



LONDON STEAKHOUSE CO.
City

EST^D2008

WINE LIST

INTRODUCTION

Here at the London Steakhouse Company, we have compiled an extensive range of exceptional wines and champagnes, all carefully chosen to complement your dining experience with us. Our wine menu has been structured in such a way so that you can be confident in your selection, regardless of your wine knowledge.

You will find the wines listed in our menu are available to order by the glass, carafe or by the bottle. Our wines are grouped by style together with tasting notes, giving you the opportunity to experiment and try wines that you may not have tasted before.

Of course if you would like some guidance with any of our wines, then please do not hesitate to ask a member of staff who will be more than happy to help you.

Special Offers: *These are the few remaining bottles from our previous selection of wines and we are offering them at a discounted rate*

Name of Wine	Bottle Price
Chablis, Bouchard Aine & Fils	£55.00
Loosen Bros Dr L Riesling, Mosel	£38.50
Flagstone Writers Block Pinotage, Western	£50.00
Cape Eleve Malbec, Pays d'Oc	£35.00
Puro Organic Malbec, Mendoza	£47.50
Osado White Malbec, Mendoza	£34.50
Prior Scala Dei Priorat	£68.00
Chorey-les-Beaune, Remoissenet Pere & Fils	£75.00

Vintages may vary, please ask your server for more information.

All prices include VAT. A discretionary 12.5% service charge will be added.

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



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LONDON STEAKHOUSE CO WINE

OUR STORY

Portugal and England have the world's oldest military alliance, ratified at the Treaty of Windsor in 1386. Mirroring this longstanding alliance, and as a result of the London Steakhouse Company's great affinity for Lisbon, the owners have collaborated with a local wine maker - Artur Gama to create a collection of red and white wines. Artur selects grapes from 50 acres of vines and makes the wine on his family's farm, Quinta da Boa Esperança. We oversee the whole process from field to table, this ensures we provide the best-drinking wine for our customers and their guests.

All of our London Steakhouse Co wines are created to perfectly accompany the food we serve. We have created a unique red and white blend (vintage 2015 and 2017) and a reserve of both (vintage 2015 and 2016). Each bottle is branded with our beautiful label and is available for you to try today. We also have a magnum (1.5 litres) of the red and white blends which provides great value for larger groups.

	175ml Glass	500ml Carafe	Bottle	Magnum
London Steakhouse Co White, 2017 Lisboa, Portugal Made from native Fernão Pires and Arinto grapes, this wine has the freshness and fruity palate of tropical fruits while reflecting some of the characteristics of a Sauvignon Blanc	15.50	28.00	41.00	75.00
London Steakhouse Co White Reserve, 2016 Lisboa, Portugal A citrus coloured wine, rich and structured, complex and with a longstanding finish. Balanced with aromatic characteristics and floral notes.	19.50	39.00	61.00	
London Steakhouse Co Red, 2015 Lisboa, Portugal A complex wine with balsamic and black fruits notes, fresh and intense, with firm tannins and a longstanding finish	15.50	29.00	41.00	75.00
London Steakhouse Co Red Reserve, 2015 Lisboa, Portugal Black fruits, subtle balsamic notes and an elegant floral finish; full-bodied with complex and spicy aromas	19.50	39.00	61.00	

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LONDON STEAKHOUSE CO.

ESTD 2008

FINE WINE

Vintage Bottle

WHITE WINE

- | | | | |
|----|---|--------------|--------|
| 01 | Hermitage Blanc, Chante-Alouette, M. Chapoutier, France
This Elegant wine, made 100% from Marsanne is green-gold in colour, the nose is complex and subtle with aromas of quince, walnut, honey, ginger and acacia. On the palate you can feel minerality and weight. | 2017 | 112.00 |
| 02 | Walter Hansel North Slope Chardonnay, Russian River Valley, California, USA
The Californian Chardonnay from Sonoma County shows notes of hazelnuts, poached pears, citrus oil and pineapple on the nose. On the palate it is rich, with buttery and brioche tones. | 2016 | 117.00 |
| 03 | Puligny-Montrachet 1er Cru Sous le Puits, Remoissenet et Fils, Burgundy, France
Light gold, this classic wine shows both minerality and fruit up front. Rich and complex with creamy notes. The finish is refreshing and very long. | 2018 | 127.00 |
| 04 | Meursault 1er Cru Les Poruzots, Henri Boillot, France
Notes of apple, butter and creamy acacia. Fresh, elegant and complex wine. The rich structure is well balanced by the minerality, very long and smooth finish. | 2016
2018 | 147.00 |
| 05 | Bâtard-Montrachet Grand Cru, Louis Jadot, France
Intense aromas and flavours of almonds, apple, white flowers and spices. It has a sumptuous richness, great concentration, a stunning intensity with an incredible length | 2014
2015 | 297.00 |

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LONDON STEAKHOUSE CO.

