



LONDON STEAKHOUSE Co.

CITY ♦ CHELSEA

EST^o2008

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

Butternut Squash Soup (v)
toasted seed

Kipper Pâté with Whisky
served with melba toast

Beef Short Ribs
house BBQ glaze & coleslaw

MAIN COURSES

Smoked Haddock Fishcake
wilted spinach, mustard sauce

8oz Rump Steak
flavoursome rump cut

Braised Boeuf Bourguignon
creamed potatoes

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 either Café de Paris butter; peppercorn or béarnaise sauce.

Additional sauces are charged at £2.50

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

10oz Tail-on Ribeye (£9.50 supp.)
*extra fat to keep it tender
if you prefer medium or well done*

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

12oz Sirloin on the bone (£9.50 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 (£12.00 supp.)
*marbled and juicy;
best cooked medium rare*

8oz Centre-Cut Fillet (£12.00 supp.)
*melts in the mouth;
best cooked medium rare*

24oz Porterhouse (£17/share; £34/for one; £52/one each)
(fillet & sirloin, perfect for sharing; best cooked medium rare)

16oz Chateaubriand (£20/share; £40/for one; £65/one each)
(prime fillet, perfect for sharing; best cooked medium rare)

STEAK TOPPINGS

Bone Marrow £4.50
parsley & lemon

Maple Cured Bacon £4.50

Breakfast Grill Garnish £4.50
back bacon, portobello mushroom, grilled tomato

Two Fried Eggs £3.50

Tiger Prawns £5.00
garlic butter

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 Brûlée

Chocolate & Chestnut Truffle Cake

British Cheeses, Sherry Steeped Fruit Cake

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.