

Martini Green Olives Cerignola (£4.50 Supp.)

Caribbean Punch

pineapple, malibu, blue curacao

# London Steakhouse Co.

FIVE COURSE GOURMET MENU

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

#### **APÉRITIFS**

Cranberry Blush

Whisky Mac scotch whisky, ginger wine vodka, cranberry, cointreau, cherry

LSC Pornstar (£5.00 Supp.)

Gls Champagne (£6.00 Supp.)

### FIRST COURSE

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

#### SECOND COURSE

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

Or

#### THIRD COURSE

Mackerel & Watercress Pâté, toasted sourdough

Ham Hock Terrine served with celeriac remoulade

## FOURTH COURSE

Wheeler's Fishcake Finest Quality Grass Fed 7oz Rump Steak tartare sauce, poached egg & sautéed spinach

served medium rare

Braised Boeuf Bourguignon served with

with a choice of sauce

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 (£14.00 supp)

14oz Ribeye Steak (£20.50 supp)

16oz Chateaubriand, to share (£49 supp)

Fillet Medallion, roasted vine tomatos 602 (£14.00 supp), 902 (£21.00 supp), 1202 (£28.00 supp)

Large Cuts Available Daily - Server Will Advise STEAK TOPPINGS

Maple Cured Bacon £7.00 prime streaky bacon

Two Fried Eggs £7.00 free range hens eggs

Tiger Prawns £9.00 garlic butter

Slice of Foie Gras £9.50

## SIDE ORDERS £8.50 EACH

House-cut Fries **Bibb** Lettuce Salad Creamed Potatoes Braised Red Cabbage (£8.50 for one, £12.00 to share) Potato Croquettes L.S.C. Onion Rings Creamed Spinach Portobello Mushroom add truffle & parmesan £2.50

## FIFTH COURSE

Sticky Toffee Pudding	Treacle Tart	Lemon Posset	
served with ice cream	served with clotted cream	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.

SW3 martini dry, grand marnier & orange