ESTD 2008

FINE WINE

Vintage Bottle

RED WINE

- | | | | |
|----|--|------|--------|
| 06 | Corton-Pougets Grand Cru, Domaine des Héritiers Louis Jadot France
This wine has incredible depth and generosity, rich fruit and powerful structure, it shows a touch of spice and forest floor that merges into the intense and mineral fruits flavours, long finish. | 2013 | 125.00 |
| 07 | Hermitage, Monier de la Sizeranne, M. Chapoutier, France
This wine is a blend of Syrah grapes, deep garnet-red, with purplish lights. It shows raspberry and blackcurrant aromas with a hint of liquorice and spicy, black pepper. Round and elegant in the mouth, the wine has concentrated dark and red fruits with gentle tannins followed by a lingering fresh finish. | 2017 | 126.00 |
| 08 | Sassicaia Tenuta San Guido, Bolgheri DOC, Italy
A landmark Italian wine based on the finest wines of Bordeaux. 85% Cabernet Sauvignon and 15% Cabernet Franc, from vineyards on the Tuscan coast. It has ripe black cherry and blackberry flavours with accents of rosemary, mineral and spice. Blackcurrant and cedar notes on the finish. | 2010 | 207.00 |
| 09 | Château Cos d'Estournel, St Estephe, France
The flagship property of St Estephe, steeped in history and viticultural heritage. The vineyard is situated on a sublime, south-facing gravel ridge very close to the neighbouring Pauillac and is an impressive landmark for Medoc region.

The 1996 has attained lofty status as a grower of a vintage; a blend of 65% Cabernet Sauvignon and 35% Merlot it is intense, focused and steely. With hallmark freshness, black fruit, graphite and beautiful fine tannins, the wine is nuanced, savoury and so, so impressive. Subtle splendour. | 1996 | 287.00 |

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FINE WINE

Vintage

Bottle

RED WINE

- | | | | |
|----|--|------|--------|
| 10 | Opus One 2007, Oakville, Napa, California, USA
Opus One was founded by Baron Philippe de Rothschild and Robert Mondavi in Napa Valley in 1979. The wine is a blend of Cabernet Sauvignon 79%, Merlot 8%, Cabernet Franc 6%, Petit Verdot 6% and Malbec 1%. Deep red-ruby with aromas of ripe berries, roast coffee and flowers. Fresh and juicy in the mouth, with a slightly exotic character of dark berry, black cherry, smoky oak and bitter chocolate flavours. | 2010 | 402.00 |
| 11 | Château Mouton Rothschild, Pauillac, Bordeaux, France
This is one of the world's most highly rated wines. The 2001 is a blend of 86% Cabernet Sauvignon, 12% Merlot and 2% Cabernet Franc.
The wine shows savoury notes of espresso, spice and cassis with grippy tannins. Solid, dense and with great persistence on the palate. Artwork by Robert Wilson. | 2001 | 477.00 |

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	CHAMPAGNE	Vintage	125ml Glass	Bottle
12	Taittinger Brut Réserve, France The Intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend	NV	21.50	90.00
13	Deutz Blanc de Blanc, France Bright and clear with greenish bronze tinges characteristic of Chardonnay. On the nose, floral and citrus fruits mingle with buttery apple notes. The wine is clean and fresh, with scintillating acidity and small but consistent bubbles. Citrus and green fruit lead on the palate, underpinned by a pleasant minerality.	NV		112.00
14	Taittinger Prelude, France The wine is subtle and fresh on the nose. The initial mineral aromas quickly give way to green and then floral notes with the fragrance of elderflowers and spicy cinnamon undertones. The entry onto the palate is clean and lively, dominated by very exceedingly fresh citrus notes.	NV		105.00
15	Veuve Clicquot Vintage Réserve Brut, France Fuller in style than Yellow Label, the blend is 67% Pinot Noir and 33% Chardonnay, all from Premier Cru vineyards. Only made in the best years when the quality reaches the demanding standards set by this great house.	NV		113.00
16	Laurent-Perrier Cuvée Rosé Brut, France The briefest liaison with grape skins tantalisingly leave this delicate colour yet exudes a floral fragrance evolving soft red berry richness	NV		129.00
17	Dom Pérignon Brut, France Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years	2012/ 2020		222.00

