

LONDON STEAKHOUSE Co.

CITY

EST<sup>D</sup>2008

WINE LIST

## INTRODUCTION

Here at the London Steakhouse Company, we have compiled an extensive range of exceptional wines and champagnes, all carefully chosen to complement your dining experience with us. Our wine menu has been structured in such a way so that you can be confident in your selection, regardless of your wine knowledge.

You will find the wines listed at the front of our menu are all available to order by the glass, carafe or by the bottle. The rest of our wines are grouped by style together with tasting notes, giving you the opportunity to experiment and try wines that you may not have tasted before.

Our fine wines have been assembled with the whole purpose of providing incredible value, whilst not compromising on the level of choice. We are very excited to be using Coravin<sup>TM</sup> technology which enables us to pour a single glass without opening the bottle. This means that we can extend the opportunity to all our guests, of being able to taste some of the rarest wines available.

Of course if you would like some guidance with any of our wines, then please do not hesitate to ask a member of staff who will be more than happy to help you.



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## LONDON STEAKHOUSE CO WINE

### OUR STORY

Portugal and England have the world's oldest military alliance, ratified at the Treaty of Windsor in 1386. Mirroring this longstanding alliance, and as a result of the London Steakhouse Company's great affinity for Lisbon, the owners have collaborated with a local wine maker - Artur Gama to create a collection of red and white wines. Artur selects grapes from 50 acres of vines and makes the wine on his family's farm, Quinta da Boa Esperança. We oversee the whole process from field to table, this ensures we provide the best-drinking wine for our customers and their guests.

All of our London Steakhouse Co wines are created to perfectly accompany the food we serve. We have created a unique red and white blend (vintage 2015 and 2017) and a reserve of both (vintage 2015 and 2016). Each bottle is branded with our beautiful label and is available for you to try today. We also have a magnum (1.5 litres) of the red and white blends which provides great value for larger groups.

	175ml Glass	500ml Carafe	Bottle	Magnum
<b>London Steakhouse Co White, 2017</b> <b>Lisboa, Portugal</b> Made from native Fernão Pires and Arinto grapes, this wine has the freshness and fruity palate of tropical fruits while reflecting some of the characteristics of a Sauvignon Blanc.	15.50	28.00	41.00	75.00
<b>London Steakhouse Co White Reserve, 2016</b> <b>Lisboa, Portugal</b> A citrus coloured wine, rich and structured, complex, and with a longstanding finish. Balanced with aromatic characteristics and floral notes.	19.50	39.00	61.00	
<b>London Steakhouse Co Red, 2015</b> <b>Lisboa, Portugal</b> A complex wine with balsamic and black fruits notes, fresh and intense, with firm tannins and a longstanding finish.	15.50	29.00	41.00	75.00
<b>London Steakhouse Co Red Reserve, 2015</b> <b>Lisboa, Portugal</b> Black fruits, subtle balsamic notes, and an elegant floral finish; full-bodied with complex and spicy aromas.	19.50	39.00	61.00	

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# LONDON STEAKHOUSE CO.

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## FINE WINE

### WHITE WINE

- |   | Vintage | 125ml<br>Glass | Bottle |
|---|---------|----------------|--------|
| <b>01. Hermitage Blanc, Chante-Alouette, M. Chapoutier, France</b><br>Made from 100% Marsanne hand-harvested from three different vineyard sites, all with different soil types give wonderful complexity to this wine. One third of the wine is vinified in wooden barrels with regular stirring. The wine is then aged for 10 to 12 months before bottling. Green-gold in colour, the nose is complex and subtle with aromas of quince, walnut, honey, ginger and acacia. On the palate you can feel the minerality and weight. A truly elegant wine.   | 2015    | 22.00          | 110.00 |
| <b>02. Walter Hansel North Slope Chardonnay, Russian River Valley, California, USA</b><br>Located at the northern end of Sonoma County, the Chardonnay grown here is some of the most lauded in the whole of California.<br><br>Stylish and generous from Stephen Hansel, the North Slope Chardonnay 2014 shows gorgeous hazelnuts, poached pear, citrus oil and pineapple.<br><br>There is a sense of French style here; buttery brioche and lavish richness for a fraction of the price of Montrachet – what a wine!  | 2016    | 23.00          | 115.00 |
| <b>03. Puligny-Montrachet 1er Cru Sous le Puits, Remoissenet et fils, Burgundy, France</b><br>Founded in 1877, Remoissenet Père et Fils was run for most of the last one hundred years from a 14th Century building in Beaune. Claudie Jobard has been the head winemaker here since 2005 and was inspired by her mother, Laurence, who was the head winemaker at the famed Joseph Druhin for 30 years; so a great deal of passion and heritage.<br><br>The vineyard of Sous les Puits can be found in the far north-west corner of the appellation, near the hamlet of Blagny; is situated quite high on the slope and usually produces bright, fresh wines for which the house is famous.. The wines benefit from the house's policy of picking late, by exhibiting both a piercing minerality and ripe fruit flavours. It is aged for 16 months in 40% new French Oak barrels. | 2013    | 25.00          | 125.00 |
| <b>04. Meursault 1er Cru Les Poruzots, Henri Boillot, France</b><br>One of the first to pick on the slopes of Montrachet and Meursault, there is a vibrancy, energy and undeniable mineral structure to Boillot's wines.<br><br>The alluring pale golden hue of the Les Poruzots 2015 draws you in. The wine is bursting with confit lemon, floral notes and creamy acacia from 50% new oak barrels. A stunning wine from a 3rd generation winemaker with a huge reputation and cult following.   | 2015    | 29.00          | 145.00 |

