



LONDON STEAKHOUSE CO.

FIVE COURSE GOURMET MENU

APÉRITIFS

Passion Jazz <i>vodka, passion fruit, apple juice</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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SOUP

Soup of the Day, *waiter will advise*

SALAD

Beetroot & Goats Cheese Salad (v) *served with chopped walnuts and sherry vinaigrette*

HORS D'OEUVRES

Kipper Pâté with Bacon & Whisky, *served with melba toast*
Potted Duck with Green Peppercorns, *served with toasted sourdough*

MAIN COURSES

Wheeler's Fishcake, *Tartare sauce, poached egg & sauteed spinach*
Braised Boeuf Bourguignon, *Creamed Potatoes*
Filet of Tornado Rossini, *buttered spinach, black truffle, jus with house fries (£5.00 Supp.)*
Additional sauces are charged at £2.50

SIDE ORDERS

(ONE EACH, ADDITIONAL SIDES ARE £6.50)

Potato Croquettes	Creamed Potatoes	Braised Red Cabbage	Panzanella Salad
Sauteed Broccoli	House Fries	L.S.C Onion Rings	Mixed Leaf Salad

DESSERTS

Sticky Toffee Pudding	Apple Crumble	Lemon Posset
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Served with Ice Cream

COFFEE & TEA

Before you order, please inform our staff if any of your party have a food allergy or intolerance.