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SPARKLING WINE

		Vintage	125ml Glass	Bottle
18	Villa Conchi Brut Reserva, Cava, Spain The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend	NV		45.00
19	Bolla Prosecco Spumante Extra Dry, Italy A clear, bright straw yellow colour with a fine and persistent mousse. A pronounced aroma of candied fruit, a clean and very agreeable flavour, with natural residual sugars and a distinct aromatic finish.	NV	14.00	48.95
20	La Folie Sparkling Rosé Mirabeau, France A blend of Syrah and Grenache which gives a gorgeous ballet-pink colour with a delicate effervescent sparkle. The mousse is mouth-filling and elegant with hints of red berry, grapefruit with a little spice and a lovely long finish	NV		56.00



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LONDON STEAKHOUSE CO.

ESTD 2008

WHITE WINES DRY, DELICATE

Vintage 175ml 500ml Bottle
Glass Carafe

21	London Steakhouse Co, Lisboa, Portugal Made from native Fernão Pires and Arinto grapes, this wine has the freshness and fruity palate of tropical fruits while reflecting some of the characteristics of a Sauvignon Blanc. This wine is also available as a 1.5 litre magnum for £75.	2017	15.50	29.00	41.00
22	Le Bosq Blanc, Vin de France, France A blend of Ugni Blanc, Colom bard and Sauvignon Blanc with the majority grown in the Languedoc Roussillon region. It shows delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.	2020			34.95
23	Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel, Italy Straw-gold in colour, it has quite full-flavoured palate with ripe apple, peach and pear notes. Unoaked, the finish is refreshing and flavoursome.	2020	13.00	29.50	41.95
24	Quinta da Boa Esperança Colheita Branco Portugal A citrus coloured wine, mineral, with intense aroma of fresh tropical fruit. Intense, fruity and fresh, with a very pleasant and persistent finish.	2017			41.00
25	Quinta da Boa Esperança Arinto Portugal Citrus coloured wine, very elegant mineral aroma, so typical in this grape variety with slight tropical nuances. Very fresh, with a long and persistent finish.	2016			49.00
26	Gavi di Gavi, Enrico Serafino, Italy Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.	2020	16.50	39.95	55.00
27	Chablis, Cellier de la Sablière, Louis Jadot, France Citrus and white flower aromas with dry, lean, light-bodied flavours of citrus, pear and minerality.	2020	13.50	64.00	81.95

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		Vintage	175ml Glass	500ml Carafe	Bottle
	WHITE WINES ZESTY, ASROMATIC				
28	Quinta das Arcas Arca Nova Branco, Vinho Verde, Portugal Light structure with delicate fruity aromas and a riveting crispness given by a naturally occurring light sparkle.	2015 2016			35.00
29	Riesling Tradition Emile Beyer, France Light and refreshing, this lively wine shows lemon and grapefruit aromas	2019	14.50	42.00	54.95
30	Left Field Sauvignon Blanc, Nelson, New Zealand Strongly aromatic with a crisp vibrancy to the finish, it shows aromas of passion fruit, nectarine and lemongrass alongside other green herbs.	2019 2020 2021	15.50	37.00	50.50
31	Quinta da Boa Esperança Fernão Pires, Portugal A citrus coloured wine, it has an intense aroma of tropical fruits, with floral nuances. Elegant and fresh palate, with a long and smooth finish.	2016			49.00
32	La Marimorena, Albariño Rías Baixas, Casa Rojo, Spain Unoaked and lee aged, the wine shows herbal aromas, scents of citrus and clear notes of apple and pear. Fresh and fruity in the mouth, the finish continues along the mineral and spice theme.	2020			77.00
33	Pouilly-Fumé, Domaine Jean-Claude Chatelain France Sauvignon Blanc in full glory with a flinty aroma opening into a determined gooseberry crunchiness.	2016			62.00
34	Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand Layers of pure striking flavours combining the distinctive grassy aromas and surprising redcurrant spiciness and fresh lemon zest.	2021			94.00

