

# 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.

## BREAKFAST MENU

### The London Project Crumpets 35

House-made crumpets served with a whipped honey butter & strawberry jam

### Dulce de Leche Pancakes 64

Vanilla pancakes, caramel, banana, nectarine & candied walnuts

### House-made Granola 48

Freshly toasted granola, coconut yoghurt, citrus, pear, pomegranate & mint

### Smashed Avocado 65

Beetroot hummus, goats cheese, poached eggs, pumpkin seeds & arugula on fig toast

### Acai Bowl 58

Acai berry & banana bowl topped with granola, chia seeds & wild berries

### Superfood Breakfast Bowl 68

Poached eggs, avocado, heirloom tomatoes, kale, corn, toasted grains & a quinoa salad

### Beef Cheek Hash 82

Braised beef & fried potatoes, pickled cucumber, poached eggs, black garlic, hollandaise & truffle

### The Full Londoner 85

Eggs, bacon, house-made baked beans, veal sausages, vine tomatoes, mushrooms & toast

### Eggs Benedict 65

Poached eggs and hollandaise on freshly baked English muffins with a choice of:

Smoked Salmon | Bacon | Mushrooms & Spinach

## PLEASE SIR MAY I HAVE SOME MORE...

Fresh fruit 24

House made baked beans 12

Sausages (3) 16

Mushrooms 16

Egg 16

Toast with a choice of whipped butter 22

Chives | Honey

## HOMEMADE PASTRIES.

Go on, you know you want to.

### Croissants

Chocolate 15

Raisins 15

Almond 18

### Homebake

Cheesecake 32

Lemon tart 30

Pecan pie 30

Carrot cake 30

Brownie 28

Homebaked cookie 12

## SHARING PLATES - SMALL

### Buttermilk Chicken 55

Served with chipotle aioli

### Ika Mata Ceviche 65

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

### Slow Cooked Lamb Bao 75

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

### Heirloom Tomato Burrata 75

A variety of locally grown tomatoes served with burrata, parsley oil & fresh basil

### Nordic Cured Salmon 70

Cured salmon gravlax with salmon caviar, compressed cucumber, citrus & radishes

### Chargrilled Tiger Prawns 120

Tiger prawns with persimmon salsa, chilli, coconut & mirin dressing

## SHARING PLATES - MEDIUM

Perfect for sharing or as a main meal

### Champagne Fish and Chips 95

Champagne battered haddock with crispy agria fries, a spring pea puree & gribiche (contains alcohol)

### Wild Mushroom and Truffle Gnocchi 120

House-made potato gnocchi with wild mushrooms, slow egg & porcini beurre monte

### House made Pappardelle 110

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

### Strawberry and Avocado salad 90

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

### Hazelnut Crusted Chicken 110

Sous vide chicken breast with smoked a la Grecque carrots & paprika brown butter

### Coffee Roasted Beetroot Salad 90

Roasted & pickled beetroot, pomegranate, candied walnuts, harissa & arugula

### Pan Seared Wild Sea Bass 160

Coconut creame, saffron, sunchocks & kaffir Lime

## SHARING PLATTER

Ideal for 2-4 people

### 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

### Charcuterie 120

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

### Cheeses of Albion 90

Selection of Neals yard & Colleneys finest blue, brie, goat and cheddar cheeses, with preserves & crackers

## CHARGRILLED

A tailored offering of world class steaks selected by our chefs, with a sustainable farm to fork journey.

### 330g Free Roam Canadian Tenderloin 200

Since 1983, Ryding-Regency has focused on producing the highest standard of beef product that Canada can offer.

Cattle is fed on superior quality corn, from a network of family owned farms in Southern Ontario.

### 300g Chocolate Fed Wagyu Strip Loin 520

Our wagyu come from Mayura Station, on the Limestone Coast, in the heart of some of the best farming country in Australia. Established in 1845, Mayura Station is a national award winning boutique producer.

Cooked Medium rare unless otherwise requested.

Served sliced for sharing with chimichurri, bernaise & confit garlic

## FLAT BREADS

Our bannock breads are handrolled, fire baked flat breads, with carefully curated artisan toppings.

