



# 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 £4

Champagne Supplement £5

## HORS D'OEUVRES

Ham Hock Terrine  
*celeriac remoulade*

Soup of the day  
*waiter will advise*

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

Kipper Pâté with Bacon and Whisky  
*sourdough*

Scottish Smoked Salmon  
*blinis, crème fraiche, capers*

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

## 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

Mixed Leaf Salad

Portobello Mushroom

House Fries

L.S.C. Onion Rings

Haricots Verts

## VINTNER WINE RECOMMENDATION - £34.95

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 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.**

We cannot guarantee that any of our dishes are 100% nut free as we have nuts in the kitchen



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