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	WHITE WINES FRUIT DRIVEN	Vintage	175ml Glass	500ml Carafe	Bottle
35	Picpoul de Pinet, Petite Ronde, France Fresh with a citrus and stone fruit character, highlighted with floral notes.	2020	12.00	30.00	38.50
36	Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, New Zealand A rich Chenin Blanc with a gentle tropical nose of honeysuckle, guava and pineapple with fresh green apple and quince. The palate shows rich tropical fruits and subtle oak. The acidity keeps it fresh and balanced.	2020 2021			39.50
37	Vavasour Pinot Gris, Awatere Valley, New Zealand Displays a richly structured palate featuring layers of ripe fruit, notes of ginger and the long mineral finish so typical of the Awatere Valley.	2020			49.95
38	Gewürztraminer Alsace, Tradition Organic, 2016 Emile Beyer, France Shows floral aromas of rose nuanced with orange blossom and hints of spicy ginger, the palate finishes with a delicate sweetness.	2019			60.00

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ESTD 2008

WHITE WINES OAKY

Vintage 175ml 500ml Bottle
Glass Carafe

39	London Steakhouse Co Reserve, Lisboa, Portugal A citrus coloured wine, rich and structured, complex and with a longstanding finish. Balanced with aromatic characteristics and floral notes.	2016	19.50	39.00	61.00
40	Rioja Blanco, Barrel Fermented, Viña Real, Spain Beautifully balanced with pure, floral and citrus aromas leading into a fat rounded, creamy rich palate. This is balanced by a clean cut of grapefruit acidity and subtle toast and biscuit flavours.	2019	13.50	34.00	44.00
41	Quinta da Boa Esperança Reserva Branco, Portugal Citric coloured wine, subtle and delicate aroma, very complex. Fresh, structured, intense, with a very longstanding finish.	2015			63.00
42	Pouilly-Fuissé, Domaine des Trois Tilleuls, Solutré, France Elegant nose with pronounced minerality, floral and herbaceous notes underscored with a hint of honey.	2016			72.00
43	Puligny-Montrachet, Remoissenet Père & Fils, France A classically styled Puligny Montrachet with fresh ripe fruit and minerality. Complex yet balanced.	2018			122.00
44	La Campagne Chardonnay, Pays d'Oc, France A soft green apple scented Chardonnay with plenty of fruit on the palate.	2020	11.50		39.50

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	ROSÉ WINES	Vintage	175ml Glass	500ml Carafe	Bottle
45	Le Bosq Rosé, Vin de France, France Pale-pink rosé with red fruit aromas and a hint of grenadine and the palate is dry and soft.	2020			34.95
46	La Campagne Rosé de Cinsault, Pays d'Oc, France Pale-coloured rosé made using Cinsault grapes showing fresh summer-fruit flavours	2020	10.50		37.50
47	Gerard Bertrand Gris Blanc Rose, Occitanie, France The wine is fresh in the mouth with fruity notes, the finish is elegant and evolves towards fresh and mineral notes.	2020			46.00
	SWEETER, WITH RIPE FRUIT	Vintage	175ml Glass	500ml Carafe	Bottle
48	Marius by M.Chapoutier Rose, Pays D'oc, France Blend of Grenache, Cinsault and Syrah, floral nose, well balanced acidity, full body and white-fleshed fruit notes. This wine is fresh and clean with crispy notes.		12.50		38.50
49	Quinta da Boa Esperança Rosé, Lisbon, Portugal A rosé wine with a slight salmon colour, with fine & delicate aromas. Fresh, structured, intense, with a very longlasting finish.	2018	15.50	28.00	41.00

