



# LONDON STEAKHOUSE CO.

Martini Green Olives £4.50  
*Cerignola*

Freshly Baked Sourdough £4.50  
*English Salted Butter*

## APÉRITIFS

Caribbean Punch  
*pineapple, malibu, blue curacao*

SW3  
*martini dry, grand marnier, orange garnish*

Cranberry Blush  
*vodka, cranberry juice, cointreau, cherry*

Whisky Mac  
*grouse whisky, ginger wine*

LSC Pornstar Supplement £5

Champagne Supplement £6

## HORS D'OEUVRES

Ham Hock Terrine  
*celeriac remoulade*

Soup of the day  
*waiter will advise*

Prawn Cocktail Deluxe £3 Supp.  
*Marie Rose sauce, avocado, gem lettuce*

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

Mackerel & Watercress Pâté  
*toasted sourdough*

Scottish Smoked Salmon  
*blinis, crème fraîche, capers*

## FISH MAINBOARDS

Grilled Fish £Supp.  
*pomme fondant, buttered spinach*

Wheeler's Fishcake  
*tartare sauce, poached egg, sauteed spinach*

## GRILLED & ROAST MEATS

Braised Boeuf Bourguignon  
*creamed potatoes*

Finest Quality Grass Fed 7oz Rump Steak  
*served medium rare with choice of sauce*

Corn Fed Chicken Breast 'Café de Paris'  
*creamed potatoes, braised red cabbage*

## FINEST QUALITY GRASS-FED BEEF

*Our beef comes from master butcher Aubrey Allen and is dry-aged for 28 days.  
All steaks are served with either Café de Paris butter, Béarnaise butter or Peppercorn Sauce (Additional sauces are charged at £3)*

Fillet of Tournedos Rossini, *buttered spinach, black truffle, foie gras and brioche (£14.00 Supp.)*

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

12oz Sirloin, *served on the bone (£28.00 Supp.)*

14oz Ribeye (£20.50 Supp.)

7oz Centre-Cut Fillet (£20.50 Supp.)

16oz Chateaubriand, to share ( £49.00 supp)

**Large Cuts Available Daily - Server Will Advise**

## STEAK TOPPINGS

Maple Cured Bacon £7.00  
*prime streaky bacon*

Two Fried Eggs £6.00  
*free range hens eggs*

Tiger Prawns £9.00  
*garlic butter*

Slice of Foie Gras £9.50

## VEGETARIAN & VEGAN DISHES

Smoked Tofu & Purple-Sprouting Broccoli (vegan)  
*pearl barley, roasted aubergine, soy dressing*

Eggs Florentine (v)  
*Hollandaise sauce, fricassee of wild mushrooms*

## SIDE ORDERS £8.50

Potato Croquettes

Creamed Potatoes

House-Cut Fries  
(£8.50 for one, £12.00 to share)

Bibb Lettuce Salad

L.S.C. Onion Rings

Portobello Mushroom

*add truffle & parmesan £2.50*

Creamed Spinach

Braised Red Cabbage

## VINTNER WINE RECOMMENDATION - £44.00

Le Bosq Blanc, Vin De France  
*'Citrus, Passionfruit and Lively'*

Le Bosq Rouge, Vin De France  
*'Cherry, Strawberry and Spices'*

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 traces of nuts.**

