

CITY • CHELSEA

EST^D2008

CITY

Whisky Mac whisky, ginger wine £11.50

Captain White dark rum, peach purée, vanilla £11.50

Passion Jazz vodka, passionfruit, apple juice £11.50

HORS D'OEUVRES

Chicken Liver Parfait toasted brioche

Cream of Celeriac Soup (v)

roast garlic

Special of the Day

Crab Salad red apple, mint & lime

Beef Short Ribs

house BBQ glaze & coleslaw

MAIN COURSES

Smoked Haddock Fishcake

80z Rump Steak

Braised Boeuf Bourguignon

Honey Roast Pork Belly Marco Polo

wilted spinach, mustard sauce

flavoursome rump cut

creamed potatoes

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.)

10oz Tail-on Ribeye (£9.50 supp.)

Beef Wellington (£7 supp.)

12oz Sirloin on the bone (£9.50 supp.)

full of flavour, more texture than other cuts;

best cooked medium rare

extra fat to keep it tender
if you prefer medium or well done

prime rump, puff pastry,
wild mushroom duxelle

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 (£12.00 supp.)

8oz Centre-Cut Fillet (£12.00 supp.)

marbled and juicy;
best cooked medium rare

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

London Steakhouse Co. has pledged to donate 50p from the sale of each portion of Handcut House Fries to CLIC Sargent, the UK's leading childhood cancer support charity.

Together we are changing what it means to be diagnosed with cancer when you're young.



DESSERTS

Vanilla Cheesecake with Mixed Berries

Crème Brulée

Chocolate & Chestnut Truffle Cake

British Cheeses, Almond Fig Cake & Quince Curd

Pecan Pie

Sticky Toffee Pudding

COFFEES & TEAS, £3.50