



LONDON STEAKHOUSE CO.

Martini Green Olives £4.50
Cerignola

Freshly Baked Sourdough £4.50
English Salted Butter

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

LSC Pornstar Supplement £4

Champagne Supplement £5

SOUP

Soup of the Day, *waiter will advise*

SALAD

Poached Pear with Gorgonzola (v) *served with walnut salad, maple dressing*

HORS D'OEUVRES

Kipper Pâté with Bacon & Whisky, *served with sourdough*

Ham Hock Terrine, *served with sourdough, piccalilli*

MAIN COURSES

Whealers Fishcake, *served with tartare sauce, poached egg, sauteed spinach*

Braised Boeuf Bourguignon, *served with creamed potatoes*

Fillet of Tournedos Rossini, *served with buttered spinach, black truffle, foie gras and brioche (£12.50 Supp.)*

Additional sauces are charged at £2.50

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

DESSERTS

Sticky Toffee Pudding

Apple Crumble

Lemon Posset

served with ice cream

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.