



# LONDON STEAKHOUSE CO.

Martini Green Olives  
*Cerignola*  
(£4.50 Supp.)

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

## FIVE COURSE GOURMET MENU

### APÉRITIFS

Caribbean Punch <i>pineapple, malibu, blue curacao</i>	SW3 <i>martini dry, grand marnier &amp; orange</i>	Cranberry Blush <i>vodka, cranberry, cointreau, cherry</i>	Whisky Mac <i>scotch whisky, ginger wine</i>
LSC Pornstar (£4.00 Supp.)		Gls Champagne (£5.00 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

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 £6.50 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*

Apple Crumble  
*served with ice 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.**



LONDON STEAKHOUSE CO.  
CITY ♦ CHELSEA  
EST<sup>o</sup>2008

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PUDDINGS

Sticky Toffee Pudding

Try with Nederburg Winemaker's Reserve Noble Late Harvest, £10.50 glass (100ml), £64.95 bottle (37.5cl)

Lemon Posset

Try with Chateau Grand Juaga, Sauternes, £12.50 glass (100ml), £50.00 bottle (75cl)

Apple Crumble

Try with Muscat de Beaumes-de-Venise, Cave des Vignerons, £9.00 glass (100ml), £35.00 bottle (37.5cl)

Westcombe Mature Cheddar and Stilton Colston Bassett served with Sherry Fruitcake

Try with Graham's Late Bottled Vintage Port, £10.95 glass (100ml), £70.00 bottle (75cl)

Chocolate Mousse – *La Folie Douce Perche Depuis 1969 Val d'Isere'* (£3 Supp.)

Try with Aletico, Salice Salentino, Dolce £12.50 glass (100ml), £52.50 bottle (50cl)

COFFEES & TEAS £4.50

Cappuccino, Latte, Americano, Espresso, Double Espresso,  
Macchiato and a Selection of Teas

LIQUEUR COFFEES £12.50

Irish Coffee *Irish Whisky*

American Coffee *Bourbon*

Italian Classico *Amaretto*

Caffe Corretto *Sambucca*

Parisienne Coffee *Brandy*

Highland Coffee *Scotch Whisky*

Russian Coffee *Vodka*

Seville Coffee *Cointreau*

Calypso Coffee *Tia Maria*

*If you are celebrating with us, why not take home a little piece of the London Steakhouse Co?*

A beautifully boxed London Steakhouse Co. apron - £30.00

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