

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

#### HAND PRESSED TACOS 40

SERVED IN PAIRS

- **Pulled beef cheek**  
Sauerkraut, black garlic & red leicester
- **Blue swimmer crab**  
Celery apple remoulade & avocado
- **Fried halloumi**  
Corn salsa, jalepeño & elote

#### CHARCUTERIE 140

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

#### BUTTERMILK FRIED

##### CHICKEN 55

Served with chipotle aioli

##### SLOW COOKED LAMB BAO 70

Beer braised lamb, 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 OCTOPUS 70

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

#### YELLOW TAIL CEVICHE 65

Peruvian style ceviche, avocado, raddish, tomato, red onion, leche de tigre & chilli oil

#### CHARGRILLED TIGER PRAWNS 120

Tiger prawns with a mango salsa, chilli & coconut mirin dressing

#### HOISIN DUCK DUMPLINGS 60

Braised duck leg, tamarind glaze & an aromatic salad

#### 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

#### NEW ZEALAND BEEF

##### TARTARE 85

Grain fed beef tenderloin, fresh egg yolk, sesame, nori & rye

## 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, sunchoke, carrots & kaffir lime

#### SPICED LAMB RACK 180

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

#### BRAISED BEEF SHORTRIB 160

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

#### GRAIN FED NEW ZEALAND BEEF TENDERLOIN 220

,tenderloin Grain fed beef Yorkshire puddings, aubergine puree, baby turnips & mustard jus

#### 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

#### BARBEQUED COURGETTE 35

Semi dried tomatoes, goats cheese, pickled shallots & white balsamic fig pearls

#### ROCKET & PARMESAN 35

Served with endives, gem lettuce and blackcurrent vinaigrette

#### CROQUETTES 35

Cauliflower & aged English cheddar

## 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