



LONDON STEAKHOUSE CO.

3 COURSE CHAMPAGNE, WINE & DINING EXPERIENCE

Glass of House Champagne (125ml)

Kingsdown Natural English Spring Water, Still or Sparkling

A bottle of wine from our list to the value of £50.00

HORS D'OEUVRES

Soup of the Day

Potted Duck with Green Peppercorns, *served with Toasted Sourdough*

Kipper Pâté with Whisky, *served with Melba Toast*

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

Ham Hock Terrine, *served with sourdough and piccalilli*

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

Smoked Tofu & Purple-Sprouting Broccoli, *Pearl Barley, Roasted Aubergine & Soy Dressing (vegan)*

Eggs Florentine, *Hollandaise sauce & fricassee of wild mushrooms (v)*

SIDE ORDERS (ONE PER PERSON)

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.