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		Vintage	175ml Glass	500ml Carafe	Bottle
	RED WINES				
	LIGHT, RED				
50	Le Bosq Rouge, Vin de France, France A light, fresh red, it shows strawberry and cherry with a note of spices.	2020			34.95
	MEDIUM FRUIT				
51	Vinuva Montepulciano d'Abruzzo, Italy Spicy red with ripe plum and berry flavours, light and fresh finish.	2019 2020			36.50
52	Rare Vineyards Carignan Vielle Vignes, France Intense, bold with a rugged flavour of wild herbs and plum	2020			36.00
53	Berri Estates Merlot, South Eastern Australia Fermented in stainless steel, a portion of the blend has contact with oak to give an added dimension of spiciness to the plummy fruit and soft tannins, so typical of Merlot	2020	12.00	28.00	38.50
54	Mommessin Les Grandes Mises, Beaujolais-Villages, France A refined, very elegant and powerful wine where the terroir is fully revealing. A fine ruby-red colour with flavours of small berries, well-rounded, soft tannins and good length.	2020	12.50	30.00	45.95
55	Quinta da Boa Esperança Colheita Tinto, Portugal Intense garnet coloured wine, with a dominant aroma of red fruits, well balanced, with notes of black berries and spices. Good structure and intensity, with a pleasant longlasting finish.	2015			41.00
56	Don Jacobo Rioja, Viticultura Ecológica, Organic, Bodegas Corral, Spain A lively, fresh Rioja made from sustainable and organically farmed Tempranillo grapes. Shows aromas of ripe cherry, plum and blackberry with notes of liquorice, the palate is bright with sweet rip fruit and a note of spice.	2019	14.50	37.00	49.95
57	Dashwood Pinot Noir, Marlborough, New Zealand Crunchy black and red cherry fruit are backed up by winter spice, plum and vanilla	2018 2020	16.00	39.95	53.00

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ESTD 2008

RED WINES

MEDIUM FRUIT

		Vintage	175ml Glass	500ml Carafe	Bottle
58	Salentein Barrel Selection Cabernet Sauvignon, Uco Valley, Mendoza, Argentina Aromatic red and black fruits, with a touch of roasted red pepper and vanilla on a generously rich and well-structured finish.	2019	15.00		57.95
59	Château Boutisse, Saint-Émilion Grand Cru, France The nose shows sweet ripe fruit, spice, caramel and mocha: the palate has a velvety, good fresh finish.	2016			87.95

FULLER, WARMING

		Vintage	175ml Glass	500ml Carafe	Bottle
60	London Steakhouse Co, Lisboa, Portugal A complex wine with balsamic and black fruit notes, fresh and intense, with firm tannins and a longstanding finish. This wine is also available as a 1.5 litre magnum for £75	2015	15.50	29.00	41.00
61	Familia Zuccardi, Brazos, Malbec, Uco Valley, Mendoza, Argentina Dark violet with blue hues with aromas reminiscent of ripe red and black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish	2019 2020			39.50
62	Feudi Salentini 125 Primitivo del Salento, Italy Medium ruby red, with notes of red fruits and dried figs. Fresh and fruity in the mouth, with a lingering finish. The perfect wine for every day occasions	2020			44.00
63	Red Knot Shiraz, McLaren Vale, Australia Ripe strawberry and blackberry are embellished with floral, milk chocolate and black pepper nuances.	2019	13.50	33.00	46.95
64	Côtes du Rhône, M. Chapoutier, France Red-berry fruit and a touch of spice followed by soft, round crushed blackcurrants overlain with cinnamon and vanilla	2019 2020			49.00
65	Quinta da Boa Esperança Syrah, Portugal Intense garnet coloured wine, in which the aromas of black fruit and spices stand out, typical of this grape variety. Fresh and intense, with firm tannins, allowing a long standing finish	2015			49.00
66	Quinta da Boa Esperança Alicante Bouschet, Portugal Intense garnet coloured wine, nearly opaque, with prevailing notes of black fruits with balsamic nuances.	2015			49.00

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RED WINES

FULLER, WARMING

		Vintage	175ml Glass	500ml Carafe	Bottle
67	Salentein Barrel Selection Malbec, Uco Valley, Mendoza, Argentina Deep red-purple coloured wine, intense nose with notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet. The silky palate has a crisp, balancing acidity which shows the fruit and floral notes backed by vanilla on the lingering finish.	2020			59.50
68	Kleine Zalze Cellar Selection Pinotage, South Africa Deep, fruity nose and rich berry flavours with hints of prune, lovely floral notes on the finish.	2019			42.50
69	Crozes-Hermitage, Les Fées Brunes, Jean-Luc Colombo, France A nicely built wine with dark currant and plum sauce flavours laced with sweet tapenade, all offset by a bright streak of cherry pit on the finish. More floral and acid-driven than most Crozes.	2019 2020			73.95
70	Amarone della Valpolicella, Bottega, Italy Intense and full-bodied, it shows cherry, raisin and spicy notes on a rich and weight palate.	2016			96.00

