THE LOBBY

THE PENINSULA LONDON

BREAKFAST, ALL-DAY DINING AND AFTERNOON TEA

HOW TO READ THIS MENU

The house marks its Naturally Peninsula dishes beside the dish.

DIETARY MARKS

⊡ Naturally Peninsula

THE LINE BENEATH A DISH

Belgravia Garden Symphony

Quinoa, Broccoli, Drop Peppers

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

BREAKFAST

NATURALLY PENINSULA BREAKFAST 44

- Fresh Fruit Juice
- Coffee or Tea
- Coconut Yoghurt Parfait
  Homemade Granola, Nuts, Seeds, Orange Compote
- Plant- Based Full English Breakfast
  Vegan Sausage, Sautéed Kale, Tofu, Baked Beans, Avocado, Tomato, Hash Brown, Portobello Mushroom
- or Tofu Shakshuka
  Peppers and Onion in Spiced Tomato Sauce

THE PENINSULA BREAKFAST 49

- Fresh Fruit Juice
- Coffee or Tea
- Homemade Pastries
  with Butter, Jams and Honey
- Coconut Yoghurt Parfait
  Homemade Granola, Nuts, Seeds, Orange Compote
- Full English Breakfast
  Two St. Ewe Eggs any Style, Pork or Beef Sausage, Streaky Pork or Turkey Bacon, Stornoway Black Pudding, Baked Beans, Tomato, Hash Brown, Portobello Mushroom

CANTONESE BREAKFAST 46

- Coffee or Tea
- Warm Soya Milk
- Har Gow
  Prawn Dumpling, Bamboo Shoot

VEGAN

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

BREAKFAST

CANTONESE BREAKFAST · CONTINUED

Siu Mai
Chicken Dumpling, Black Mushrooms

Fun Guo
Steamed Mixed Vegetable Dumpling

Congee
with Condiments

Stir-Fried Egg Noodles
Bean Sprouts, Dark Soya Sauce, Sesame. Vegetarian Option Available

JUICES, SMOOTHIES AND FRUIT

Fresh Fruit Juice 14
Orange, Grapefruit, Pineapple, Apple

SMOOTHIES 14

Mango Smoothie
Cardamom, Ginger, Almond Milk, Yoghurt

Strawberry Smoothie
Coconut Milk, Pineapple, Coconut Yoghurt

COLD PRESSED JUICES 14

Iron Man
Pineapple, Apple, Carrot, Beetroot, Ginger

Green Magic
Apple, Celery, Orange, Spinach, Lemon

Nature's Flu Shot
Carrot, Orange, Ginger

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BREAKFAST

JUICES, SMOOTHIES AND FRUIT

Seasonal Fruit Plate 19

Berry Bowl 16

CEREALS 9

Homemade Granola, Muesli, Corn Flakes, Raisin Bran or All-Bran
— Choice of Milk: Whole Milk, Non-Fat, Soya, Oat, Almond

YOGHURTS 10

Greek Style, Natural Low Fat or Coconut
— Choice of Coulis: Mango or Mixed Berries

HEALTHY BOWLS

Bircher Muesli 16
Overnight Oats, Yoghurt, Apple, Almonds, Berries

Coconut Yoghurt Parfait 16
Homemade Granola, Nuts, Seeds, Orange Compote

Porridge 12
Berries, Nuts, Dried Fruit

Quinoa and Cocoa Porridge 14
Coconut, Mixed Berries, Goji Berries

Mango Chia Pudding 16
Honey Mango, Coconut Milk, Chia

BREAKFAST FAVOURITES

French Toast 22
Mixed Berries, Chantilly Cream, Maple Syrup

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BREAKFAST

BREAKFAST FAVOURITES · CONTINUED

Pancakes 20
Mixed Berries, Banana, Caramel Sauce

CHEESE

Selection of British Artisan Cheeses 18

ST. EWE FREE RANGE EGGS

Full English Breakfast 40
Two Eggs any Style, Pork or Beef Sausage, Streaky Pork or Turkey Bacon, Stornoway Black Pudding, Baked Beans, Tomato, Hash Brown, Portobello Mushroom

