



LONDON STEAKHOUSE CO.

CITY + CHELSEA

ESTD 2008

CHELSEA

Take home a bottle of your favourite Posh condiment today! Ask your waiter to add one to your bill or try all 3 for £10.00.

Posh Ketchup £3.95
Posh Brown Sauce £3.95
Posh Mustard Sauce £3.95

BOOK A TABLE £25 3 COURSES & A COCKTAIL

COCKTAILS

one cocktail per person

Passion Jazz

vodka, passion fruit, apple juice

Cranberry Blush

vodka, cranberry juice, Cointreau & cherry

Whisky Mac

whisky, ginger wine

Dry Italian

*Campari, vodka, Angostura Bitters
& cranberry juice*

SW3

*Martini Dry, Grand Marnier
& orange garnish*

HORS D'OEUVRES

Chicken Liver Parfait

toasted brioche

Potted Duck with Green Peppercorns

toasted sourdough

Pea & Mint Soup (v)

crème fraîche

Kipper Pâté with Whisky

served with melba toast

Beetroot & Goats Cheese Salad (v)

walnut dressing

MAIN COURSES

Chicken Schnitzel 'Holstein'

fried egg, anchovy fillets, caper butter & herb salad

Salad of Confit Duck Leg

Toulouse sausage, new potato, tomato, capers & soft boiled egg

Smoked Haddock Fishcake

mustard sauce, wilted spinach

8 oz Rump Steak

served medium rare

Smoked Tofu & Purple-Sprouting Broccoli (vegan)

pearl barley, roasted aubergine & soy dressing

Homemade Gnocchi & Confit Plum Tomatoes (v)

basil & burrata

SIDE ORDERS £5.25

Potato Croquettes

Creamed Potatoes

Buttered New Potatoes

Buttered Greens & Lardons

Creamed Spinach

Seasonal Vegetables

Panzanella Salad

Green Salad with Herbs

House Fries

L.S.C. Onion Rings

DESSERTS

Sticky Toffee Pudding

Lemon Posset with Raspberries

London Steakhouse Co. Rice Pudding

Chocolate & Chestnut Truffle Cake, Griottine Cherries

Homemade Soft Serve Vanilla Ice Cream with fresh raspberries & raspberry sauce

All prices include VAT. A discretionary 12.5% service charge will be added.

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