FULLY CONCENTRATED

		Vintage	175ml Glass	500ml Carafe	Bottle
71	London Steakhouse Co Reserve, Lisboa Portugal Black fruits, subtle balsamic notes, and an elegant floral finish; full-bodied with complex and spicy aromas.	2015	19.50	39.00	61.00
72	Tenute Piccini "Poggio Cheto" Chianti Classico, Italy A wonderfully refined nose is full of ripe plum and cherry aromas, filled out by tantalizing spicy notes. The fruit is lush and forward on the palate with sweet toast oak flavours blended with bitter chocolate and ripe raspberry	2020 2021			45.00
73	Quinta da Boa Esperança Touriga Nacional, Portugal Very intense garnet coloured wine, with citric and floral nuances. Very vivid and structured on the palate, through its freshness and richness in tannins, resulting in a long and harmonious finish.	2015			49.00

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	RED WINES	Vintage	175ml Glass	500ml Carafe	Bottle
74	Viña Pomal Centenario Rioja Reserva, Bodegas Bilbaínas, Spain Black fruit, liquorice and subtle mineral notes, cocoa and toasty notes from barrel ageing; supple and balanced.	2015 2020			65.00
75	Salentein Numina Cabernet Franc, Uco Valley, Mendoz, Argentina The nose displays a very good varietal expression with aromas of blackcurrant, and blueberry with spiced notes such as clove and black pepper. In the mouth, it is unctuous with a gentle attack, with sweet and round tannins, a balanced, yet good acidity and a lingering finish.	2020			82.00
76	Barolo, Cru Ravera Lo Zoccolaio, Domini Villa Lanata, Italy The palate shows typically dark fruits with savoury notes and minerally nuances on the long, lingering finish.	2014			105.00

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		Vintage	100ml Glass	Bottle
DESSERT WINES				
77	Muscat de Beaumes-de-Venise, Cave des Vignerons, France (375ml) Distinctive aromas of orange blossom and elderflower unfold a luscious sweetness in perfect harmony.	NV	9.00	35.00
78	Château Grand Jauga, Sauternes, France (750ml) A mix of aromas of flavours including apricot, honeysuckle, and juicy citrus, plus a streak of minerality. Gracefully balances honeyed sweetness against acidity, and finishes with appealing intensity and length.	2018	12.50	50.00
79	Nederburg Winemaker's Reserve Noble Late Harvest, South Africa (375ml) Brilliant gold with lime-green highlights: it shows aromas of fresh honey, pineapple, dried apricots with floral and spice notes: the palate is bursting with flavour and well-balanced with a long finish.	2020	10.50	64.95
PORT				
80	Graham's Late Bottled Vintage Port, Portugal Single vintage: rich and fruity with elements of figs, chocolate and spice	2015	10.95	70.00
81	Graham's 10 Year Old Tawny Port, Portugal Complex nutty aromas combined with hints of honey and fig: the palate is rich and displays mature fruit flavours and spice, beautifully mellowed with luscious a long finish.	NV	13.95	95.00
82	Graham's Quinta dos Malvedos Vintage Port, Portugal Excellent depth of flavours with sweet blackberry and plum fruit combined with glorious floral scents. On the palate, concentrated and fruity flavours are balanced by a firm structure	2004 2006	15.00	81.00

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ESTD 2008

CHAMPAGNE COCKTAILS

Champagne Classic	14.50
Taittinger Champagne, Sugar Cube, Angostura, Cognac, Grand Marnier	
Champagne Envy	14.50
Taittinger Champagne, Midori Melon Liqueur & a fresh Raspberry	
Kir Royale	14.50
A superb blend of Crème de Cassis finished with Taittinger Champagne	
M.P.W. Bellini	12.50
Bolla Prosecco, Peach Puree & Archer's Peach Schnapps	