Scrambled Eggs and Smoked Salmon 27

Eggs Benedict, Royale or Florentine 22
— Add 10g of Oscietra Caviar, Supplement 22

Avocado Toast 22
Poached Eggs, Pomegranate, Sourdough Toast
— Add Smoked Salmon, Supplement 6

Two Boiled Eggs and Soldiers 20

Omelette 22
Cheese, Tomato, Mushrooms, Spinach

Shakshuka 28
Scrambled Eggs in Spiced Tomato Sauce, Burrata, Onion, Peppers, Pitta Bread

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ALL-DAY DINING

OSCIETRA CAVIAR

SERVED WITH BLINIS AND CONDIMENTS

50g	125
125g	320

STARTERS AND SALADS

Warm Lobster Bisque 30
Samphire, Cornish Seafood Tortellini

Minted Pea Soup 18
Crème Fraîche, Chive Oil

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

Beef Tartare 26
Confit Egg Yolk, Radish

Salmon Balik 28
Lemon Cream, Oscietra Caviar, Horseradish Cream

Caesar Salad
Romaine, Bacon, Quail Egg, Anchovies, Garlic, Parmesan, Croutons
- Plain 28
- Chicken 38
- Prawns 43

Cobb Salad 28
Herb Vinaigrette

Belgravia Garden Symphony 24
Quinoa, Broccoli, Drop Peppers

SANDWICHES AND BURGERS

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

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ALL-DAY DINING

SANDWICHES AND BURGERS · CONTINUED

Vegetarian Club Sandwich* 32
Aubergine, Avocado, Egg, Scamorza Cheese, Lettuce, Tomato. * Can be prepared Naturally Peninsula

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

Lobster Roll 48
Brioche, Avocado, Marie Rose Sauce

The Lobby Burger 42
Wagyu Beef, Mustard Mayonnaise, Lyonnaise Onion, Lincolnshire Poacher. Please note our burgers are served well done as standard to meet Westminster Council guidelines

MAIN COURSES

Dry Aged Beef Fillet 52
Oxtail Ravioli, Heritage Carrot

Veal Milanese 58
Rocket, Tomato, Parmesan

Fish and Chips 36
Mushy Peas

Whole Dover Sole Grenobloise 58
Served on or off the bone. Grilled Romaine, Tarragon Dressing, Beurre Blanc

Scottish Salmon 38
Seafood Ragout, Herb Nage, Samphire

Rigatoni Bolognese 28
Ragù of British Veal and Beef

Tagliolini 38
Mushrooms, Black Truffle

Laksa 34
Spicy Seafood Soup

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ALL-DAY DINING

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

DIWALI MENU — TO START

London Burrata, Samosa, Papdi Chaat Tamarind Chutney, Cherry Tomato, Nylon Sev	28
Wild Giant Tandoori Tiger Prawns Mint & Coriander Chutney, Pomegranate	48

DIWALI MENU — MAIN COURSES

Old Delhi Chicken Tikka Masala Aromatic Spiced Chicken, Creamy Tomato Gravy, Naan	38
Peninsula Lamb Biryani Salt Marsh Lamb, Fragant Rice, Saffron & Nuts	42
Lassoni Dhal Palak Moong Dhal, Scented with Cumin & Mustard, Saffron Rice	30

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ALL-DAY DINING

DIWALI MENU

DESSERTS

Carrot Halwa Tart 21
Grated Carrot, Cardamom Spiced, White Chocolate

Gulab Jamun Cheesecake 21
Vanilla Cheesecake, Jamun, Rose Petals, Pistachio Ice Cream

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AFTERNOON TEA

AFTERNOON TEA

79

ENHANCE YOUR EXPERIENCE

FIRST GLASS

Saicho, Darjeeling Sparkling Tea	12
NV Coates & Seely, Brut Reserve, England	12
NV Coates & Seely, Brut Rosé, England	12
NV Deutz, Cuvée Peninsula	15
NV Billecart-Salmon Brut Rosé	18

