

Martini Green Olives Cerignola (£4.50 Supp.)

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

FIVE COURSE GOURMET MENU

Apéritifs

SW3 Caribbean Punch Cranberry Blush Whisky Mac pineapple, malibu, blue curacao martini dry, grand marnier & orange 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

THIRD COURSE

Mackerel & Watercress Pâté, toasted sourdough

Ham Hock Terrine, served with celeriac remoulade

FOURTH COURSE

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

Finest Quality Grass Fed 8oz Rump Steak Braised Boeuf Bourguignon served medium rare

with a choice of sauce

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 (£14.00 Supp.)

14oz Ribeye Steak (£20.50 Supp.)

60z Fillet Medallion, roasted vine tomatoes (£ 14.00 Supp.)

14oz Chateaubriand (£39.00 /share, £65.00 /for one, £110.00/one each Supp.)

SIDE ORDERS £8.50 EACH

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

FIFTH COURSE

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