CLASSIC COCKTAILS

4 Seasons	12.50
Sagatiba Pure Cachaca, Grapefruit & Orange Juice	
Bloody Mary	12.50
Russian Standard with our own special spicy Mary Mix	
Caipirinha	12.50
Sagatiba Pure Cachaca with Lime, Raspberry, Peach or Strawberry	
Captain White	12.50
Captain Morgan Rum, Peach Puree & Vanilla	
Cosmopolitan	12.50
Absolut Citron, Cointreau, Cranberry & Lime Juice	
L.S.C. Sea Breeze	12.50
Absolut Citron, Cranberry & Pineapple Juice over Ice	
Long Island Iced Tea	12.50
Gin, Vodka, Rum, Tequila & Triple Sec with Coca Cola	
Mojito	12.50
Bacardi Rum, Sugar, Lime Wedges, Fresh Mint served over Crushed Ice	
Passion Jazz	12.50
Russian Standard, Passion Fruit & Apple Juice with Champagne	
Pimms	12.50
Pimms No1, Lemonade, Ginger Ale & Summer Fruits	
Sex on the Beach	12.50
Archers Peach Schnapps, Vodka, Orange & Cranberry Juice	
Whisky Mac	12.50
Famous Grouse with Green Ginger Wine over Ice	

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LONDON STEAKHOUSE CO.

ESTD 2008

SINGLE MALT WHISKY

LOWLANDS

Auchentoshan 18 years (43.0%)	18.00
Glenkinchie 12 years (43.0%)	10.00

ISLES

Highland Park 12 years (40.0%)	10.00
Highland Park 18 years (43.0%)	25.00
Talisker 10 years (45.8%)	9.00
Talisker 18 years (45.8%)	18.00

HIGHLANDS

Clynelish 14 years (43.0%)	10.00
Dalmore (40.0%)	22.00
Dalmore King Alexander III (40.0%)	32.00
Dalwhinnie 15 years (40.0%)	9.00
Glenmorangie 10 years (40.0%)	9.00
Glenmorangie 18 years (43.0%)	20.00
Glenmorangie Pride Signet (46.0%)	32.00
Oban 14 years (43.0%)	12.00

ISLAY

Ardbeg 10 years (46.0%)	10.00
Ardbeg Corryvreckan (57.1%)	20.00
Ardbeg Uigeadail (54.2%)	14.00
Bowmore 25 years (43.0%)	50.00
Bruichladdich Charlotte (50.0%)	13.00
Lagavulin 16 years (43.0%)	14.00
Laphroaig 10 years (40.0%)	10.00

50ml SPEYSIDE

Balvenie Port Wood 21 years (40.0%)	32.00
Glenfiddich 12 years (40.0%)	10.00

50ml The Glenlivet Founders Reserve (40.0%) 9.00

Macallan Gold (40.0%)	11.00
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Macallan Sherry Oak 18 years (43.0%)	34.00
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50ml BLENDED SCOTCH

Chivas Regal 12 years (40.0%)	8.00
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Chivas Regal 18 years (40.0%)	12.00
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Johnnie Walker Black Label (40.0%)	9.50
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Johnnie Walker Blue Label (40.0%)	40.00
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Johnnie Walker Gold Label (40.0%)	11.00
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IRISH WHISKEY 50ml

Jamesons (40.0%)	8.50
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Red Breast 12 years (40.0%)	10.00
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AMERICAN WHISKEY 50ml

Jack Daniels (40.0%)	8.50
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Jack Daniels Single Barrel (45.0%)	12.00
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Maker's Mark (45.0%)	9.00
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Red Stag Jim Bean's (40.0%)	9.00
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Woodford Reserve (43.2%)	11.00
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COGNAC

Courvoisier Napoleon (40.0%)	18.00
Courvoisier V.S. (40.0%)	9.00
Hennessy Fine de Cognac (40.0%)	9.00
Hennessy Paradis (40.0%)	110.00
Hennessy V.S. (40.0%)	9.00
Hennessy X.O. (40.0%)	28.00
Remy Martin V.S.O.P. (40.0%)	9.00
Remy Martin X.O. (40.0%)	32.00

ARMAGNAC

Baron de Sigognac 20 year old (40.0%)	12.00
Baron de Sigognac X.O. Platinum (40.0%)	16.00
Janneau V.S.O.P. (40.0%)	8.00

CALVADOS

Chateau de Breuill Fine Calvados (40.0%)	8.00
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GIN