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## FINE WINE

### WHITE WINE

	Vintage	125ml Glass	Bottle
05. <b>Pouilly Fume Blanc, Silex, Didier Dageuneau, Loire, France</b>	2014	35.00	175.00
<p>The term 'Legend' is perhaps marginally overused in the wine world, however few would argue against placing Didier Dageuneau in this esteemed bracket. Didier was the man behind some of the world's most iconic, complex Sauvignon Blanc's from the Pouilly Fumé appellation in the Loire. Since his tragic death in 2008, his son Benjamin has continued his legacy, crafting wines of extraordinary character and acclaim.</p> <p>'Silex' is the French for flint, a dominant component of Dagenau's limestone rich vineyard soils. Unusually, the wine is fermented and aged in oak demi muids barrels which lends added texture and complexity.</p> <p>The 2014 Silex does smell palpably of flint and herbs and zesty citrus notes, while on the palate there are notes of lime juice, apple blossom, struck flint and fine lemon garlanding a firm, almost spicy mineral core. This is a true gem, both incredibly intense but also exceptionally well balanced. Stunning!</p>			
06. <b>Bâtard-Montrachet Grand Cru, Louis Jadot, France</b>	2011	59.00	295.00
<p>The most full-bodied of the Grand Crus of Puligny and Chassagne. This wine is fermented and aged for an average of 18 months in oak barrels before bottling. The wine starts with intense aromas and flavours of almonds, apple, white flowers and spices. It has a sumptuous richness, great concentration, a stunning intensity and incredible length. (2011 Vintage: 95 points Wine Spectator).</p>			

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## FINE WINE

### RED WINE

Vintage 125ml Bottle  
Glass

07. **Corton-Pougets Grand Cru, Domaine des Héritiers Louis Jadot, France** 2006 24.00 122.00  
The Grand Cru vineyard of Les Pougets is made up of two parcels covering ten hectares on the upper and mid-slope next to the Le Charlemagne 'climat'. Jadot owns a superb, southerly-exposed parcel of about 1.5 hectares purchased in 1914. This exceptional site yields pure, mineral wines with red fruits and firm tannins. With age they become more expressive and more attractive, showing seductive layers of berry and oak. The 2006 started life beautifully balanced but slightly austere in comparison to the 2005. It has now developed into a wine with a combination of refinement and complexity. It shows a touch of spice and forest floor that merges into the intense and mineral-infused medium-bodied fruit flavours, culminating in an impressively long finish.
08. **Hermitage, Monier de la Sizeranne, M. Chapoutier, France** 2011/12 25.00 124.00  
From the Rhône's smallest appellation, this wine is a blend of Syrah grapes hand-harvested from different vineyard sites, including Le Méal and Les Greffieux. Fermented in concrete tanks with one to two daily treadings to ensure a good extraction, it is then aged in oak casks for 12 to 14 months. The wine is a deep garnet-red, with purplish lights. It shows raspberry and blackcurrant aromas with a hint of liquorice and spicy, black pepper. Round and elegant in the mouth, the wine has concentrated dark and red fruits with gentle tannins followed by a lingering fresh finish.
09. **Sassicaia Tenuta San Guido, Bolgheri DOC, Italy** 2011 41.00 205.00  
A landmark Italian wine created by the Marchese Mario Incisa della Rocchetta based on the finest wines of Bordeaux. 85% Cabernet Sauvignon and 15% Cabernet Franc, from vineyards on the Tuscan coast near Livorno. The wine is fermented in stainless steel before 24 months ageing in French oak barrique. It has ripe black cherry and blackberry flavours with accents of rosemary, mineral and spice. Concentrated and intense, it is fresh and focused, with blackcurrant and cedar notes on the finish. (Vintage 2011: 95 points Wine Spectator Insider).

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## FINE WINE

Vintage 125ml Bottle  
Glass

### RED WINE

10. **Château Cos d'Estournel, St Estephe, France** 1996 57.00 285.00  
The flagship property of St Estephe, steeped in history and viticultural heritage. The vineyard is situated on a sublime, south-facing gravel ridge very close to neighbouring Pauillac and is an impressive landmark for Medoc region.  
  
The 1996 has attained lofty status as a grower of a vintage; a blend of 65% Cabernet Sauvignon and 35% Merlot it is intense, focused and steely. With hallmark freshness, black fruit, graphite and beautiful fine tannins, the wine is nuanced, savoury and so, so impressive. Subtle splendour.
11. **Opus One 2007, Oakville, Napa, California, USA** 2010 80.00 400.00  
Opus One was founded by Baron Philippe de Rothschild and Robert Mondavi in the rolling hills of the Napa Valley in 1979. The wine is a blend of Cabernet Sauvignon 79%, Merlot 8%, Cabernet Franc 6%, Petit Verdot 6% and Malbec 1%. Fermented in stainless steel and aged in new French oak for 19 months. The wine is deep red-ruby with perfumed aromas of ripe berries, roast coffee and flowers. Quite fresh and juicy in the mouth, but with a slightly exotic character to the dark berry, black cherry, smoky oak and bitter chocolate flavors. A sensational Opus One with sweet tannins and impressive precision and depth. (Vintage 2007: 95 points Robert Parker, Wine Advocate).
12. **Château Mouton Rothschild, Pauillac, Bordeaux, France** 2001 100.00 475.00  
Mouton Rothschild needs little introduction; one of world's most highly rated wines. The 2001 is a blend of 86% Cabernet Sauvignon, 12% Merlot and 2% Cabernet Franc and shows the hallmark of a long, and reasonably dry summer.  
  
