



LONDON STEAKHOUSE CO.

Martini Green Olives £4.50

Cerignola

Freshly Baked Sourdough £4.50

English Salted Butter

3 COURSE CHAMPAGNE, WINE & DINING EXPERIENCE

Glass of House Champagne (125ml)

Kingsdown Natural English Spring Water, Still or Sparkling

A bottle of wine from our list to the value of £50.00

HORS D'OEUVRES

Soup of the Day, *waiter will advise*

Kipper Pâté with Whisky, *sourdough*

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

Ham Hock Terrine, *celeriac remoulade*

MAIN COURSES

Wheelers Fishcake, *tartare sauce, poached egg, sauteed spinach*

Grilled Fish, *pomme fondant, buttered spinach*

Braised Boeuf Bourguignon, *creamed potatoes*

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

10oz Ribeye Steak, with Café de Paris butter, *Béarnaise Butter or Peppercorn sauce*

Additional sauces are charged at £2.50

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

Eggs Florentine, *hollandaise sauce & fricassee of wild mushrooms (v)*

SIDE ORDERS (ONE PER PERSON, ADDITIONAL SIDES ARE £6.50)

Potato Croquettes

Creamed Potatoes

Braised Red Cabbage

Panzanella Salad

Mixed Leaf Salad

Portobello Mushroom

House Fries

L.S.C. Onion Rings

Haricots Verts

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. Cover Charge 1.00 per person

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