



LONDON STEAKHOUSE Co.

CITY ♦ CHELSEA

ESTD 2008

CHELSEA

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

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

Cured Mackerel

pickled apple & horseradish crème fraîche

Soup of the Day

waiter will advise

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 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*

6oz Centre-Cut Fillet (£10.50 supp.)

*two medallions,
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

Two Fried Eggs £3.50

free range hens eggs

Tiger Prawns £5.00

garlic butter

VEGETARIAN & VEGAN DISHES

Summer Squash Risotto (vegan)

red pepper, chilli & coriander

Artichoke & Truffle Ravioli (v)

Parmesan & fresh herbs

SIDE ORDERS £5.25

Tomato, Shallot & Balsamic Salad

Creamed Potatoes

Buttered New Potatoes

Buttered Greens & Lardons

Creamed Spinach with Gruyère

House Fries

L.S.C. Onion Rings

Potato Croquettes

DESSERTS

Lemon Posset with Raspberries

Soft Serve Vanilla Ice Cream Sundae

Sticky Toffee Pudding

London Steakhouse Co. Rice Pudding

Chocolate & Pistachio Crème Brûlée

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.