Bold and muscular, the wine is awash with savoury notes of espresso, spice and cassis and bound up by savoury, grippy tannins. Solid, dense and with great persistence on the palate, this Mouton is a huge classical treat from the property. Artwork by Robert Wilson.

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## CHAMPAGNE

	Vintage	125ml Glass	Bottle
13. <b>Taittinger Brut Réserve, France</b> The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.	NV	17.00	79.95
14. <b>Deutz Blanc de Blanc, France</b> Bright and clear with greenish bronze tinges characteristic of Chardonnay. On the nose, floral and citrus fruits mingle with buttery apple notes. The wine is clean and fresh, with scintillating acidity and small but consistent bubbles. Citrus and green fruit lead on the palate, underpinned by a pleasant minerality.	NV		86.00
15. <b>Taittinger Prelude, France</b> The wine is subtle and fresh on the nose. The initial mineral aromas quickly give way to green and then floral notes with the fragrance of elderflowers and spicy cinnamon undertones. The entry onto the palate is clean and lively, dominated by very exceedingly fresh citrus notes.	NV		94.00
16. <b>Veuve Clicquot Vintage Réserve Brut, France</b> Fuller in style than Yellow Label, the blend is 67% Pinot Noir and 33% Chardonnay, all from Premier Cru vineyards. Only made in the best years when the quality reaches the demanding standards set by this great house.	NV		105.00
17. <b>Laurent-Perrier Cuvée Rosé Brut, France</b> The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.	NV		127.00
18. <b>Dom Pérignon Brut, France</b> Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.	2006/08		220.00

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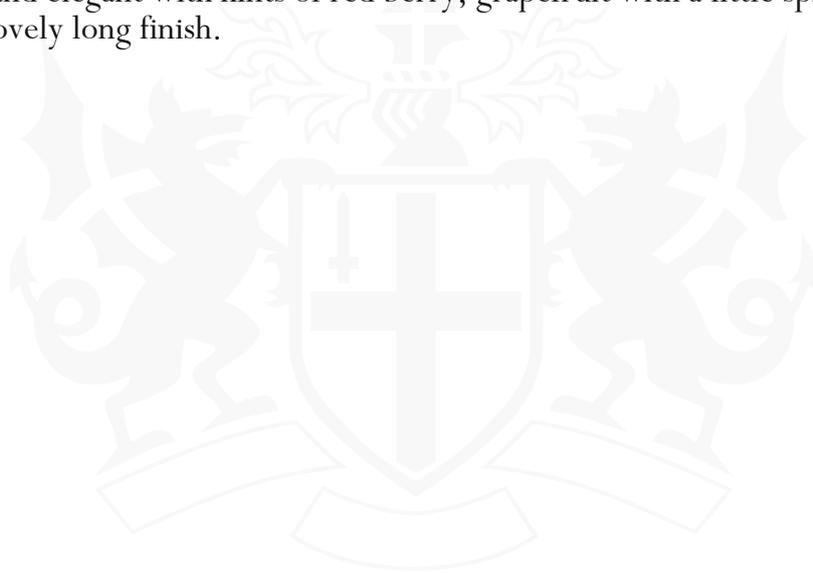
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## SPARKLING WINE

	Vintage	125ml Glass	Bottle
19. <b>Villa Conchi Brut Reserva, Cava, Spain</b> The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.	NV		40.00
20. <b>Bolla Prosecco Spumante Extra Dry, Italy</b> A clear, bright straw yellow colour with a fine and persistent mousse. A pronounced aroma of candied fruit, a clean and very agreeable flavour, with natural residual sugars and a distinct aromatic finish.	NV	14.00	46.95
21. <b>La Folie Sparkling Rosé Mirabeau, France</b> A blend of Syrah and Grenache which gives a gorgeous ballet-pink colour with a delicate effervescent sparkle. The mousse is mouth-filling and elegant with hints of red berry, grapefruit with a little spice and a lovely long finish.	NV		54.00





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## WHITE WINES

### DRY, DELICATE

Vintage 175ml 500ml Bottle  
Glass Carafe

- |     |  |         |       |       |       |
|-----|--|---------|-------|-------|-------|
| 22. | <b>London Steakhouse Co, Lisboa, Portugal</b>  | 2017    | 15.50 | 29.00 | 41.00 |
|     | Made from native Fernão Pires and Arinto grapes, this wine has the freshness and fruity palate of tropical fruits while reflecting some of the characteristics of a Sauvignon Blanc.   |         |       |       |       |
|     | This wine is also available as a 1.5 litre magnum for £75.   |         |       |       |       |
| 23. | <b>Le Bosq Blanc, Vin de France, France</b>  | 2016/17 |       |       | 32.95 |
|     | A blend of Ugni Blanc, Colom bard and Sauvignon Blanc with the majority grown in the Languedoc Roussillon region. It shows delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.  |         |       |       |       |
| 24. | <b>Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel, Italy</b>   | 2019    | 12.50 | 29.00 | 39.95 |
|     | A well-structured, straw-gold example of this popular variety that is very much at home on the gravelly plains to the south of the eastern 'arm' of the Alps. It has a quite full-flavoured palate with ripe apple, peach and pear notes. Unoaked, the finish is refreshing and flavoursome. |         |       |       |       |
| 25. | <b>Quinta da Boa Esperança Colheita Branco, Portugal</b>   | 2017    |       |       | 39.00 |
|     | A citrus coloured wine, mineral, with intense aroma of fresh tropical fruit. Intense, fruity and fresh, with a very pleasant and persistent finish.  |         |       |       |       |
| 26. | <b>Quinta da Boa Esperança Arinto, Portugal</b>  | 2016    |       |       | 47.00 |
|     | Citrus coloured wine, very elegant mineral aroma, so typical in this grape variety with slight tropical nuances. Very fresh, with a long and persistent finish.  |         |       |       |       |
| 27. | <b>Gavi di Gavi, Enrico Serafino, Italy</b>  | 2019    | 16.00 | 38.00 | 49.95 |
|     | Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.  |         |       |       |       |
| 28. | <b>Chablis, Bouchard Aîné &amp; Fils, France</b>   | 2018    | 18.00 | 45.00 | 59.95 |
|     | Typically light, fresh and fruity with pear and citrus aromas. The palate is pure and dry with mineral notes and a citrusy freshness.  |         |       |       |       |

