



# LONDON STEAKHOUSE CO.

Martini Green Olives £4.50  
*Cerignola*

Freshly Baked Sourdough £4.50  
*English Salted Butter*

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## 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

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### HORS D'OEUVRES

Soup of the Day, *waiter will advise*

Mackerel & Watercress Pâté, *toasted sourdough*

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

Ham Hock Terrine, *celeriac remoulade*

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### MAIN COURSES

Whealers 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*

Fillet Medallions, *roasted vine tomatoes, 6oz (£14.00 supp), 9oz (£21.00 supp), 12oz (£28.00 supp)*

16oz Chateaubriand, *to share (£49.00 supp)*

*Additional sauces are charged at £3.00*

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

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

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### SIDE ORDERS (ONE PER PERSON, ADDITIONAL SIDES ARE £8.50)

Creamed Potatoes

House-Cut Fries

Braised Red Cabbage

Portobello Mushroom

(£8.50 for one, £12.00 to share)  
*add truffle and parmesan £2.50*

Creamed Spinach

Bibbs Lettuce Salad

Potato Croquettes

L.S.C. Onion Rings

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### DESSERTS

Sticky Toffee Pudding

Treacle Tart

Lemon Posset

*Served with Clotted Cream*

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### COFFEE & TEA

All prices include VAT at the current rate. A discretionary 9.5% service charge will be added to your bill. Cover Charge 1.50 per person

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

**For more of our allergen information, please scan this QR code.**

**All dishes may contain traces of nuts.**

