



LONDON STEAKHOUSE CO.

3 COURSE CHAMPAGNE, WINE & DINING EXPERIENCE

Glass of House Champagne (125ml)

A bottle of wine from our list to the value of £35.00

Kingsdown Natural English Spring Water, Still or Sparkling

HORS D'OEUVRES

Beetroot & Goats Cheese Salad, Chopped Walnuts & Sherry Vinaigrette (v)

Soup of the Day,

Kipper Pâté

Potted Duck

waiter will advise

Bacon & Whisky

Green Peppercorns

MAIN COURSES

Wheelers Fishcake, *Tartare sauce, poached egg & sauteed spinach*

Fillet of Sea Bream and Basil, *Mediterranean salad of black olive & capers*

Braised Boeuf Bourguignon, *creamed Potatoes*

Salad of Confit Duck Leg, *creamed potatoes & braised red cabbage*

10oz Ribeye Steak with Café de Paris butter, Béarnaise Butter or Peppercorn sauce

Additional sauces are charged at £2.50

STEAK TOPPINGS

Maple Cured Bacon

Two Fried Eggs

Tiger Prawns

£5.50

£4.50

£7.00

VEGETARIAN & VEGAN DISHES

Smoked Tofu & Purple-Sprouting Broccoli (vegan)

Eggs Florentine (v)

pearl barley, roasted aubergine & soy dressing

Hollandaise sauce & fricassee of wild mushrooms

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

Served with Ice Cream

COFFEE & TEA

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