



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
celeriac remoulade

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 Burrata £12.50
lemon, basil, cherry tomatoes

Scottish Smoked Salmon £14.50
blinis, crème fraîche, capers

Beetroot & Goats Cheese Salad (v) £11.00
chopped walnuts and sherry vinaigrette

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

Mixed Leaf Salad

Portobello Mushroom

House Fries

L.S.C. Onion Rings

Haricots Verts

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.