

THE LONDON PROJECT

LONDON ECLECTIC It is whatever you want it to be. With flavours from the boroughs of London where dishes are designed to be shared.

THAMESIAN TAPAS TO START

BUTTERMILK FRIED CHICKEN 55

Served with chipotle aioli

IKA MATA CEVICHE 70

Southern Pacific style ceviche, marinated in coconut cream, red onion, tomato, chili & chives

PULLED BEEF SOFT SHELL TACOS 70

Braised beef in a soft shell purple potato tortilla with black garlic mayonnaise & red leicester

SLOW COOKED LAMB BAO 70

Beer braised lamb shoulder with pickled cucumber, toasted cashew nuts & wasabi yoghurt

HEIRLOOM TOMATO BURRATA 80

A variety of heirloom tomatoes served with burrata, basil & a smoked raspberry sorbet

CHARGRILLED TIGER PRAWNS 120

Tiger prawns with a persimmon salsa, chili & coconut mirin dressing

CHARGRILLED OCTOPUS 70

Octopus served with a chorizo emulsion, fried potatoes, heirloom tomatoes & fresh fennel

CHARCUTERIE 140

Selection of locally made cured meats; wagyu capocollo, beef bresaola, wagyu pancia & veal tartufo served with house pickles, preserves, bread & butter

FRESHLY SHUCKED OYSTERS

Half Dozen 130
Full Dozen 250

Fresh oysters served on ice, with a choice of; Shallot mignonette
Rhubarb granite
House made ponzu

MAINS

CHAMPAGNE CAVIAR FISH & CHIPS 120

Champagne battered haddock, kaluga caviar, citrus purée, dill mayonnaise and spring peas.

WILD MUSHROOM & TRUFFLE GNOCCHI 120

House made potato gnocchi with wild mushrooms, slow egg, porcini buerre monte & fresh truffle

WAGYU COPPA PAPPARDELLE 110

House made pappardelle, wagyu coppa, tomato sauce, basil, courgettes & bocconcini

STRAWBERRY & AVOCADO SALAD 80

Gem lettuce, cucumber, strawberries, macadamia & a creamy avocado dressing

COFFEE ROASTED BEETROOT SALAD 75

Roasted & pickled beetroot, house made smoked ricotta, mizuna, coffee & hazelnut crumble

CARAMELIZED CELERIAC 75

Chargrilled celeriac, celeriac puree, white asparagus, granny smith apple & a mixed nut praline

LINE CAUGHT SEA BASS 170

Pan seared wild sea bass, coconut, saffron, sunchokes, carrots & kaffir lime

SPICED LAMB RACK 180

Australian lamb cutlets, pomegranate, mint and quinoa salad, roasted capsicum cream & labneh

BRAISED BEEF SHORTRIB 140

Beef shortrib, chicken veloute, potato croquettes, tomato chutney & brick pastry

300G OCEAN BEEF TENDERLOIN 240

New Zealand tenderloin cooked to your preference with bearnaise & chimichurri

GLAZED HALF CHICKEN 140

Mango and jalapeno glazed chicken served with harissa & chimichurri

FLAT BREADS

OUR BANNOCK BREADS ARE HANDROLLED, FIRE BAKED FLAT BREADS, WITH CAREFULLY CURATED ARTISAN TOPPINGS.

BOTANICA 80

House made tomato sauce, bocconcini, heirloom tomatoes & fresh basil

TARTUFI 100

Wild mushrooms, mascarpone, mozzarella, confit garlic & fresh truffle

OL' SMOKIE 90

Cold smoked Scottish salmon, heirloom tomatoes, capers, red onion & dill creme fraiche

WAGYU PANCIA 110

Locally made pancia, housemade tomato sauce, red onion, bocconcini, confit garlic & mizuna

BAJA PRAWNS 105

Butterflied tiger prawns, pico de gallo, spiced onions, housemade tomato sauce & a lime crema

SIDES

CRISPY AGRIA FRIES 25

Served with truffle aioli

MISO ASPARAGUS 35

Toasted almonds & wasabi yoghurt

BREAD SELECTION 25

Served with chive whipped butter

CHARRED BROCCOLINI 35

Grilled lemon, pecorino & chili

GARDEN SALAD 35

Seasonal leaves with blackcurrant vinaigrette & parmesan

DESSERTS

QUEENIES CHOCOLATE TORTE 55

Served with frosted hazelnuts, 'Queenies Estate' coffee ice cream & raspberries

CARAMEL & BERGAMOT 45

Earl grey ice cream, poached nectarines, dulce de leche cremeux & a sesame tuile

VANILLA YOGHURT PARFAIT 55

Served with a yoghurt crisp, strawberry sorbet, fresh strawberries & a rhubarb granite

PISTACHIO & COCONUT 50

Pistachio sponge with coconut sorbet, burnt lime marshmallow, crystalized rose & kaffir lime

STRAWBERRY RICE PUDDING 45

Basmati rice ice cream, wild rice crisps, strawberries, cinnamon espuma & a milk crumble

CHEESES OF ALBION 65/120

Selection of Neals Yard & Cooleenys finest including; Hafod Cheddar, Stichelton Blue, Tipperary Brie & Gleann Oir Goats served with house pickles, preserves & crackers