



LONDON STEAKHOUSE Co.

CITY ♦ CHELSEA

ESTD 2008

CITY

Glass of NV Brut de Baron de Marck Champagne

SOUP

Cream of Celeriac Soup (v)
roast garlic

HORS D'OEUVRES

Tartare of Tuna
yellowfin tuna, toasted sour dough

Chicken Liver Parfait
toasted brioche

MAIN COURSES

Smoked Haddock Fishcake
wilted spinach, mustard sauce

8oz Rump Steak
flavoursome rump cut

Honey Roast Pork Belly Marco Polo
cannellini beans

*On request, we have made available all of our steaks, at a supplement, if you wish to try them.
Our beef comes from master butcher Aubrey Allen and is dry-aged on the bone for 28 days.
All steaks are served with a choice of Café de Paris butter; peppercorn or béarnaise sauce.*

10oz Rump Steak (£6 supp.)
*full of flavour, more texture than other cuts;
best cooked medium rare*

10oz Tail-on Ribeye (£7 supp.)
*extra fat to keep it tender
if you prefer medium or well done*

Beef Wellington (£7 supp.)
*prime rump, puff pastry,
wild mushroom duxelle*

12oz Sirloin on the bone (£8 supp.)
*balanced flavour and tenderness;
best cooked medium rare*

6oz Centre-Cut Fillet (£8 supp.)
*two medallions, roasted vine tomatoes;
best cooked medium rare*

14oz Ribeye (£10.50 supp.)
*marbled and juicy;
best cooked medium rare*

8oz Centre-Cut Fillet (£10.50 supp.)
*melts in the mouth;
best cooked medium rare*

24oz Porterhouse (£17/share; £34/for one; £52/one each)
the ultimate steak for hungry steak lovers or to share; best cooked medium rare

STEAK TOPPINGS

Maple Cured Bacon £4.50

Two Fried Eggs £3.50

SIDE ORDERS £4.75

Pont Neuf Chips

Creamed Potatoes

Buttered New Potatoes

Buttered Greens & Lardons

Creamed Spinach

Seasonal Veg

Panzanella Salad

Green Salad with Herbs

House Fries

Crispy Onion Rings

DESSERTS

Vanilla Cheesecake with Mixed Berries

Crème Brûlée

Chocolate & Chestnut Truffle Cake

British Cheeses, Almond Fig Cake & Quince Curd

Pecan Pie

Sticky Toffee Pudding

COFFEES & TEAS, £3.50

All prices include VAT. A discretionary 12.5% service charge will be added.
Before you order, please inform our staff if any of your party have a food allergy or intolerance.