



# LONDON STEAKHOUSE CO.

Martini Green Olives £4.50  
*Cerignola*

Freshly Baked Sourdough £4.50  
*English Salted Butter*

## APÉRITIFS

Champagne Classic £19.50  
*Brandy, Bitters, Champagne*

Kir Royal £19.50  
*Champagne, Crème de Cassis*

MPW Bellini £14.50  
*Prosecco, Peach Puree, Peach Schnapps*

Champagne Envy £19.50  
*Champagne Bouche, Melon Midori*

## HORS D'OEUVRES

Ham Hock Terrine £11.50  
*sourdough, piccalilli*

Soup of the day £9.50  
*waiter will advise*

Prawn Cocktail Deluxe £14.50  
*Marie Rose sauce, avocado, gem lettuce*

Kipper Pâté with Bacon and Whisky £11.50  
*sourdough*

Whole Buratta £12.50  
*lemon, basil, cherry tomatoes*

Scottish Smoked Salmon £14.50  
*blinis, crème fraiche, capers*

Poached Pear with Gorgonzola £10.50  
*walnut salad, maple dressing*

## FISH MAINBOARDS

Grilled Fish £MP  
*pomme fondant, buttered spinach*

Wheeler's Fishcake £21.50  
*tartare sauce, poached egg, sauteed spinach*

## GRILLED & ROAST MEATS

Braised Boeuf Bourguignon £24.50  
*creamed potatoes*

Corn Fed Chicken Breast 'Café de Paris' £26.50  
*creamed potatoes, braised red cabbage*

## FINEST QUALITY GRASS-FED BEEF

*Our beef comes from master butcher Aubrey Allen and is dry-aged for 28 days.  
All steaks are served with either Café de Paris butter, Béarnaise butter or Peppercorn Sauce (Additional sauces are charged at £2.50)*

Fillet of Tournedos Rossini, *buttered spinach, black truffle, foie gras, brioche* £37.00

12oz Sirloin, *served on the bone* £35.00

10oz Tail on Ribeye £34.00

14oz Ribeye £44.00

8oz Rump £23.50

7oz Centre-Cut Fillet £48.00

6oz Fillet Medallions £37.00

24oz T Bone, *fillet & Sirloin* £85.00  
*to share*

14oz Chateaubriand £85.00  
*to share*

## STEAK TOPPINGS

Maple Cured Bacon £5.50  
*prime streaky bacon*

Two Fried Eggs £4.50  
*free range hens eggs*

Tiger Prawns £7.00  
*garlic butter*

## VEGETARIAN & VEGAN DISHES

Smoked Tofu & Purple-Sprouting Broccoli (vegan) £15.95  
*pearl barley, roasted aubergine, soy dressing*

Eggs Florentine (v) £16.50  
*Hollandaise sauce, fricassee of wild mushrooms*

## SIDE ORDERS £6.50

Potato Croquettes

Creamed Potatoes

Braised Red Cabbage

Panzanella Salad

Portobello Mushroom

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'*

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Cover Charge 1.00 per person  
**Please inform your waiter of any dietary requirements or food allergies prior to ordering.**