheese**
22

Side Dishes

'All Things Broccoli'
Purée, Roasted, Crisps
16

Sautéed Spinach
Lemon and Almonds
12

Green Peas
Bacon, Pearl Onion and Lettuce
14

**French Fries or Sweet Potato
Fries**
10

Truffle Fries
16

Mixed Leaf Salad
12

Cheese and Desserts

British Artisanal Cheeses
Fruit and Nut Bread, Honey
25

Maple Toffee Pie
Banana, Rye Sablé, Coconut Sorbet
19

Cheesecake
Chocolate and Passion Fruit
19

Blood Orange Posset
Citrus Caviar, Warm Madeleine
19

Coffee Ice Cream Sandwich
Honey Biscuit
16

Ice Cream and Sorbet

Vanilla

80% Dark Chocolate

Salted Caramel

Matcha

Raspberry

Mango

Lemon, Tarragon Oil

Coconut

7 per scoop



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.



Please scan for allergens and nutritional information