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## WHITE WINES

### ZESTY, AROMATIC

	Vintage	175ml Glass	500ml Carafe	Bottle
29. <b>Quinta das Arcas Arca Nova Branco, Vinho Verde, Portugal</b> Light structure with delicate fruity aromas and a riveting crispness given by a naturally occurring light sparkle.	2015/16			33.00
30. <b>Loosen Bros Dr L Riesling, Germany</b> Classic Mosel raciness: grapefruit and lime with mineral notes and a touch of spritz on the finish.	2015			41.00
31. <b>Left Field Sauvignon Blanc, Nelson, New Zealand</b> Strongly aromatic with a crisp vibrancy to the finish, it shows aromas of passion fruit, nectarine and lemongrass alongside other green herbs.	2019	15.00	36.00	48.50
32. <b>Quinta da Boa Esperança Fernão Pires, Portugal</b> A citrus coloured wine, it has an intense aroma of tropical fruits, with floral nuances. Elegant and fresh palate, with a long and smooth finish.	2016			47.00
33. <b>La Marimorena, Albariño Rías Baixas, Casa Rojo, Spain</b> Unoaked and lee aged, the wine shows herbal aromas, scents of citrus and clear notes of apple and pear. Fresh and fruity in the mouth, the finish continues along the mineral and spice theme.	2018			54.00
34. <b>Pouilly-Fumé, Domaine Jean-Claude Chatelain, France</b> Sauvignon Blanc in full glory with a flinty aroma opening into a determined gooseberry crunchiness.	2015/16			57.00
35. <b>Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand</b> Layers of pure striking flavours combining the distinctive grassy aromas and surprising redcurrant spiciness and fresh lemon zest.	2018			92.00

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## WHITE WINES

### FRUIT DRIVEN

	Vintage	175ml Glass	500ml Carafe	Bottle
36. <b>Picpoul de Pinet, Petite Ronde, France</b> Fresh with a citrus and stone fruit character, highlighted with floral notes.	2019	11.50	26.00	36.50
37. <b>Osado White Malbec, Mendoza, Argentina</b> Unoaked and fermented at low temperatures to preserve the aromatic quality of the grapes, it shows delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.	2018			36.00
38. <b>Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, New Zealand</b> Hand-harvested premium quality grapes from some of the oldest vines on the estate are used to produce this elegant, full-bodied wine. The 2008 won Gold and the International Chenin Blanc Trophy at the IWC awards in 2009.	2019			37.50
39. <b>Vavasour Pinot Gris, Awatere Valley, New Zealand</b> Displays a richly structured palate featuring layers of ripe fruit, notes of ginger and the long mineral finish so typical of the Awatere Valley.	2017			42.00
40. <b>Gewürztraminer Alsace, Tradition Organic, Emile Beyer, France</b> Shows floral aromas of rose nuanced with orange blossom and hints of spicy ginger, the palate finishes with a delicate sweetness.	2016			52.00

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## WHITE WINES

Vintage 175ml 500ml Bottle  
Glass Carafe

### OAKY

- |     |   |            |       |       |        |
|-----|---|------------|-------|-------|--------|
| 41. | <b>London Steakhouse Co Reserve, Lisboa, Portugal</b><br>A citrus coloured wine, rich and structured, complex, and with a longstanding finish. Balanced with aromatic characteristics and floral notes.   | 2016       | 19.50 | 39.00 | 61.00  |
| 42. | <b>Rioja Blanco, Barrel Fermented, Viña Real, Spain</b><br>Beautifully balanced with pure, floral and citrus aromas leading into a fat rounded, creamy rich palate. This is balanced by a clean cut of grapefruit acidity and subtle toasty and biscuit flavours. | 2018       | 13.00 | 30.00 | 40.00  |
| 43. | <b>Quinta da Boa Esperança Reserva Branco, Portugal</b><br>Citric coloured wine, subtle and delicate aroma, very complex. Fresh, structured, intense, with a very longstanding finish.  | 2015       |       |       | 61.00  |
| 44. | <b>Pouilly-Fuissé, Domaine des Trois Tilleuls, Solutré, France</b><br>Elegant nose with pronounced minerality, floral and herbaceous notes underscored with a hint of honey.  | 2016       |       |       | 65.00  |
| 45. | <b>Puligny-Montrachet, Remoissenet Père &amp; Fils, France</b><br>A classically styled Puligny Montrachet with fresh ripe fruit and minerality. Complex yet balanced.   | 2013/16/17 |       |       | 115.00 |

