



LONDON STEAKHOUSE Co.

Martini Green Olives £4.50
Cerignola

Freshly Baked Sourdough £4.50
English Salted Butter

APÉRITIFS

Caribbean Punch
pineapple, malibu, blue curacao

SW3
martini dry, grand marnier, orange garnish

Cranberry Blush
vodka, cranberry juice, cointreau, cherry

Whisky Mac
grouse whisky, ginger wine

LSC Pornstar Supplement £5

Champagne Supplement £6

HORS D'OEUVRES

Ham Hock Terrine
celeriac remoulade

Soup of the day
waiter will advise

Prawn Cocktail Deluxe £3 Supp.
Marie Rose sauce, avocado, gem lettuce

Mackerel & Watercress Pâté
toasted sourdough

Scottish Smoked Salmon
blinis, crème fraîche, capers

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

FISH MAINBOARDS

Grilled Fish £Supp.
pomme fondant, buttered spinach

Wheeler's Fishcake
tartare sauce, poached egg, sauteed spinach

GRILLED & ROAST MEATS

Braised Boeuf Bourguignon
creamed potatoes

Finest Quality Grass Fed 7oz Rump Steak
served medium rare with choice of sauce

Corn Fed Chicken Breast 'Café de Paris'
creamed potatoes, braised red cabbage

FINEST QUALITY GRASS-FED BEEF

All steaks are served with either Café de Paris butter, Béarnaise butter or Peppercorn Sauce (Additional sauces are charged at £3)

Fillet of Tournedos Rossini, buttered spinach, black truffle, foie gras and brioche (£14.00 Supp.)

Fillet Medallions, roasted vine tomatoes, 6oz (£14.00 supp), 9oz (£21.00 supp), 12oz (£28.00 supp)

12oz Sirloin, served on the bone (£28.00 Supp.)

14oz Ribeye (£20.50 Supp.)

7oz Centre-Cut Fillet (£20.50 Supp.)

16oz Chateaubriand, to share (£49.00 supp)

Large Cuts Available Daily - Server Will Advise

STEAK TOPPINGS

Maple Cured Bacon £7.00
prime streaky bacon

Two Fried Eggs £6.00
free range hens eggs

Tiger Prawns £9.00
garlic butter

Slice of Foie Gras £9.50

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 £8.50

Potato Croquettes

Creamed Potatoes

House-Cut Fries
(£8.50 for one, £12.00 to share)

Bibb Lettuce Salad

L.S.C. Onion Rings

Portobello Mushroom

add truffle & parmesan £2.50

Creamed Spinach

Braised Red Cabbage

VINTNER WINE RECOMMENDATION - £44.00

Le Bosq Blanc, Vin De France
'Citrus, Passionfruit and Lively'

Le Bosq Rouge, Vin De France
'Cherry, Strawberry and Spices'

All prices include VAT at the current rate. A discretionary **9.5% service charge** will be added to your bill. **Cover Charge 1.50** per person

Please inform your waiter of any dietary requirements or food allergies prior to ordering.

For more of our allergen information, please scan this QR code.

All dishes may contain traces of nuts.