SAVOURY

Roasted Butternut Squash Sphere
Cream Cheese Tart

Roasted Herb-Fed Chicken
Cep Emulsion, Celeriac Remoulade, Onion Bread

Smoked Salmon
Horseradish, Tarragon, Granary Bread

Egg and Truffle
Egg Mayonnaise, Mustard Cress, White Bread

Baby Cucumber
Cream Cheese, Caraway Bread

Crayfish Cocktail
Avocado, Salmon Roe, Brioche

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AFTERNOON TEA

DESSERTS

Apple Tatin
Honey Mousse, Gingerbread Sponge, Caramel Apple, Muscovado Tuile

Cocoa Pod
Chocolate Caramel, Praline Grué, Chocolate Sponge, Peruvian Dark Chocolate Mousse

Fig Leaf
Fig Compote, Mascarpone Mousse, Fig Tuile, Sablé

Vanilla Tart
Vanilla Panna Cotta, Yuzu Orangette, Vanilla Whipped Ganache, White Chocolate, Vanilla Praline

FRESHLY BAKED SCONES

Plain & Raisin
Clotted Cream, Strawberry Preserve, Lemon Curd

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NATURALLY PENINSULA AFTERNOON TEA

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ENHANCE YOUR EXPERIENCE

FIRST GLASS

Saicho, Darjeeling Sparkling Tea	12
NV Coates & Seely, Brut Reserve, England	12
NV Coates & Seely, Brut Rosé, England	12
NV Deutz, Cuvée Peninsula	15
NV Billecart-Salmon Brut Rosé	18

SAVOURY

- Roasted Butternut Squash Sphere
  Vegan Feta Tart
- Salt-Baked Golden Beetroot
  Lemon, Dill Cream, Horseradish, White Bread
- Haas Avocado
  Tikka Emulsion, Coriander, Onion Bread
- Heritage Tomato
  Vegan Feta, Basil, Granary Bread
- Baby Cucumber
  Vegan Cream Cheese, Caraway Bread
- Silken Tofu and Truffle
  Watercress, Bread Roll

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NATURALLY PENINSULA AFTERNOON TEA

DESSERTS

- Apple Tatin
  Vegan Cream, Gingerbread Sponge, Apple Compote
- Cocoa Pod
  Coconut Caramel, Cocoa Mass Sponge, Peruvian Dark Chocolate Mousse
- Fig Leaf
  Fig Compote, Fig Mousse, Fig Tuile, Sablé
- Vanilla Tart
  Vanilla Coconut Panna Cotta, Yuzu Orangette, Vegan Cream, White Chocolate, Sablé

FRESHLY BAKED SCONES

- Plain & Raisin
  Clotted Cream, Strawberry Preserve, Lemon Curd

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TEA AND COFFEE

WHITE TEA

Silver Needle
Sweet, Herbaceous. Fuding, Fujian, China

Moonlight
Sweet, Delicate, Dry Fruits. Si Mao, Yunnan, China

GREEN TEA

Peninsula Long Jing
Grassy, Chestnuts. China

Peninsula Jasmine Mao Feng
Sweet, Fresh, Floral, Jasmine. Fujian, China

Sencha
Sweet, Umami, Grassy. Koka, Shiga, Japan

BLACK TEA

Peninsula Breakfast Blend
Full Body, Strong, Robust, Malty. India

Peninsula Lychee Black
Full Body, Fruity, Lychee. China

Peninsula Afternoon Blend
Full Body, Strong, Malty. India

Lapsang Souchong
Smoked, Raising, Woody. Fujian, China

Peninsula Earl Grey
Full Body, Citrus, Sweet, Bergamot. India

Darjeeling 1st Flush
Medium Body, Crispy, Aromatic, Notes Of Peaches and Fresh Grapes. Darjeeling, India

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TEA AND COFFEE

BLACK TEA · CONTINUED

Peninsula Darjeeling 2nd Flush
Medium Body, Hints Of Muscatel Grapes and Citrus. Darjeeling, India