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## ROSÉ WINES

### DRY, ELEGANT

	Vintage	175ml Glass	500ml Carafe	Bottle
46. <b>Le Bosq Rosé, Vin de France, France</b> Pale-pink rosé with red fruit aromas and a hint of grenadine and the palate is dry and soft.	2018/19			29.50
47. <b>Côtes de Provence Rosé, Héritage, Estandon, France</b> Attractive aromas of peach and strawberry: dry with citrus fruit on the refreshing finish.	2018			43.00

### SWEETER, WITH RIPE FRUIT

	Vintage	175ml Glass	500ml Carafe	Bottle
48. <b>J. Tourville Anjou Rosé, France</b> A delicate coral off-dry pink from the Grolleau grape with hints of strawberry sweetness.	2019	12.50	29.00	39.50
49. <b>Quinta da Boa Esperança Rosé, Lisbon, Portugal</b> A rosé wine with a slight salmon colour, with fine & delicate aromas. Fresh, structured, intense, with a very longlasting finish.	2018	15.00	27.00	39.00

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## RED WINES

### LIGHT, RED

	Vintage	175ml Glass	500ml Carafe	Bottle
50. <b>Le Bosq Rouge, Vin de France, France</b> A light, fresh red made from grapes grown in the Languedoc-Roussillon region. Unoaked and fermented at relatively cool temperatures to maintain the grapes aromas it shows strawberry and cherry with a note of spice.	2018			32.50

### MEDIUM FRUIT

	Vintage	175ml Glass	500ml Carafe	Bottle
51. <b>Vinuva Montepulciano d'Abruzzo, Italy</b> Spicy red with ripe plum and berry flavours, light and fresh finish.	2018			34.50
52. <b>Rare Vineyards Carignan Vielle Vignes, France</b> Intense, bold with a rugged flavour of wild herbs and plums.	2019			34.00
53. <b>Berri Estates Merlot, South Eastern Australia, France</b> Fermented in stainless steel, a portion of the blend has contact with oak to give an added dimension of spiciness to the plummy fruit and soft tannins, so typical of Merlot.	2019	11.50	27.00	36.50
54. <b>Mommessin Les Grandes Mises, Beaujolais-Villages, France</b> A refined, very elegant and powerful wine where the terroir is fully revealing. A fine ruby-red colour with flavours of small berries, well-rounded, soft tannins and good length.	2017	12.00	27.00	38.50
55. <b>Quinta da Boa Esperança Colheita Tinto, Portugal</b> Intense garnet coloured wine, with a dominant aroma of red fruits, well balanced, with notes of black berries and spices. Good structure and intensity, with a pleasant longlasting finish.	2015			39.00
56. <b>Don Jacobo Rioja, Viticultura Ecológica, Organic, Bodegas Corral, Spain</b> A lively, fresh Rioja made from sustainable and organically farmed Tempranillo grapes. Shows aromas of ripe cherry, plum and blackberry with notes of liquorice, the palate is bright with sweet, ripe fruit and a note of spice.	2018	14.00	33.00	45.00
57. <b>Dashwood Pinot Noir, Marlborough, New Zealand</b> Crunchy black and red cherry fruit are backed up by winter spice, plum and vanilla.	2018	15.50	37.00	48.00

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## RED WINES

### MEDIUM FRUIT

- |  | Vintage | 175ml<br>Glass | 500ml<br>Carafe | Bottle |
|--|---------|----------------|-----------------|--------|
| 58. <b>Salentein Barrel Selection Cabernet Sauvignon, Uco Valley, Mendoza, Argentina</b><br>Aromatic red and black fruits, with a touch of roasted red pepper and vanilla on a generously rich and well-structured finish. | 2015    |                |                 | 50.00  |
| 59. <b>Château Boutisse, Saint-Émilion Grand Cru, France</b><br>The nose shows sweet ripe fruit, spice, caramel and mocha: the palate has a velvety, good fresh finish.  | 2014    |                |                 | 80.00  |

### FULLER, WARMING

- |  | Vintage | 175ml<br>Glass | 500ml<br>Carafe | Bottle |
|--|---------|----------------|-----------------|--------|
| 60. <b>London Steakhouse Co, Lisboa, Portugal</b><br>A complex wine with balsamic and black fruits notes, fresh and intense, with firm tannins and a longstanding finish.<br>This wine is also available as a 1.5 litre magnum for £75.            | 2015    | 15.50          | 29.00           | 41.00  |
| 61. <b>Élevé Malbec, Pays d'Oc, France</b><br>Velvety, fruit-driven wine with bramble fruit and violet aromas alongside some spice on the palate.  | 2018    |                |                 | 33.00  |
| 62. <b>Feudi Salentini 125 Primitivo del Salento, Italy</b><br>Medium ruby red, with notes of red fruits and dried figs. Fresh and fruity in the mouth, with a lingering finish. The perfect wine for every day occasions                          | 2017    |                |                 | 40.00  |
| 63. <b>Red Knot Shiraz, McLaren Vale, Australia</b><br>Ripe strawberry and blackberry are embellished with floral, milk chocolate and black pepper nuances.  | 2017    | 13.00          | 30.00           | 43.00  |
| 64. <b>Côtes du Rhône, M. Chapoutier, France</b><br>Red-berry fruit and a touch of spice followed by soft, round crushed blackcurrants overlain with cinnamon and vanilla.   | 2018    |                |                 | 47.00  |
| 65. <b>Quinta da Boa Esperança Syrah, Portugal</b><br>Intense garnet coloured wine, in which the aromas of black fruit and spices stand out, typical of this grape variety. Fresh and intense, with firm tannins, allowing a long standing finish. | 2015    |                |                 | 47.00  |
| 66. <b>Quinta da Boa Esperança Alicante Bouschet, Portugal</b><br>Intense garnet coloured wine, nearly opaque, with prevailing notes of black fruit with balsamic nuances. Vibrant and volumous.   | 2015    |                |                 | 47.00  |

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# LONDON STEAKHOUSE CO.

