



LONDON STEAKHOUSE Co.

CITY ♦ CHELSEA

ESTD 2008

CHELSEA

Take home a bottle of your favourite Posh condiment today! Ask your waiter to add one to your bill or try all 3 for £10.00.

Posh Ketchup £3.95
Posh Brown Sauce £3.95
Posh Mustard Sauce £3.95

APÉRITIFS

Gingersnap £11.50 <i>vodka, lemon juice, ginger syrup</i>	Passion Jazz £11.50 <i>vodka, passion fruit, apple juice</i>	Champagne Classic £14.50 <i>sugar cube, brandy, bitters, Champagne</i>	Whisky Mac £11.50 <i>whisky, ginger wine</i>	4 Seasons £11.50 <i>cachaça, grapefruit, orange</i>
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HORS D'OEUVRES

Pea & Mint Soup (v) £8.50 <i>crème fraîche</i>	Beetroot & Goats Cheese Salad (v) £10.00 <i>walnut dressing</i>	Burrata Salad (v) £11.50 <i>tomato, pesto & basil</i>
Kipper Pâté with Whisky £9.50 <i>served with melba toast</i>	Chicken Liver Parfait £10.95 <i>toasted brioche</i>	Soup of the Day £8.50 <i>waiter will advise</i>
Cornish Crab on Toasted Crumpet £13.75 <i>brown meat, poached hen's egg</i>	Potted Duck with Green Peppercorns £9.50 <i>served on toasted sourdough</i>	

FISH MAINBOARDS

Fillet of Sea Bream & Basil £22.50 <i>salad of tomato, black olive & capers</i>	Lemon Sole & Brown Shrimp Butter £25.00 <i>on the bone with creamed potatoes & broccoli</i>	Smoked Haddock Fishcake £18.50 <i>mustard sauce, wilted spinach</i>
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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; peppercorn or béarnaise sauce. Additional sauces are charged at £2.50.

8oz Rump £23.50	6oz Centre-Cut Fillet £31.00 <i>two medallions, roasted vine tomatoes</i>	10oz Tail-on Ribeye £29.00
10oz Rump £27.00	8oz Centre-Cut Fillet £41.50	14oz Ribeye £40.00
12oz Sirloin £31.00 <i>served on the bone</i>	16oz Chateaubriand £66.50 <i>(prime fillet, perfect for sharing)</i>	24oz Porterhouse £55.50 <i>(fillet & sirloin, perfect for sharing)</i>
		Prime Fillet of Beef Wellington £30.00 <i>puff pastry, wild mushroom duxelle</i>

STEAK TOPPINGS

Bone Marrow £4.50 <i>parsley & lemon</i>	Maple Cured Bacon £4.50 <i>prime streaky bacon, Aubrey Allen</i>	Breakfast Grill Garnish £4.50 <i>streaky bacon, portobello mushroom, grilled tomato</i>	Two Fried Eggs £3.50 <i>free range hens eggs</i>	Tiger Prawns £5.00 <i>garlic butter</i>
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VEGETARIAN & VEGAN DISHES

Smoked Tofu & Purple-Sprouting Broccoli £13.95 (vegan) <i>pearl barley, roasted aubergine & soy dressing</i>	Homemade Gnocchi & Confit Plum Tomatoes £13.95 (v) <i>basil & burrata</i>
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FRESHLY GROUND 6OZ BEEF BURGERS

All burgers are served properly cooked with a portion of House Fries

American £15.50 <i>caramelised bacon, onion rings, Applewood cheese & house BBQ</i>	Notting Hill £15.50 <i>grilled portobello mushroom, Emmental cheese, slow roast onion & Posh Ketchup</i>	Swiss £15.50 <i>Gruyère cheese, cornichons, crispy onions & Posh Ketchup</i>
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GRILLED & ROAST MEATS

Chicken Schnitzel 'Holstein' £18.50 <i>fried egg, anchovy fillets, caper butter & herb salad</i>	Salad of Confit Duck Leg £18.50 <i>Toulouse sausage, new potato, tomato, capers & soft boiled egg</i>	Braised Boeuf Bourguignon £19.50 <i>creamed potatoes</i>
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SIDE ORDERS £5.25

Potato Croquettes	Creamed Potatoes	Buttered New Potatoes	Buttered Greens & Lardons
Creamed Spinach	Seasonal Vegetables	Panzanella Salad	Green Salad with Herbs
	House Fries	L.S.C. Onion Rings	

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

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