



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)*

Smoked Salmon

properly garnished, brown bread & butter

Potted Duck with Green Peppercorns

toasted sourdough

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*

Macaroni cheese

fricassee of wild mushrooms

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

Plum Pudding

brandy sauce

Alex James Blue Monday (v)

fig chutney & artisan crackers

Chocolate Mousse

chantilly and raspberry

COFFEE & TEA

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