CITY  
ESTD 2008

## RED WINES

### FULLER, WARMING

	Vintage	175ml Glass	500ml Carafe	Bottle
67. <b>Puro Organic Malbec, Mendoza, Argentina</b> Sweet blueberry and violet on the nose with shavings of milk chocolate and a touch of vanilla pod. Made from 100% organically grown Malbec grapes.	2018	16.50	40.00	53.00
68. <b>Flagstone Writer's Block Pinotage, Western Cape, South Africa</b> Intense concentrated aromas of wild blueberry and ripe cherry, supported by smoky, spicy undertones: ripe and generous: blackberry and plum flavours.	2018			58.00
69. <b>Crozes-Hermitage, Les Fées Brunes, Jean-Luc Colombo, France</b> A nicely built wine with dark currant and plum sauce flavours laced with sweet tapenade, all offset by a bright streak of cherry pit on the finish. More floral and acid-driven than most Crozes.	2017			67.00
70. <b>Prior Scala Dei, Priorat, Spain</b> Intense aromas of red fruits, such as strawberry and plums with notes of spice and violet.	2014/15/16			78.00
71. <b>Amarone della Valpolicella, Bottega, Italy</b> Intense and full-bodied, it shows cherry, raisin and spicy notes on a rich and weighty palate.	2016			94.00

### FULL, CONCENTRATED

	Vintage	175ml Glass	500ml Carafe	Bottle
72. <b>London Steakhouse Co Reserve, Lisboa, Portugal</b> Black fruits, subtle balsamic notes, and an elegant floral finish; full-bodied with complex and spicy aromas.	2015	19.50	39.00	61.00
73. <b>Tenute Piccini "Poggio Cheto" Chianti Classico, Italy</b> A wonderfully refined nose is full of ripe plum and cherry aromas, filled out by tantalizing spicy notes. The fruit is lush and forward on the palate with sweet toasty oak flavours blended with bitter chocolate and ripe raspberry.	2018			39.00
74. <b>Quinta da Boa Esperança Touriga Nacional, Portugal</b> Very intense garnet coloured wine, with citric and floral nuances. Very vivid and structured on the palate, through its freshness and richness in tannins, resulting in a long and harmonious finish.	2015			47.00

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## RED WINES FULL, CONCENTRATED

	Vintage	175ml Glass	500ml Carafe	Bottle
75. <b>Viña Pomal Centenario Rioja Reserva, Bodegas Bilbaínas, Spain</b> Black fruit, liquorice and subtle mineral notes, cocoa and toasty notes from barrel ageing; supple and balanced.	2015			57.50
76. <b>Salentein Numina Cabernet Franc, Uco Valley, Mendoz, Argentina</b> The nose displays a very good varietal expression with aromas of blackcurrant, and blueberry with spiced notes such as clove and black pepper. In the mouth, it is unctuous with a gentle attack, with sweet and round tannins, a balanced, yet good acidity and a lingering finish.	2014/16			74.00
77. <b>Chorey-lès-Beaune, Remoissenet Père &amp; Fils, France</b> Typically generous and approachable palate, laced with subtle, delicate tannins.	2014/15/16			83.00
78. <b>Barolo, Cru Ravera Lo Zoccolaio, Domini Villa Lanata, Italy</b> The palate shows typically dark fruits with savoury notes and mineral nuances on the long, lingering finish.	2013			103.00

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## DESSERT WINES

	Vintage	100ml Glass	Bottle
79. <b>Muscat de Beaumes-de-Venise, Cave des Vignerons, France (375ml)</b> Distinctive aromas of orange blossom and elderflower unfold a luscious sweetness in perfect harmony.	NV	8.50	33.00
80. <b>Château Grand Jauga, Sauternes, France (750ml)</b> A mix of aromas of flavours including apricot, honeysuckle, and juicy citrus, plus a streak of minerality. Gracefully balances honeyed sweetness against acidity, and finishes with appealing intensity and length.	2015	9.00	36.00
81. <b>Nederburg Winemaker's Reserve Noble Late Harvest, South Africa (375ml)</b> Brilliant gold with lime-green highlights: it shows aromas of fresh honey, pineapple, dried apricots with floral and spice notes: the palate is bursting with flavour and well-balanced with a long finish	2014	10.00	40.00

## PORT

	Vintage	100ml Glass	Bottle
82. <b>Graham's Late Bottled Vintage Port, Portugal</b> Single vintage: rich and fruity with elements of figs, chocolate and spice.	2007/08	9.50	42.00
83. <b>Graham's 10 Year Old Tawny Port, Portugal</b> Complex nutty aromas combined with hints of honey and fig: the palate is rich and displays mature fruit flavours and spice, beautifully mellowed with a luscious long finish.	NV	11.00	55.00

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## CHAMPAGNE COCKTAILS

<b>Champagne Classic</b>	14.50
Taittinger Champagne, Sugar Cube, Angostura, Cognac, Grand Marnier	
<b>Champagne Envy</b>	14.50
Taittinger Champagne, Midori Melon Liqueur & a fresh Raspberry	
<b>Kir Royale</b>	14.50
A superb blend of Crème de Cassis finished with Taittinger Champagne	
<b>M.P.W. Bellini</b>	12.50
Bolla Prosecco, Peach Puree & Archer's Peach Schnapps	

