

Martini Green Olives

Cerignola

(£4.50 Supp.)

Freshly Baked Sourdough

English Salted Butter

(£4.50 Supp.)

FIVE COURSE GOURMET MENU

APÉRITIFS

Caribbean Punch SW3 Crapineapple, malibu, blue curacao martini dry, grand marnier & orange vodka, cranb

Cranberry Blush vodka, cranberry, cointreau, cherry

Whisky Mac scotch whisky, ginger wine

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

 $-O_1$

Ham Hock Terrine, served with celeriac remoulade

FOURTH COURSE

Wheeler's Fishcake tartare sauce, poached egg & sautéed spinach Braised Boeuf Bourguignon

served with creamed potatoes

OPTION OF OUR FINEST QUALITY GRASS-FED STEAKS

Or

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.)

60z 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