

# The Lobby

## Starters and Salads

**Parmentier Soup, Leek Fondant**  
Black Truffle  
18

**Oscieta Caviar and Condiments**  
50g / 125g  
130 / 320

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

With Chicken 8  
With Prawns 15

## Sandwiches and Burgers

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

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

**Burger or Cheeseburger**  
Beef, Lettuce, Onion, Tomato,  
BBQ sauce  
38  
Add Bacon, Portobello Mushrooms  
or Avocado  
Each 4

**Smoked Beef Toastie**  
Gherkins, Mustard  
32

## Side dishes

**French Fries**  
or  
**Sweet Potato Fries**  
10

**Truffle Fries**  
14


## Main Courses

**Chicken Tikka**  
Cucumber, Lime, Basmati Rice  
34

**Fish and Chips**  
Mushy Peas, Tartare Sauce  
34

**Tagliatelle Bolognese**  
Ragù of British Beef,  
Aged Parmigiano

## Vegetarian Selection

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

**Puttanesca**  
Capers, Olives and Tomatoes  
18 / 26

 **Red Lentil Daal**  
Basmati Rice  
22

**Asparagus and Peas  
Mac and Cheese**  
30

## Desserts

**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

## Sunday Roast

### Starters

Crab Benedict, Florentine or Royale  
or  
Smoked Salmon and Crab Tian  
or  
Steak Tartare  
or  
Beetroot Salad

### Mains

Lake District Beef Striploin  
or  
Duck Breast  
or  
Halibut Fillet, Chive Crust  
or  
Miso-Glazed Aubergine

### Served with

Beef Dripping Roast Potatoes  
Heirloom Carrots  
Cauliflower, Cabbage and Spinach  
Gratin  
Yorkshire Pudding

### Choice of Sauce

Gravy  
Peppercorn  
Béarnaise  
Orange

### Desserts

Chocolate and Caramel  
Hazelnut Tart  
or  
Vanilla Crème Brûlée with Rhubarb

3 Courses 75



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