London Steakhouse Co.

CITY ♦ CHELSEA

EST^D 2008

HORS D'OEUVRES

Ham Hock Terrine
celeriac remoulade

Prawn Cocktail Deluxe £2 Supp.
Marie Rose sauce, avocado, gem lettuce

Kipper Pâté with Bacon, Whisky
sourdough

Soup of the day
waiter will advise

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

Scottish Smoked Salmon
blinis, crème fraiche, 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 8oz 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 £2.50)

12oz Sirloin, *served on the bone (£14.00 Supp.)*   10oz Ribeye *(£15.50 Supp.)*   14oz Ribeye *(£18.50 Supp.)*

7oz Centre-Cut Fillet *(£18.50 Supp.)*   6oz Fillet Medallions, *roasted vine tomatoes (£12.50 Supp.)*

Fillet of Tournedos Rossini, *buttered spinach, black truffle, foie gras and brioche (£12.50 Supp.)*

24oz T Bone, fillet & Sirloin (£36/share, £59/for one, £100/one each)

14oz Chateaubriand (£36/share, £59/for one, £100/one each)

STEAK TOPPINGS

Maple Cured Bacon £5.50
prime streaky bacon

Two Fried Eggs £4.50
free range hens eggs

Tiger Prawns £7.00
garlic butter

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 £6.50

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

PUDDINGS

Sticky Toffee Pudding

Apple Crumble
Served with Ice Cream

Lemon Posset

Westcombe Mature Cheddar and Stilton Colston Bassett served with Fruitcake