

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 DESIGNED TO SHARE

BUTTERMILK 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 75

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

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

CHAMPAGNE CAVIAR FISH & CHIPS 110

Champagne battered haddock topped with kaluga caviar, citrus puree, dill mayonnaise & spring peas, served with fries & truffle aioli (A)

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 140

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

CHEESES OF ALBION 120

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

PASTAS & SALADS

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

CHARGRILLED

A TAILORED OFFERING OF WORLD CLASS CUTS SELECTED BY OUR CHEFS, WITH A SUSTAINABLE FARM TO FORK JOURNEY.

250G WESTHOLME WAGYU FLANK 185

Born with the freedom to graze on natural Australian pastures the Westholme herd, originally from Japan, are finished on a blend of freshly milled grains to deliver intense marbling and complexity of flavour

300G OCEAN BEEF TENDERLOIN 240

Ocean Beef originates from an idyllic location on the edge of the Pacific Ocean's sparkling blue waters, raised grazing on New Zealand's best grass, grains and fresh sea air ensures Ocean Beef to be a memorable eating experience

250G 9+ CHOCOLATE FED WAGYU STRIPLOIN 495

Positioned in the pristine environment of the Limestone Coast of South Australia. Mayura Station produces some of the worlds finest platinum grade wagyu. This particular breed is fed a chocolate rich diet to enhance marbling & richness

LINE CAUGHT SEA BASS 170

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

MANGO & JALAPENO GLAZED HALF CHICKEN 140

Farmed in the south of Oman, Natures Fresh produce world class poultry that boast an ethos of no added hormones, no antibiotics & a natural feed that ensures a healthy, delicious and sustainable chicken

*Steaks are cooked to your preference with bearnaise, chimichurri & confit garlic

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 pancina, housemade tomato sauce, red onion, bocconcini, confit garlic & mizuna

SIDES

CRISPY AGRIA FRIES 25

Served with truffle aioli

MISO ASPARAGUS 35

Toasted almonds & wasabi yoghurt

BREAD SELECTION 30

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

RICE PUDDING 45

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

PISTACHIO & COCONUT 50

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

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COCKTAILS

NOTTING HILL BLOODY MARY	79
Chase Smoked Vodka, Tomato Juice, Jerk Spice Blend, Worcestershire sauce, Beetroot & Celery Air	
THE QUEEN BEE	69
Chase Marmalade Vodka, Imperial Honey, & Espresso	
BRICKLANE	77
Ophir Spiced Gin, Spiced Ginger Solution, Coconut Cream & Pineapple Juice	
JUBILEE NEGRONI	79
London Dry Gin, Sweet Vermouth & Cocoa Aperol	

FRIZZ & SPRTITZ

PASSION FRUIT SPRITZ	69
Aperol, Passion Fruit, Prosecco	
QUEENIE'S KIR	69
Blackcurrant, Sauvignon blanc, Dry Orange	
LONDON BRIDGE FIZZ	69
Hendrick's Gin, Ginger Wine, Elderflower, Cucumber, Soda	
THE LONDON PROJECT PIMM'S	69
Pimm's No 1, Stoe Gin, Triple Sec, Sparkling Rose Wine, Gingerbread	

BEERS

LONDON SIGNATURE DRAUGHT			
Meantime London Lager	59	Meantime Anytime IPA	59
Meantime Pale Ale	59	Meantime Yakima Red	59
BY BOTTLE			
Pilsner Urquell	45	Lagunitas Sumpin Sumpin	55
Kirin Ichiban	50	Hitachino White Ale	60
Inedit Damn	55	Rouge Dead Guy Ale	55
Brooklyn IPA	55	Thatcher's Cider 500ml	60
Rogue 4 hop IPA	55		
Brewdog Dead Pony Pale Ale	55		
Lagunitas IPA	55		

WINES

CHAMPAGNE BRUT

Laurent-Perrier, Champagne, France	130/780
Taittinger Brut Réserve, Champagne, France	795
Veuve Cliquot, Champagne, France	840
Bollinger La Grande Année, France	1450

