Vegetarian Freshly Baked Mains Sourdough Available £4,50

London Steakhouse Co.



FIVE COURSE GOURMET MENU

Caribbean Punch pineapple, malibu, & blue curação

SW3 martini dry, grand marnier & orange



Cranberry Blush vodka, cranberry, cointreau & cherry

Whisky Mac Scotch whisky, green ginger wine

L.S.C. Pornstar (£5.00 supp.)



Gls Champagne (£6.00 supp.)

From the Sea

Scottish Smoked Salmon served with blini, crème fraîche & capers



1st & 2nd

Course

From the Land

Beetroot & Goat's Cheese Salad (v) chopped walnuts & sherry vinaigrette

Mackerel & Watercress Pâté toasted sourdough

> Ham Hock Terrine celeriac remoulade



Roasted Bone Marrow with Parsley

& Shallot Salad (£3.00 supp.)

Wheeler's Fishcake tartare sauce, poached egg & sautéed spinach

> Fillet Medallions vine tomatoes

60Z (£14.00 supp)

90Z (£19.00 supp)

Fillet of Tournedos Rossini

spinach, truffle, brioche & foie gras

 $(\cancel{E}14.00 \text{ supp})$

70z House Cut Steak 21 day dry-aged served with a choice of sauce

eppercorn

Béarnaise Sauce

served with creamed potatoes

140Z (£19.50 supp)

Ribeye

Braised Boeuf Bourguignon

100Z (£14.00 supp)

120Z (£24.00 supp)

Larger Cuts Availably Daily Waiter will Advise

Chateaubriand

160z to share (£30.00 supp)

160z for one (£35.00 supp)

STEAK TOPPINGS

Maple Cured Bacon £5.00 prime streaky bacon

Bone Marrow £7.00 oven roasted

Tiger Prawns £9.00 garlic butter

Two Fried Eggs £4.00 free range hens eggs

House-Cut Fries

House Coleslaw

Café de

Paris

Butter

ALL AT £8.50

Honey Mustard Salad

Onion Rings

Single *£8.50* Double £12.00 **Creamed Potatoes**

Side

Creamed Spinach

Portobello Mushroom

Truffle & Parmesan +£2.50

Gratin Dauphinoise

Orders

Braised Red Cabbage

Brandy Snaps with Cointreau cream Chocolate Mousse La Folie Douce



Sticky Toffee Pudding (£3.00 supp) served with ice cream

Lemon Posset fresh raspberry