## CLASSIC COCKTAILS

<b>4 Seasons</b>	12.50
Sagatiba Pure Cachaca, Grapefruit & Orange Juice	
<b>Bloody Mary</b>	12.50
Russian Standard with our own special spicy Mary Mix	
<b>Caipirinha</b>	12.50
Sagatiba Pure Cachaca with Lime, Raspberry, Peach or Strawberry	
<b>Captain White</b>	12.50
Captain Morgan Rum, Peach Puree & Vanilla	
<b>Cosmopolitan</b>	12.50
Absolut Citron, Cointreau, Cranberry & Lime Juice	
<b>Gingersnap</b>	12.50
Russian Standard, Lemon Juice and our own Ginger Syrup	
<b>L.S.C. Sea Breeze</b>	12.50
Absolut Citron, Cranberry & Pineapple Juice over Ice	
<b>Long Island Iced Tea</b>	12.50
Gin, Vodka, Rum, Tequila & Triple Sec with Coca Cola	
<b>Mojito</b>	12.50
Bacardi Rum, Sugar, Lime Wedges, Fresh Mint served over Crushed Ice	
<b>Passion Jazz</b>	12.50
Russian Standard, Passion Fruit & Apple Juice with Champagne	
<b>Pimms</b>	12.50
Pimms No1, Lemonade, Ginger Ale & Summer Fruits	
<b>Sex on the Beach</b>	12.50
Archers Peach Schnapps, Vodka, Orange & Cranberry Juice	
<b>Whisky Mac</b>	12.50
Famous Grouse with Green Ginger Wine over Ice	

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## SINGLE MALT WHISKY

### LOWLANDS

50ml

Auchentoshan 18 years (43.0%)	18.00
Glenkinchie 12 years (43.0%)	10.00

### ISLES

50ml

Highland Park 12 years (40.0%)	10.00
Highland Park 18 years (43.0%)	25.00
Talisker 10 years (45.8%)	9.00
Talisker 18 years (45.8%)	18.00

### HIGHLANDS

50ml

Clynelish 14 years (43.0%)	10.00
Dalmore (40.0%)	22.00
Dalmore King Alexander III (40.0%)	32.00
Dalwhinnie 15 years (40.0%)	9.00
Glenmorangie 10 years (40.0%)	9.00
Glenmorangie 18 years (43.0%)	20.00
Glenmorangie Pride Signet (46.0%)	32.00
Glenmorangie 25 years (43.0%)	48.00
Oban 14 years (43.0%)	12.00

### ISLAY

50ml

Ardbeg 10 years (46.0%)	10.00
Ardbeg Corryvreckan (57.1%)	20.00
Ardbeg Uigeadail (54.2%)	14.00
Bowmore 17 years (43.0%)	16.00
Bowmore 25 years (43.0%)	50.00
Bruichladdich Charlotte (50.0%)	13.00
Bruichladdich Black Art (49.2%)	45.00
Lagavulin 16 years (43.0%)	14.00
Laphroaig 10 years (40.0%)	10.00
Laphroaig 18 years (48.0%)	20.00

## SPEYSIDE

50ml

Balvenie Port Wood 21 years (40.0%)	32.00
Glenfiddich 12 years (40.0%)	10.00
The Glenlivet Founders Reserve (40.0%)	9.00
Macallan Gold (40.0%)	11.00
Macallan Sherry Oak 18 years (43.0%)	34.00

## BLENDED SCOTCH

50ml

Chivas Regal 12 years (40.0%)	8.00
Chivas Regal 18 years (40.0%)	12.00
Johnnie Walker Black Label (40.0%)	9.50
Johnnie Walker Blue Label (40.0%)	40.00
Johnnie Walker Gold Label (40.0%)	11.00

## IRISH WHISKEY

50ml

Jamesons (40.0%)	8.50
Red Breast 12 years (40.0%)	10.00

## AMERICAN WHISKEY

50ml

Blanton's Single Barrel Original (46.5%)	20.00
Bookers 7 years (63.7%)	14.00
Hudson Manhattan Rye (46.0%)	20.00
Jack Daniels (40.0%)	8.50
Jack Daniels Single Barrel (45.0%)	12.00
Maker's Mark (45.0%)	9.00
Red Stag Jim Bean's (40.0%)	9.00
Woodford Reserve (43.2%)	11.00

