

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



# LONDON STEAKHOUSE Co.

CITY ♦ CHELSEA

ESTD 2008

CITY

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*

Chicken Liver Parfait

*toasted brioche*

Soup of the Day

*waiter will advise*

Beetroot & Goats Cheese Salad (v)

*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

*two pieces, parsley & lemon*

Maple Cured Bacon £4.50

*prime streaky bacon*

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*

Risotto Of Your Choice (v)

*Mushroom/Beetroot/Butternut Squash*

## SIDE ORDERS £5.25

Potato Croquettes

Creamed Potatoes

Buttered New Potatoes

Buttered Greens & Lardons

Creamed Spinach

House Fries

L.S.C. Onion Rings

Tomato, Shallot & Balsamic Salad

## DESSERTS

Lemon Posset with Raspberries

London Steakhouse Co. Rice Pudding

Bread & Butter Pudding Deluxe

Sticky Toffee Pudding

Pecan Pie

## 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.**