Arbikie AK (43.0%)	10.00
Beefeater 24 (45.0%)	8.00
Bombay Sapphire (40.0%)	8.00
Gordon's (37.5%)	7.00
Hendricks (41.4%)	8.00
Miller's Westbourne Strength (45.2%)	9.00
Monkey 47 (47.0%)	15.00
Oxley (47.0%)	13.00
Plymouth (41.2%)	8.00
Sipsmiths London Dry Gin (40.0%)	9.00
Tanqueray (43.1%)	8.00
Tanqueray 10 (47.3%)	9.00
Tanqueray Rangpur (41.3%)	8.00
The Botanist Islay Dry Gin (46.0%)	10.00

50ml

VODKA

Absolut Blue (40.0%)	8.00
Absolut Citron (40.0%)	8.00
Beluga Gold Line (40.0%)	23.00
Belvedere (40.0%)	9.00
Chase (40.0%)	9.00
Ciroc (40.0%)	8.00
Fair Quinoa Vodka (40.0%)	9.00
Grey Goose (40.0%)	9.00
Grey Goose Citrus (40.0%)	9.00
Konik's Tail (40.0%)	9.00
Sipsmiths Barley (40.0%)	8.00
Smirnoff Red (37.5%)	8.00
Snow Queen Organic Vodka (40.0%)	9.00
Stolichnaya Elite (40.0%)	12.00

50ml

RUM

Appleton 12 years (43.0%)	10.00
Bacardi Carta Blanca (37.5%)	8.00
Captain Morgan (40.0%)	7.00
El Dorado 8 years (40.0%)	9.00
Havana Club 15 years (40.0%)	30.00
The Kraken Spiced Rum (40.0%)	9.00

50ml

TEQUILA BLANCO

Jose Cuervo Gran Centenario Plata (38.0%)	8.00
Jose Cuervo Reserva Platino (40.0%)	12.00
Jose Cuervo Silver (38.0%)	7.00
Maestro Dodel Diamond (40.0%)	15.00
Tapatio (40.0%)	8.00

50ml

REPOSADO

Casamigos Reposado (40.0%)	13.00
Jose Cuervo Gold (38.0%)	7.00

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SHERRY	100ml Glass	LIQUEURS	50ml
Gonzalez Byass, Amontillado Medium Dry	19.00	Amaretto (28.0%)	8.00
Gonzalez Byass, Matusalem Oloroso 30 years	19.00	Archers Peach Schnapps (18.0%)	7.00
Gonzalez Byass, Tio Pepe	7.00	Baileys Irish Cream (17.0%)	8.00
Harvey's Bristol Cream	7.00	Chambord (16.5%)	9.00
		Cointreau (40.0%)	8.00
		Drambuie (40.0%)	9.00
		Glayva (35.0%)	8.00
LIQUEUR COFFEES	Each	Grand Marnier (40.0%)	9.00
American Coffee (Maker's Mark)	10.50	Jagermeister (35.0%)	8.00
Caffe Corretto (Sambuca)	10.50	Kahlua (20.0%)	8.00
Highland Coffee (Famous Grouse)	10.50	Kummel Wolfschmidt (39.0%)	9.00
Irish Coffee (Jameson's)	10.50	Luxardo Limoncello (27.0%)	8.00
Italian Classico (Amaretto)	10.50	Luxardo Sambuca Nero (38.0%)	8.00
Parisiennne Coffee (Hennessy V.S.)	10.50	Luxardo Sambuca White (38.0%)	8.00
Seville Coffee (Cointreau)	10.50	Malibu (21.0%)	8.00
		Midori (20.0%)	8.00
SOFT DRINKS	750ml	Sagatiba Pure Cachaca (38.0%)	8.00
Still Water - Kingsdown	4.95	Tia Maria (20.0%)	8.00
Sparkling Water - Kingsdown	4.95	Triple Sec (40.0%)	7.00
	275ml		
Apple Sparkle - Kingsdown	4.50	BOTTLED ALE	500ml
Elderflower Sparkle - Kingsdown	4.50	Black Sheep Ale (4.4%)	6.50
Rhubarb Sparkle - Kingsdown	4.50		
Orange Sparkle - Kingsdown	4.50	BOTTLED LAGER	330ml
		Portobello London Pilsner (4.6%)	5.00
		Peroni (4.7%)	5.00
		Menabrea Blonde (4.7%)	

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