

# THE LONDON PROJECT

## STARTERS

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

### FRESHLY SHUCKED OYSTERS

PER PIECE

- Black Pepper Crème Fraîche, Dill & Caviar (GF) 25
- Cucumber Granita & Pickled Jalapeño (GF)(DF) 20
- Shallot Mignonette (GF)(DF) 20

### OXFORD BEEF CHEEK CROQUETTES

Breaded, braised & spiced Oxford beef cheek, pineapple chilli & mint ketchup (DF)

### BURRATA & HEIRLOOM TOMATOES

Fresh burrata served with heirloom tomatoes, basil & a smoked raspberry sorbet (GF)

### CHARGRILLED OCTOPUS HASH

Chargrilled octopus, chorizo, fried potatoes, cherry tomatoes & fresh fennel (DF)(GF)

55

85

95

### SPICY FRIED CAULIFLOWER

Fried & marinated cauliflower in a spiced crumb, pickles & a cashew mustard dipping sauce (V)(DF)

### PAN SEARED SCALLOPS

Cauliflower purée, pickled cauliflower, granny smith apple & crispy wagyu pancia (GF)

### BUTTERMILK FRIED CHICKEN

Crispy fried buttermilk chicken coated in a spiced crumb & a chipotle aioli dipping sauce

50

95

50

### KAFFIR LIME & ANCHO CHILLI SQUID

Crispy fried squid served with fresh chilli, snap peas, coriander & a nuoc cham dipping sauce (DF)

### HOP & HOISIN BRAISED LAMB

Lamb spare ribs slow cooked in Meantime Lager & hoisin with a cashew nut dukkha (DF)(GF)(A)(N)

55

85

## FLATBREADS

### BOTANICA

90

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

### TARTUFI

100

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

### OL' SMOKIE

90

Cold Scottish smoked salmon, heirloom tomatoes, capers, red onion & dill crème fraîche

### WAGYU PANCIA

110

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

### BAJA PRAWN

90

Butterflied tiger prawns, spiced onions, pico de gallo, heirloom tomatoes & lime crema

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

## MAINS

### LOBSTER & CRAB TAGLIATELLE

145

Butter poached lobster, crab, chilli, garlic, orange & basil (A)

### ENGLISH PEAR CIDER MUSSELS

110

Shetland Island mussels steamed in Magners pear cider, garlic, shallots, thyme, fennel, pear & chard (A)(GF)

### PAN FRIED HAMOUR

125

Pan seared Hamour fillet served with a coconut curry, saffron pickles, sun chokes, baby carrots & kaffir lime (GF)

### BEER BATTERED FISH & CHIPS

125

London Meantime beer battered cod, chunky triple cooked chips, mushy peas, roast garlic tartar sauce & grilled lemon (A)

### 180G WAGYU FLANK STEAK

165

Chargrilled Wagyu flank steak, beef cheek & black garlic tortellini, beetroot purée, pickles, beef jus & a coppa crumb

### WILD MUSHROOM & TRUFFLE GNOCCHI

120

House made potato gnocchi, wild mushrooms, porcini buerre monté, pine nuts & a slow poached egg (N)

### THE WAGYU BURGER

95

100% Wagyu beef burger served on a brioche bun with an English smoked cheddar, mustard, beefsteak tomato & a red chilli jam

### 220G BEEF RIBEYE STEAK

190

Chargrilled New Zealand beef ribeye served with sage & onion Yorkshire puddings, king oyster mushrooms, celeriac purée, buttered baby potatoes & mustard jus

### QUINOA CRUSTED LAMB LOIN

155

Roasted Australian lamb loin in a puffed quinoa crust served with butternut purée, slow roasted carrots, brussel sprouts & a jus (GF)

### ORGANIC CORN-FED CHICKEN BREAST

135

Pan roasted with garlic & thyme, sautéed greens, charred baby leeks & corn, corn velouté, chicken & white wine jus (A)(GF)

## SALADS

### COFFEE BEETROOT

70

Coffee roasted baby beetroots, house made smoked ricotta, mizuna, artichoke hearts, pickled shallots & an olive hazelnut crumb (N)(GF)

### STRAWBERRY & AVOCADO

70

Fresh strawberry, avocado, cucumber and gem lettuce salad, buttermilk dressing & macadamia nuts (N)(GF)

### HONEY ROASTED DUCK

80

Honey glazed duck breast served with red endive, basil, tatsoi, compressed nectarines & pistachio, all tossed in an orange sherry vinaigrette (N)(DF)

### BUTTERNUT SQUASH & FETA

75

Roast butternut squash, tri colour quinoa, barrel aged feta, kale, pomegranate, pine nuts & apple cider vinegar dressing (DF)(GF)(N)

### PEAR, WALNUT & ENDIVE

70

Pickled & poached pear, candied walnuts, mixed endive, pear cider & chive dressing (V)(DF)(GF)

## SIDES

### FRESHLY BAKED GARLIC LOAF

25

### PARMESAN & TRUFFLE FRIES (GF)

35

### STEAMED BABY POTATOES (GF)

25

### ROCKET & PARMESAN SALAD (GF)

25

### BUTTERED ASPARAGUS

### & SHAVED ALMONDS (GF)(N)

30

### ROASTED BABY CARROTS (GF)(N)

30

## DESSERTS

### APPLE CRUMBLE

45

Slow cooked apples & shortbread crumble served with brandy anglaise, caramel & vanilla ice cream (A)

### QUEENIES CHOCOLATE TORTE

50

Glazed chocolate torte served with our Queenies Estate coffee ice cream, frosted hazelnuts, fresh raspberries & a chocolate crumb (N)

### MILK & HONEY PANNA COTTA

45

Honey panna cotta served with poached apricots, caramelized white chocolate, lemon curd & a saffron honey sponge

### VANILLA PARFAIT

50

Vanilla parfait served with fresh strawberries, strawberry sorbet & a rhubarb granita

### CHEESE SELECTION

65/120

A selection of English brie, blue, aged cheddar & goats cheese served with house made preserves & crackers (N)

(V) Vegan (N) Contains Nuts (DF) Dairy Free (GF) Gluten Free (A) Contains Alcohol

All prices are in AED and are inclusive of 7% municipality fees and 5% VAT