### Botanica 80

House-made tomato sauce, buffalo mozzarella, heirloom tomatoes & fresh basil

### Tartufi 100

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

### Ol' Smokie 90

Cold smoked Scottish salmon, cherry tomatoes, capers, red onion, arugula & dill crème fraiche

### Wagyu Panchia 110

Locally made panchia, served with tomato sauce, red onion, bocconcini, arugula & confit garlic

## SIDES

### Crispy agria fries 25

Served with truffle aioli

### Miso asparagus 30

Toasted almonds & wasabi yoghurt

### Bread selection 30

Served with chives whipped butter

### Charred broccolini 30

Grilled lemon, pecorino & chilli

### Garden salad 25

Dressed with pear vinaigrette

## DESSERTS

### Queenie's Chocolate Torte 55

Served with frosted hazelnuts, Queenies estate coffee ice cream & raspberries

### Caramel and Bergamot 40

Earl grey ice cream, poached apricot, dulce de leche cremeux, sesame tuile & popcorn powder

### The Gin Garden 55

Vanilla yoghurt parfait with strawberry sorbet, fresh strawberries, yoghurt crisp & gin granita (contains alcohol)

### Pistachio and Coconut 50

Pistachio sponge with coconut sorbet, coconut mousse, burnt lime marshmallow & crystallized rose

### Chocolate and Orange 5

Dark chocolate sorbet, caramelised chocolate, aerated white chocolate, fresh citrus & orange puree

**COCKTAILS**

<b>Notting Hill Bloody Mary</b>	79
Chase Smoked Vodka, Tomato Juice, Jerk Spice Blend, Worcestershire sauce, Beetroot & Celery Air	
<b>The Queen Bee</b>	69
Chase Marmalade Vodka, Imperial Honey, & Espresso	
<b>Bricklane</b>	77
Ophir Spiced Gin, Spiced Ginger Solution, Coconut Cream & Pineapple Juice	
<b>Jubilee Negroni</b>	79
London Dry Gin, Sweet Vermouth & Cocoa Campari	

**SPRITZ & FIZZ**

<b>Passion fruit Spritz</b>	69
Aperol, Passion fruit, Prosecco	
<b>Queenie's Kir</b>	69
Blackcurrant, Sauvignon Blanc, Dry Orange	
<b>London Bridge Fizz</b>	69
London Dry Gin, Ginger Wine, Elderflower, Cucumber, Soda	
<b>The London Project Pimm's</b>	69
Pimm's No.1, Sloe Gin, Tripple Sec, Sparkling Rosé Wine, Gingerbread	

**GIN GARDEN MENU**

<b>THE GINNY</b>	69	<b>PANSY DROPPER</b>	69
Tanqueray London Dry Gin, Ginny Syrup, Premium Tonic		Beefeater 24, Yuzu Caviar, Edible Pansy's, Premium Tonic & Botanical	
<b>ENGLISH ROSE</b>	69	<b>CLOCKWORK</b>	69
Hendrick's, Berry Caviar, Rose Petal, Premium Tonic, Botanical		Tanqueray, Mango Caviar, Orange, Tonic & Herb	
<b>CITRUS TIPPLE</b>	73	<b>HEIRLOOM TONIC</b>	69
Tanqueray no.10, Pink Grapefruit Caviar, Lemon, Orange, Chase Elderflower liqueur, Premium Tonic & Botanical		Gin Mare, Balsamic Vin Caviar, Tomato, Tonic & Basil	

