



# LONDON STEAKHOUSE CO.

## FIVE COURSE GOURMET MENU

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### APÉRITIFS

Passion Jazz <i>vodka, passion fruit, apple juice</i>	Dry Italian <i>Campari, Cranberry &amp; Angostura Bitters</i>	SW3 <i>Martini Dry, Grand Marnier &amp; Orange Garnish</i>	Whisky Mac <i>whisky, ginger wine</i>
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### SOUP

Soup of the Day, *waiter will advise*

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### SALAD

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

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### HORS D'OEUVRES

Kipper Pâté with Bacon & Whisky, *served with melba toast*  
Potted Duck with Green Peppercorns, *served with toasted sourdough*

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### MAIN COURSES

Whealers Fishcake, *Tartare sauce, poached egg & sauteed spinach*  
Braised Boeuf Bourguignon, *Creamed Potatoes*  
Fillet of Tornado Rossini, *buttered spinach, black truffle, jus with house fries (£8.00 Supp.)*  
*Additional sauces are charged at £2.50*

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### SIDE ORDERS

*(ONE EACH, ADDITIONAL SIDES ARE £6.50)*

Potato Croquettes	Creamed Potatoes	Braised Red Cabbage	Panzanella Salad
Sauteed Broccoli	House Fries	L.S.C Onion Rings	Mixed Leaf Salad

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### DESSERTS

Sticky Toffee Pudding  
Apple Crumble  
Lemon Posset  
*Served with Ice Cream*

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### COFFEE & TEA

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Before you order, please inform our staff if any of your party have a food allergy or intolerance.