



# 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.

Upgrade to a glass of champagne for just £5

Cranberry Blush

vodka, cranberry juice,  
Cointreau & cherry

Passion Jazz

vodka, passion fruit  
& apple juice

SW3

Martini Dry, Grand Marnier  
& orange garnish

Dry Italian

Campari, vodka, Angostura Bitters  
& cranberry juice

Whisky Mac

whisky, ginger wine

## HORS D'OEUVRES

Pea & Mint Soup (v)

crème fraîche

Cornish Crab on Toasted Crumpet

brown meat, poached hen's egg

Chicken Liver Parfait

toasted brioche

Beetroot & Goats Cheese Salad

walnut dressing

## MAIN COURSES

Smoked Haddock Fishcake

mustard sauce, wilted spinach

Braised Boeuf Bourguignon

creamed potatoes

8oz Rump Steak

served medium rare

Salad of Confit Duck Leg

Toulouse sausage, new potato, tomato, capers & soft boiled egg

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. Additional sauces are charged at £2.50.

10oz Rump Steak (£8.50 supp.)

full of flavour, more texture than other cuts;  
best cooked medium rare

10oz Tail-on Ribeye (£12.00 supp.)

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

Beef Wellington (£9.50 supp.)

prime fillet, puff pastry,  
wild mushroom duxelle

12oz Sirloin on the bone (£12.00 supp.)

balanced flavour and tenderness;  
best cooked medium rare

6oz Centre-Cut Fillet (£10.50 supp.)

two medallions, roasted vine tomatoes;  
best cooked medium rare

14oz Ribeye (£14.50 supp.)

marbled and juicy;  
best cooked medium rare

8oz Centre-Cut Fillet (£14.50 supp.)

melts in the mouth;  
best cooked medium rare

24oz Porterhouse (£19.50/share; £36.50/for one; £54.50/one each)

fillet & sirloin, perfect for sharing; best cooked medium rare

16oz Chateaubriand (£22.50/share; £42.50/for one; £67.50/one each)

prime fillet, perfect for sharing; best cooked medium rare

## STEAK TOPPINGS

Bone Marrow £4.50

parsley & lemon

Maple Cured Bacon £4.50

prime streaky bacon, Aubrey Allen

Breakfast Grill Garnish £4.50

streaky bacon, portobello mushroom, grilled tomato

Two Fried Eggs £3.50

free range hens eggs

Tiger Prawns £5.00

garlic butter

## VEGETARIAN & VEGAN DISHES

Smoked Tofu & Purple-Sprouting Broccoli (vegan)

pearl barley, roasted aubergine & soy dressing

Homemade Gnocchi & Confit Plum Tomatoes (v)

basil & burrata

## 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

## DESSERTS

Lemon Posset with Raspberries

Soft Serve Vanilla Ice Cream Sundae

Sticky Toffee Pudding

London Steakhouse Co. Rice Pudding

Chocolate & Chestnut Truffle Cake

## COFFEE & TEA £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.