



# LONDON STEAKHOUSE CO.

Martini Green Olives £4.50  
*Cerignola*

Freshly Baked Sourdough £4.50  
*English Salted Butter*

## APÉRITIFS

Caribbean Punch  
*pineapple, malibu, blue curacao*

SW3  
*martini dry, grand marnier, orange garnish*

Cranberry Blush  
*vodka, cranberry juice, cointreau, cherry*

Whisky Mac  
*grouse whisky, ginger wine*

LSC Pornstar Supplement £4

Champagne Supplement £5

## HORS D'OEUVRES

Ham Hock Terrine  
*celeriac remoulade*

Prawn Cocktail Deluxe £2 Supp.  
*Marie Rose sauce, avocado, gem lettuce*

Kipper Pâté with Bacon and Whisky  
*sourdough*

Soup of the day  
*waiter will advise*

Scottish Smoked Salmon  
*blinis, crème fraiche, capers*

Beetroot & Goats Cheese Salad (v)  
*chopped walnuts and sherry vinaigrette*

## FISH MAINBOARDS

Grilled Fish £Supp.  
*pomme fondant, buttered spinach*

Wheeler's Fishcake  
*tartare sauce, poached egg, sauteed spinach*

## GRILLED & ROAST MEATS

Braised Boeuf Bourguignon  
*creamed potatoes*

Finest Quality Grass Fed 8oz Rump Steak  
*served medium rare with choice of sauce*

Corn Fed Chicken Breast 'Café de Paris'  
*creamed potatoes, braised red cabbage*

## FINEST QUALITY GRASS-FED BEEF

*Our beef comes from master butcher Aubrey Allen and is dry-aged for 28 days.*

*All steaks are served with either Café de Paris butter, Béarnaise butter or Peppercorn Sauce (Additional sauces are charged at £2.50)*

12oz Sirloin, served on the bone (£14.00 Supp.)

10oz Ribeye (£15.50 Supp.)

14oz Ribeye (£18.50 Supp.)

7oz Centre-Cut Fillet (£18.50 Supp.)

6oz Fillet Medallions, roasted vine tomatoes (£12.50 Supp.)

Fillet of Tournedos Rossini, buttered spinach, black truffle, foie gras and brioche (£12.50 Supp.)

24oz T Bone, fillet & Sirloin (£36/share, £59/for one, £100/one each)

14oz Chateaubriand (£36/share, £59/for one, £100/one each)

## STEAK TOPPINGS

Maple Cured Bacon £5.50  
*prime streaky bacon*

Two Fried Eggs £4.50  
*free range hens eggs*

Tiger Prawns £7.00  
*garlic butter*

## VEGETARIAN & VEGAN DISHES

Smoked Tofu & Purple-Sprouting Broccoli (vegan)  
*pearl barley, roasted aubergine, soy dressing*

Eggs Florentine (v)  
*Hollandaise sauce, fricassee of wild mushrooms*

## SIDE ORDERS £6.50

Potato Croquettes

Creamed Potatoes

Braised Red Cabbage

Panzanella Salad

Mixed Leaf Salad

Portobello Mushroom

House Fries

L.S.C. Onion Rings

Haricots Verts

## VINTNER WINE RECOMMENDATION - £40.00

Le Bosq Blanc, Vin De France  
*'Citrus, Passionfruit and Lively'*

Le Bosq Rouge, Vin De France  
*'Cherry, Strawberry and Spices'*

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Cover Charge 1.00 per person

Please inform your waiter of any dietary requirements or food allergies prior to ordering.

For more of our allergen information, please scan this QR code.

All dishes may contain traces of nuts.

