



LONDON STEAKHOUSE Co.

Martini Green Olives
Cerignola
(£4.50 Supp.)

Freshly Baked Sourdough
English Salted Butter
(£4.50 Supp.)

FIVE COURSE GOURMET MENU

£62.00 PER PERSON

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

Mackerel & Watercress Pâté, *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

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* (£14.00 Supp.) 14oz Ribeye Steak
(£20.50 Supp.)

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

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

Large Cuts Available Daily - Server Will Advise

SIDE ORDERS £8.50 EACH

Potato Croquettes

Creamed Potatoes

L.S.C. Onion Rings

Creamed Spinach

House-Cut Fries

Portobello Mushroom

Braised Red Cabbage

Bibb Lettuce Salad

(£8.50 for one, £12.00 to share)
add truffle & parmesan £3.50

FIFTH COURSE

Sticky Toffee Pudding (£3 supp)
served with ice cream

Brandy Snaps *a trio served with Cointreau Cream*
(*add an additional, for £3.50 each*)

Lemon Posset
fresh raspberry

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 nuts.