OOLONG TEA

Peninsula Darjeeling
Mild, Fragrant, Refreshing, Sweet. Darjeeling, India

Honey Orchid
Light Bodied, Sweet Floral and Honey. Guangdong Province, China

Gaba Orange Extra
Citric Aroma, Apple Hints of Cinnamon. Taiwan, China

Tie Guanyin Traditional Taiwanese
Crisp, Fresh, Floral and Herbaceous. Anxi, Fujian, China

PU-ERH TEA

Peninsula Shu Cha Menghai
Full Body, Rich, Earthy, Woody. Yunnan, China

Bing Dao 2014 Sheng Cha
Deep Earthy, Smoky, Raisins and Dried Chrysanthemum. Mengku, Yunnan, China

TISANES

Elderflower
Floral, Sweet, Hint of Earthiness

Olive Leaves
Lightly Green, Sweet

Strawberry Tea
Fruity, Sweet

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TEA AND COFFEE

TISANES · CONTINUED

Rosebuds
Floral, Sweet

Peppermint
Refreshing, Spicy

Orange Fruit
Fruity, Sweet

Go Berry
Fruity, Crisp, Sour

Sweet and Spicy Lemongrass
Refreshing, Aromatic

COFFEE

Ristretto

Single or Double Espresso

Macchiato

Cortado

Flat White

Latte

Cappuccino

Mochaccino

Americano

Turkish Coffee

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TEA AND COFFEE

BARISTA SPECIALS

Vietnamese Iced Coconut Coffee
Coconut Cream, Condensed Milk

Mango & Peach Iced Tea
Golden Honey

Iced Lemon Matcha
Fresh Lemon, Golden Honey

Iced Strawberry Matcha Latte
Strawberry Purée, Coconut Milk, Strawberry Syrup

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DESSERTS AND CHEESE

DESSERTS AND CHEESE

Chocolate & Hazelnut Cake Layered Cake, Chocolate Crémeux	18
Tiramisu Mascarpone Cream, Espresso Syrup, Savoiardi Sponge	21
Signature Vanilla Cheesecake Mixed Berries	18
Vanilla Crème Caramel Marinated Prunes	21
Fig & Almond Tart Fig Leaf Mousse, Fig Compote, Fig Pearls	18
Cocoa Pod 75% Peruvian Cocoa Crème, Chocolate Granita, Tonka Bean Ice Cream	21
Gâteau Opéra Joconde Sponge, Crunchy Feuilletine	18
Apple Tart Tatin Vanilla Ice Cream. Please allow 10 minutes to bake	21
Flan Parisien Vanilla Cream	18
Chocolate Mousse 72% Araguani Chocolate, Yoghurt Ice Cream, Olive Oil	21

BRITISH ARTISAN CHEESE

Ticklemore, Westcombe Cheddar, Baron Bigod, Ashlynn, Pevensey Blue	25

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DESSERTS AND CHEESE

ICE CREAM AND SORBET

Vanilla, 80% Dark Chocolate, Matcha, Gingerbread, Raspberry, Mango, Lemon, Coconut	7 per scoop

MILKSHAKE

Cookies and Cream, Very Berry	15

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SATURDAY BRUNCH

Available until 3pm

BRUNCH

Scrambled Eggs and Salmon 27

Eggs Benedict, Royale or Florentine 22
— Add 10g of Oscietra Caviar, Supplement 22

Avocado Toast 22
Poached Eggs, Pomegranate, Sourdough Toast
— Add Smoked Salmon, Supplement 6

French Toast 22
Mixed Berries, Chantilly Cream, Maple Syrup

Pancakes 20
Mixed Berries, Banana, Caramel Sauce

SPECIAL OF THE DAY — WELLINGTON FOR TWO

Herefordshire Beef Wellington, Heritage Carrot, Truffle Jus 64 per person
Freshly Grated Black Truffle, Supplement 15

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

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SUNDAY ROAST

SPECIAL OF THE DAY

WELLINGTON FOR TWO

Herefordshire Beef Wellington, Heritage Carrot, Truffle Jus — 64 per person

Freshly Grated Black Truffle, Supplement 15

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