



LONDON STEAKHOUSE Co.

APÉRITIFS

Passion Jazz <i>vodka, passion fruit, apple juice</i>	Cranberry Crush <i>Vodka, cranberry juice, cointreau & cherry</i>	Dry Italian <i>Campari, Cranberry & Angostura Bitters</i>	SW3 <i>Martini Dry, Grand Marnier & Orange Garnish</i>	Whisky Mac <i>whisky, ginger wine</i>
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HORS D'OEUVRES

Ham Hock Terrine
served with sourdough and piccalilli

Soup of the day
waiter will advise

Classic Prawn Cocktail A La Russe
Marie Rose sauce, brown bread & butter

Kipper Pâté with Bacon & Whisky
served with melba toast

Beetroot & Goats Cheese Salad (v)
served with sherry vinaigrette

Potted Duck with Green Peppercorns
served with toasted sourdough

FISH MAINBOARDS

Fillet of Sea Bream & Basil
Mediterranean salad of black olive & capers

Wheeler's Fishcake
Tartare sauce, poached egg & sauteed spinach

GRILLED & ROAST MEATS

Braised Boeuf Bourguignon
creamed potatoes

Salad of Confit Duck Leg
Toulouse sausage, new potatoes, green beans, tomato, onion, capers and black olives

8oz Rump
served medium rare with choice of sauce

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, Béarnaise butter or Peppercorn Sauce (Additional sauces are charged at £2.50)*

Prime Fillet of Beef Wellington (£9.50 Supp.)

12oz Sirloin, served on the bone (£12.00 Supp.) 10oz Ribeye (£12.00 Supp.) 14oz Ribeye (£14.50 Supp.)
8oz Centre-Cut Fillet (£14.50 Supp.) 6oz Fillet Medallions, roasted vine tomatoes (£10.50 Supp.)

24oz T Bone, fillet & Sirloin (£20/Share, £42/for one, £75/one each)
36oz T Bone, Fillet & Sirloin (£50/Share, £73/for one, £145/one each)
16oz Chateaubriand (£36/share, £59/for one, £100/one each)

STEAK TOPPINGS

Maple Cured Bacon £4.50
prime streaky bacon

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

Eggs Florentine (v)
Hollandaise sauce & fricassee of wild mushrooms

SIDE ORDERS £5.50

Potato Croquettes

Creamed Potatoes

Braised Red Cabbage

Panzanella Salad

Sauteed Broccoli

House Fries

L.S.C. Onion Rings

Mixed Leaf Salad

PUDDINGS

Sticky Toffee Pudding

Apple Crumble

Lemon Posset

Served with Ice Cream

Westcombe Mature Cheddar, served with fig chutney & crackers (£2.00 Supp.)

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.