



LONDON STEAKHOUSE CO.

APÉRITIFS

Caribbean Punch <i>Pineapple, Malibu and Blue Curacao</i>	SW3 <i>Martini Dry, Grand Marnier & Orange Garnish</i>	Whisky Mac <i>Grouse Whisky & Ginger Wine</i>	Cranberry Blush <i>Vodka Cranberry juice, Cointreau & cherry</i>
Passion Jazz Supplement £4		Champagne Supplement £5	

HORS D'OEUVRES

Potted Duck with Green Peppercorns <i>toasted sourdough</i>	Soup of the day <i>waiter will advise</i>	Beetroot & Goats Cheese Salad (v) <i>chopped walnuts, sherry vinaigrette</i>
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MAINBOARDS

Wheeler's Fishcake, <i>tartare sauce, poached egg, sauteed spinach</i>
Braised Boeuf Bourguignon, <i>creamed potatoes</i>
8oz Rump, <i>served medium rare with choice of sauce</i>
Smoked Tofu & Purple-Sprouting Broccoli, <i>pearl barley, roasted aubergine, soy dressing (vegan)</i>

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

VINTNER WINE RECOMMENDATION - £34.95

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

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