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<b>COGNAC</b>	50ml	<b>VODKA</b>	50ml
<b>Courvoisier Napoleon</b> (40.0%)	18.00	<b>Absolut Blue</b> (40.0%)	8.00
<b>Courvoisier V.S.</b> (40.0%)	9.00	<b>Absolut Citron</b> (40.0%)	8.00
<b>Hennessy Fine de Cognac</b> (40.0%)	9.00	<b>Beluga Gold Line</b> (40.0%)	23.00
<b>Hennessy Paradis</b> (40.0%)	110.00	<b>Belvedere</b> (40.0%)	9.00
<b>Hennessy V.S.</b> (40.0%)	9.00	<b>Belvedere Unfiltered</b> (40.0%)	10.00
<b>Hennessy X.O.</b> (40.0%)	28.00	<b>Chase</b> (40.0%)	9.00
<b>Remy Martin V.S.O.P.</b> (40.0%)	9.00	<b>Ciroc</b> (40.0%)	8.00
<b>Remy Martin X.O.</b> (40.0%)	32.00	<b>Fair Quinoa Vodka</b> (40.0%)	9.00
		<b>Grey Goose</b> (40.0%)	9.00
<b>ARMAGNAC</b>	50ml	<b>Grey Goose Citrus</b> (40.0%)	9.00
<b>Baron de Sigognac</b>	12.00	<b>Konik's Tail</b> (40.0%)	9.00
<b>20 year old</b> (40.0%)		<b>Russian Standard</b> (40.0%)	8.50
<b>Baron de Sigognac</b>	16.00	<b>Sipsmiths Barley</b> (40.0%)	8.00
<b>X.O. Platinum</b> (40.0%)		<b>Smirnoff Red</b> (37.5%)	8.00
<b>Janneau V.S.O.P.</b> (40.0%)	8.00	<b>Snow Queen</b>	9.00
<b>Janneau 12 year old</b>	12.00	<b>Organic Vodka</b> (40.0%)	
<b>Single Distillery</b> (40.0%)		<b>Stolichnaya Elite</b> (40.0%)	12.00
<b>CALVADOS</b>	50ml	<b>RUM</b>	50ml
<b>Chateau de Breuill Fine</b>	8.00	<b>Appleton 12 years</b> (43.0%)	10.00
<b>Calvados</b> (40.0%)		<b>Bacardi Carta Blanca</b> (37.5%)	8.00
		<b>Captain Morgan</b> (40.0%)	7.00
<b>GIN</b>	50ml	<b>El Dorado 8 years</b> (40.0%)	9.00
<b>Arbikie AK</b> (43.0%)	10.00	<b>Havana Club 15 years</b> (40.0%)	30.00
<b>Beefeater 24</b> (45.0%)	8.00	<b>The Kraken Spiced Rum</b> (40.0%)	9.00
<b>Bombay Sapphire</b> (40.0%)	8.00		
<b>Gordon's</b> (37.5%)	7.00	<b>TEQUILA BLANCO</b>	50ml
<b>Hendricks</b> (41.4%)	8.00	<b>Jose Cuervo Gran</b>	8.00
<b>Langtons No.1</b> (40.0%)	10.00	<b>Centenario Plata</b> (38.0%)	
<b>Miller's Westbourne</b>	9.00	<b>Jose Cuervo Reserva</b>	12.00
<b>Strength</b> (45.2%)		<b>Platino</b> (40.0%)	
<b>Monkey 47</b> (47.0%)	15.00	<b>Jose Cuervo Silver</b> (38.0%)	7.00
<b>Oxley</b> (47.0%)	13.00	<b>Maestro Dodel Diamond</b> (40.0%)	15.00
<b>Plymouth</b> (41.2%)	8.00	<b>Tapatio</b> (40.0%)	8.00
<b>Sipsmiths London Dry Gin</b> (40.0%)	9.00		
<b>Tanqueray</b> (43.1%)	8.00	<b>REPOSADO</b>	50ml
<b>Tanqueray 10</b> (47.3%)	9.00	<b>Casamigos Reposado</b> (40.0%)	13.00
<b>Tanqueray Rangpur</b> (41.3%)	8.00	<b>Jose Cuervo Gold</b> (38.0%)	7.00
<b>The Botanist Islay Dry Gin</b> (46.0%)	10.00		
<b>Whitetail</b> (47.0%)	10.00		

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## SHERRY

	100ml Glass
Gonzalez Byass, Amontillado Medium Dry	19.00
Gonzalez Byass, Matusalem Oloroso 30 years	19.00
Gonzalez Byass, Tio Pepe	7.00
Harvey's Bristol Cream	7.00

## LIQUEUR COFFEES

	Each
American Coffee (Maker's Mark)	10.00
Caffe Corretto (Sambuca)	10.00
Highland Coffee (Famous Grouse)	10.00
Irish Coffee (Jameson's)	10.00
Italian Classico (Amaretto)	10.00
Parisienne Coffee (Hennessey V.S.)	10.00
Russian Coffee (Russian Standard)	10.00
Seville Coffee (Cointreau)	10.00

## LIQUEURS

	50ml
Amaretto (28.0%)	8.00
Archers Peach Schnapps (18.0%)	7.00
Baileys Irish Cream (17.0%)	8.00
Chambord (16.5%)	9.00
Cointreau (40.0%)	8.00
Drambuie (40.0%)	9.00
Glayva (35.0%)	8.00
Grand Marnier (40.0%)	9.00
Jagermeister (35.0%)	8.00
Kahlua (20.0%)	8.00
Kummel Wolfschmidt (39.0%)	9.00
Luxardo Limoncello (27.0%)	8.00
Luxardo Sambuca Nero (38.0%)	8.00
Luxardo Sambuca White (38.0%)	8.00
Malibu (21.0%)	8.00
Midori (20.0%)	8.00
Sagatiba Pure Cachaca (38.0%)	8.00
Tia Maria (20.0%)	8.00
Triple Sec (40.0%)	7.00

## BOTTLED ALE

	500ml
Black Sheep Ale (4.4%)	6.50

## BOTTLED LAGER

	330ml
Portobello London Pilsner (4.6%)	5.00
Peroni (4.7%)	5.00

## SOFT DRINKS

	750ml
Still Water - Kingsdown	4.95
Sparkling Water - Kingsdown	4.95

275ml

Apple Sparkle - Kingsdown	4.50
Elderflower Sparkle - Kingsdown	4.50
Rhubarb Sparkle - Kingsdown	4.50
Orange Sparkle - Kingsdown	4.50

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