



LONDON STEAKHOUSE CO.

Martini Green Olives

Cerignola
(£4.50 Supp.)

Freshly Baked Sourdough

English Salted Butter
(£4.50 Supp.)

FIVE COURSE GOURMET MENU

APÉRITIFS

Caribbean Punch

pineapple, malibu, blue curacao

SW3

martini dry, grand marnier & orange

Cranberry Blush

vodka, cranberry, cointreau, cherry

Whisky Mac

scotch whisky, ginger wine

LSC Pornstar (£4.00 Supp.)

Gls Champagne (£5.00 Supp.)

FIRST COURSE

Scottish Smoked Salmon, served with blini, crème fraîche, 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 £7.50 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

Treacle Tart

served with clotted 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.

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

All dishes may contain nuts.