**SPIRITS & LIQUEURS**

<b>GIN - UK</b>		<b>TEQUILA</b>		<b>BRANDY</b>	
Plymouth	45	El Jimador Reposado	45	Courvoisier VS	65
Bloom	45	1800 Coconut	50	Remy Martin VSOP	85
Tanqueray London Dry	45	1800 Blanco	50	Remy Martin XO	190
Tanqueray Malacca	45	1800 Reposado	50	1615 Pisco Puro Quebranta	45
Bombay Sapphire	45	1800 Añejo	55	1615 Pisco Mosto Verde Italia	50
Portobello Road	50	José Cuervo Reserva			
Beefeater 24	50	De La Familia Platino	90	<b>BLENDED WHISKY</b>	
Tanqueray no.10	55	Patrón XO Café	45	Monkey Shoulder	55
Hendrick's	55	Herradura Plata	65	J Walker Black label	65
Williams Chase GB	55	Herradura Reposado	65	J Walker Platinum label	110
Ophir Oriental Spiced	55	Herradura Añejo	70	J Walker Blue label	170
Plymouth Navy Strength	55	Don Julio Blanco	80	Chivas Regal 12	60
Sipsmith	60	Don Julio Reposado	85	Chivas Regal 18	125
Caorunn	60	Don Julio Añejo	90	Nikka from the Barrel	90
The Botanist	65	Don Julio 1942	240		
Williams Chase Elegant	65			<b>SINGLE MALT WHISKY</b>	
Tarquin's Navy Strength	70	<b>RUM</b>		Glenmorangie Original	65
		Takamaka White	45	Laphroaig 10	65
<b>GIN - GLOBAL</b>		Takamaka Dark	45	Glenfiddich 12	65
Malfy	45	Ron Zacapa Ambar	45	Ardbeg 10	70
Nikka Coffey Gin	65	Appleton Estate Signature	45	Glenfiddich Solera 15	80
Gin Mare	60	Gosling's Black Seal	45	Glenfiddich 18	95
Rutte Celery	80	Sailor Jerry	45	Springbank Cask	
Rutte Old Simon	80	Havana Club Añejo 3 Años	45	Strength 12	80
The Bitter Truth Pink	80	Diplomático Planas	50		
Monkey 47	85	Bacardi 8	55	<b>AMERICAN WHISKEY</b>	
		Diplomático Reserva	60	Jim Beam Devil's Cut	45
<b>VODKA</b>		El Dorado 15	85	Jack Daniel's	55
Stolichnaya Premium	45	Ron Zacapa 23	90	Makers Mark	60
Ketel One	50	Ron Zacapa XO	110	Makers 46	60
Tito's	50			Woodford Reserve	65
Grey Goose	75				
Ciroc	75				
Chase Marmelade	70				
Chase Smoked	70				

**WINES**

<b>CHAMPAGNE BRUT</b>		Sauvion et Fils 'Les Ombelles' Pouilly-Fumé, Loire, France	690
Bollinger Brut, Champagne, France	130/780	Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	750
Taittinger Brut Réserve, Champagne, France	795	Freemark Abbey Napa Chardonnay, Napa Valley, USA	890
Veuve Cliquot, Champagne, France	840	Jean-Marc Brocard Beauregard, Chablis 1er Cru, France	890
<b>CHAMPAGNE ROSÉ</b>		Gaja Vistamare Ca'Marcanda, Tuscany, Italy	1,200
Taittinger Prestige Rosé, Champagne, France	860	Château de la Maltroye Monopole, Chassagne-Montrachet 1er Cru, France	1,500
Laurent Perrier Rosé, Champagne, France	1400		
<b>SPARKLING</b>		<b>ROSÉ</b>	
Organic Prosecco Alberto Nani, Veneto, Italy	60/360	Sauvion Rosé d'Anjou, Loire, France	310
Santa Carolina Brut Rosé, Casablanca Valley, Chile	50/300	Château Minuty M Minuty, Provence, France	440
Crémant de Bourgogne Brut Blanc, Simmonnet Febvre, Burgundy, France	475	Whispering Angel, Provence, France	590
<b>WHITE BY THE STEMS</b>		By. Ott Rosé, Domaines Ott, Provence, France	690
Terre Allegre Trebbiano, Puglia, Italy	50/250	1.5L Château Minuty M Minuty, Provence, France	740
Saam Chenin Blanc, Northern Paarl, South Africa	54/270	<b>RED BY THE BOTTLE</b>	
Carmen Insigne Chardonnay, Central Valley, Chile	60/300	Wolf Blass Eaglehawk Cabernet-Shiraz-Merlot, South Australia, Australia	250
Kapuka Sauvignon Blanc, Marlborough, New Zealand	84/420	Montes Cabernet Sauvignon, Curico Valley, Chile	350
<b>ROSÉ BY THE STEMS</b>		Kanonkop Kadette, Stellenbosch, South Africa	450
Oh! By Omerade, Provence, France	66/330	Contini Tonaghe Cannonau de Sardegna, Sardinia, Italy	490
<b>RED BY THE STEMS</b>		Cent'Anni Ripasso della Valpolicella, Veneto, Italy	520
Da Luca Primitivo, Sicily, Italy	50/250	Charles Smith, Velvet Devil Merlot, Columbia Valley, USA	520
Marques de Riscal Vina Collada, Rioja, Spain	59/295	Babydoll Pinot Noir, Marlborough, New Zealand	590
Rigal The Original Malbec, South of France, France	66/330	Erath Pinot Noir, Oregon, USA	590
Matua Valley Pinot Noir, Marlborough, New Zealand	95/475	Domaine Clarence Dillon Clarendelle Rouge, Bordeaux, France	620
<b>WHITE BY BOTTLE</b>		Charles Smith, Boom Boom Syrah, Columbia Valley, USA	630
Gabbiano Promessa Pinot Grigio, Veneto, Italy	290	Charles Smith, Chateau Smith Cabernet Sauvignon, Columbia Valley, USA	670
Santa Carolina Reserve Sauvignon Blanc, Central Valley, Chile	310	Seresin Pinot Noir, Marlborough, New Zealand, Pinot Noir	790
Laurenz V Singing Grüner Veltliner, Kampt, Austria	420	Gaja, Promis Ca'Marcanda, Bolgheri, Italy	990
Beni di Batasiolo Gavi Grane, Piedmont, Italy	475	Château d'Arzac, Margaux-Bordeaux, France	1,150
Beringer Founder's Estate Chardonnay, California, USA	490	Achaval Ferrer Quimera, Mendoza, Argentina	1,250
Bouchard Père Et Fils Bourgogne Chardonnay, Burgundy, France	540	Chateau Batailley 5ème Grand Cru Classé, Bordeaux France	1,450

