



# LONDON STEAKHOUSE CO.

## ON ARRIVAL

### Taittinger Brut Réserve, France

*The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend*

### Freshly Baked Sourdough

*English Salted Butter*

### Martini Green Olives

*Cerignola*

## HORS D'OEUVRES

### Salad of Beetroot & Goat's Cheese (v)

*Candied walnuts, merlot vinegar  
(vegan alternative available)*

### Prawn Cocktail A La Russe

*Marie Rose sauce, brown bread & butter*

### Potted Wiltshire Pig Persille

*Vinaigrette Dijonnaise, cornichons,  
sourdough French toast*

## MAIN COURSE

### 28 day – dry aged fillet of beef Wellington

*Maxim's mushroom duxelle, buttered English leaf spinach, Madeira roasting juices*

### Wheeler's Classic Fishcake

*sauce tartare, poached egg, lemon, buttered  
English leaf spinach*

### English Dumplings, Fresh Tomato Sauce (v)

*Cherry tomatoes, fresh basil  
(Vegan alternative available)*

## SIDE ORDERS (£6.50 SUPP.)

Potato Croquettes

Creamed Potatoes

Braised Red Cabbage

Panzanella Salad

Sauteed Broccoli

House Fries

L.S.C. Onion Rings

Mixed Leaf Salad

## PUDDINGS

### Mr Coulson's Sticky Toffee Pudding (v)

*Madagascan Vanilla ice cream, butterscotch sauce*

### Alex James Blue Monday (v)

*Fig Chutney & artisan crackers*

### Traditional Apple Crumble (v)

*Madagascan vanilla ice cream  
(Vegan alternative available)*

## COFFEE & TEA

A Selection of teas and coffees from Twinning's  
*served with chocolate brownie bites*