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 £4

Champagne Supplement £5

HORS D'OEUVRES

Ham Hock Terrine
celeriac remoulade

Soup of the day
waiter will advise

Prawn Cocktail Deluxe £2 Supp.
Marie Rose sauce, avocado, gem lettuce

Kipper Pâté with Bacon and Whisky
sourdough

Scottish Smoked Salmon
blinis, crème fraiche, 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 8oz 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

Our beef comes from master butcher Aubrey Allen and is dry-aged for 28 days.
All steaks are served with either Café de Paris butter, Béarnaise butter or Peppercorn Sauce (Additional sauces are charged at £2.50)

12oz Sirloin, *served on the bone (£14.00 Supp.)*

10oz Ribeye *(£15.50 Supp.)*

14oz Ribeye *(£18.50 Supp.)*

7oz Centre-Cut Fillet *(£18.50 Supp.)*

6oz Fillet Medallions, *roasted vine tomatoes (£12.50 Supp.)*

Fillet of Tournedos Rossini, *buttered spinach, black truffle, foie gras and brioche (£12.50 Supp.)*

24oz T Bone, fillet & Sirloin (£36/share, £59/for one, £100/one each)

14oz Chateaubriand (£36/share, £59/for one, £100/one each)

STEAK TOPPINGS

Maple Cured Bacon £6.50
prime streaky bacon

Two Fried Eggs £5.50
free range hens eggs

Tiger Prawns £8.00
garlic butter

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 £7.50

Potato Croquettes

Creamed Potatoes

Braised Red Cabbage

Panzanella Salad

Mixed Leaf Salad

Portobello Mushroom

House Fries

L.S.C. Onion Rings

Haricots Verts

VINTNER WINE RECOMMENDATION - £40.00

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 12.5% service charge will be added to your bill. Cover Charge 1.00 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.