**BY BOTTLE**

Kirin Ichiban	50	Brooklyn IPA	55	Lagunitas Sumpin Sumpin	55
Pilsner Urquell	45	Rogue 4 hop IPA	55	Hitachino White Ale	60
Inedit Damn	55	Brewdog Dead Pony Pale Ale	55	Rouge Dead Guy Ale	55
Brooklyn APA	55	Lagunitas IPA	55	Thatcher's Cider 500ml	60

<b>WATER</b>		<b>SMOOTHIES</b>	35	<b>FRAPPÉ</b>	35	<b>SODAS</b>	22
Still or Sparkling		Raspberry & Mango		Chocolate Decadence		Coke	
Large	25	Pineapple & Banana		Toffee Coffee		Diet Coke	
Small	15			Caramel		Sprite	
<b>FRESH JUICES</b>	29	<b>MILK SHAKES</b>	35	Red Velvet		Goldberg Ginger Ale	
Orange		Strawberry				Goldberg Intense Ginger Ale	
Green Apple		Coconut & Banana				Goldberg Tonic Water	
Lemon & Mint						Goldberg Soda Water	
Beetroot & Celery							



Queenie is our coffee roasting machine, a metallic Monarch holding court over the ground floor from a protruding feudal platform. Here you'll find a collection of refreshing beverages served to your preference, and fit for a royal audience.

**PREMIUM COFFEE**

<b>ESPRESSO'S</b>		<b>MILK BASED COFFEE</b>	21
Espresso	19	Short Macchiato	
Long Black	19	Long Macchiato	
<b>SPECIALTY COFFEE</b>		Flat White	
<b>HOT</b>		Latte	
Deconstructed Mocha	35	Cappuccino	
V60	35	Mocha	
Syphon	35	Deconstructed Mocha	
Chemex (serves 2)	45	Chai Latte	
		Hot Chocolate	
<b>ICED</b>		<b>ADD</b>	2
Cold Brew	23	Almond Milk	
Nitro Brew	25	Coconut Milk	
Iced Shaken		Soy Milk	
Long Macchiato	35	Caramel/Vanilla shot	

**PREMIUM TEA**

<b>Iced Tea (serve 2)</b>	40
Gingerbread	
Peach & Mint	
Lemon	
<b>ORGANIC HAND-PICKED TEA</b>	20
Roasted Apple Green Tea	
Gunpowder Tea with Peppermint	
Lemongrass & Ginger	
English Breakfast	
Earl Grey	
Roibos & Chai (caffeine free)	