



LONDON STEAKHOUSE CO.

Martini Green Olives
Cerignola
(£4.50 Supp.)

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

FIVE COURSE GOURMET MENU

£55.00 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

Kipper Pâté with Bacon & Whisky, 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

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 (£12.50 Supp.)

14oz Ribeye Steak (£18.50 Supp.)

6oz Fillet Medallion, roasted vine tomatoes (£12.50 Supp.)

14oz Chateaubriand (£36.00/share, £59.00/for one, £100.00/one each Supp.)

SIDE ORDERS £7.50 EACH

Potato Croquettes

Creamed Potatoes

House Fries

Panzanella Salad

Mixed Leaf Salad

Portobello Mushroom

Braised Red Cabbage

L.S.C. Onion Rings

Haricots Verts

FIFTH COURSE

Sticky Toffee Pudding
served with ice cream

Treacle Tart
served with clotted cream

Lemon Posset
fresh raspberry

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Cover Charge 1.00 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.

