



LONDON STEAKHOUSE CO.

CITY ♦ CHELSEA

ESTD 2008

Martini Green Olives

Cerignola
(£4.50 Supp.)

Freshly Baked Sourdough

English Salted Butter
(£4.50 Supp.)

FIVE COURSE GOURMET MENU

£55 per person

APÉRITIFS

Caribbean Punch <i>pineapple, malibu, blue curacao</i>	SW3 <i>martini dry, grand marnier & orange</i>	Cranberry Blush <i>vodka, cranberry, cointreau, cherry</i>	Whisky Mac <i>scotch whisky, ginger wine</i>
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LSC Pornstar (£4.00 Supp.)

Gls Champagne (£5.00 Supp.)

FIRST COURSE

Scottish Smoked Salmon, *served with blini, crème fraiche, capers*

SECOND COURSE

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

THIRD COURSE

Kipper Pâté with Bacon & Whisky, *toasted sourdough*

Or

Ham Hock Terrine, *served with celeriac remoulade*

FOURTH COURSE

Wheeler's Fishcake
*tartare sauce, poached egg
& sautéed spinach*

Or

Braised Boeuf Bourguignon
*served with
creamed potatoes*

OPTION OF OUR FINEST QUALITY GRASS-FED STEAKS

From master butcher Aubrey Allen, dry-aged for 28 days.

All steaks are served with either Café de Paris butter, Béarnaise butter or Peppercorn Sauce

Fillet of Tournedos Rossini, *buttered spinach, black truffle & foie gras* (£12.50 Supp.)

14oz Ribeye Steak (£18.50 Supp.)

6oz Fillet Medallion, *roasted vine tomatoes* (£12.50 Supp.)

14oz Chateaubriand (£36.00/share, £59.00/for one, £100.00/one each Supp.)

SIDE ORDERS £6.50 EACH

Potato Croquettes	Creamed Potatoes	House Fries	Panzanella Salad	Mixed Leaf Salad
Portobello Mushroom	Braised Red Cabbage	L.S.C. Onion Rings	Haricots Verts	

FIFTH COURSE

Sticky Toffee Pudding
served with ice cream

Apple Crumble
served with ice cream

Lemon Posset
fresh raspberry

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.