



# LONDON STEAKHOUSE CO.

## FIVE COURSE GOURMET MENU

### 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*

Passion Jazz Supplement £4

Champagne Supplement £5

### SOUP

Soup of the Day, *waiter will advise*

### SALAD

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

### HORS D'OEUVRES

Kipper Pâté with Bacon & Whisky, *served with melba toast*

Potted Duck with Green Peppercorns, *served with toasted sourdough*

### MAIN COURSES

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

Braised Boeuf Bourguignon, *Creamed Potatoes*

Fillet of Tornado Rossini, *buttered spinach, black truffle, jus with house fries (£8.00 Supp.)*

*Additional sauces are charged at £2.50*

### SIDE ORDERS £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

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

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