CHAMPAGNE ROSÉ

Taittinger Prestige Rosé, Champagne, France	860
Laurent Perrier Rosé, Champagne, France	1400

SPARKLING

Organic Prosecco Alberto Nani, Veneto, Italy	60/360
Santa Carolina Brut Rosé, Casablanca Valley, Chile	50/300
Crémant de Bourgogne Brut Blanc, Simmonnet Febre, Burgundy, France	475

WHITE BY THE STEM

Terre Allegre Trebbiano, Puglia, Italy	50/250
Saam Chenin Blanc, Northern Paarl, South Africa	54/270
Carmen Insigne Chardonnay, Central Valley, Chile	60/300
Kapuka Sauvignon Blanc, Marlborough, New Zealand	84/420

ROSÉ BY THE STEM

Oh! By Omerade, Provence, France	66/330
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RED BY THE STEM

Da Luca Primitivo, Sicily, Italy	50/250
Marques de Riscal Vina Collada, Rioja, Spain	59/295
Rigal The Original Malbec, South of France, France	66/330
Matua Valley Pinot Noir, Marlborough, New Zealand	95/475

WHITE BY BOTTLE

Gabbiano Promessa Pinot Grigio, Veneto, Italy	290
Santa Carolina Reserve Sauvignon Blanc, Central Valley, Chile	310
Laurenz V Singing Grüner Veltliner, Kampta, Austria	420
Beni di Batasiolo Gavi Grane, Piedmont, Italy	475
Beringer Founder's Estate Chardonnay, California, USA	490
Bouchard Père Et Fils Bourgogne Chardonnay, Burgundy, France	540
Sauvion et Fils 'Les Ombelles' Pouilly-Fumé, Loire, France	690
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	750
Freemark Abbey Napa Chardonnay, Napa Valley, USA	890
Jean-Marc Brocard Beauregard, Chablis 1er Cru, France	890
Gaja Vistamare Ca' Marcanda, Tuscany, Italy	1,200
Château de la Maltroye Monopole, Chassagne-Montrachet 1er Cru, France	1,500

ROSÉ BY THE BOTTLE

Sauvion Rosé d'Anjou, Loire, France	310
Château Minuty M Minuty, Provence, France	440
Whispering Angel, Provence, France	590
By. Ott Rosé, Domaines Ott, Provence, France	690

MAGNUM

1.5L Lapostolle Le Rose, Chile	580
1.5L Château Minuty M Minuty, Provence, France	920

RED BY THE BOTTLE

Wolf Blass Eaglehawk Cabernet-Shiraz-Merlot, South Australia, Australia	250
Montes Cabernet Sauvignon, Curico Valley, Chile	350
Kanonkop Kadette, Stellenbosch, South Africa	450
Contini Tonaghe Cannonau de Sardegna, Sardinia, Italy	490
Cent'Anni Ripasso della Valpolicella, Veneto, Italy	520
Charles Smith, Velvet Devil Merlot, Columbia Valley, USA	520
Babydoll Pinot Noir, Marlborough, New Zealand	590
Erath Pinot Noir, Oregon, USA	590
Domaine Clarence Dillon Clarendelle Rouge, Bordeaux, France	620
Charles Smith, Boom Boom Syrah, Columbia Valley, USA	630
Charles Smith, Chateau Smith Cabernet Sauvignon, Columbia Valley, USA	670
Seresin Pinot Noir, Marlborough, New Zealand	790
Gaja, Promis Ca' Marcanda, Bolgheri, Italy	990
Château d'Arsac, Margaux-Bordeaux, France	1,150
Achaval Ferrer Quimera, Mendoza, Argentina	1,250
Chateau Batailley 5ème Grand Cru Classé, Bordeaux France	1,450



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

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

PREMIUM TEA

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

SPIRITS & LIQUEURS

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

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