

Take home a bottle of your favourite Posh
condiment today! Ask your waiter to add
one to your bill

Posh Brown Sauce £3.95
Posh Mustard Sauce £3.95

BOOK A TABLE 4 COURSE STAR DEAL MENU

Cranberry Blush

*vodka, cranberry juice,
Cointreau & cherry*

Passion Jazz

*vodka, passion fruit
& apple juice*

SW3

*Martini Dry, Grand Marnier
& orange garnish*

Dry Italian

*Campari, vodka, Angostura Bitters
& cranberry juice*

Whisky Mac

whisky, ginger wine

SOUP

Soup of the Day

waiter will advise

HORS D'OEUVRES

Beetroot & Goats Cheese Salad (v)

walnut dressing

London Steakhouse Co. Smoked Salmon Plate (£4.00 supp.)

*a generous serving of Severn & Wye smoked salmon served with
capers, lemon & buttered brown bread*

Kipper Pâté with Whisky

melba toast

MAIN COURSES

Smoked Haddock Fishcake

mustard sauce, wilted spinach

Braised Boeuf Bourguignon

creamed potatoes

8oz Rump Steak

served medium rare

Salad of Confit Duck Leg

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

On request, we have made available all of our steaks, at a supplement, if you wish to try them.

Our beef comes from master butcher Aubrey Allen and is dry-aged on the bone for 28 days.

All steaks are served with a choice of Café de Paris butter; peppercorn or béarnaise sauce. Additional sauces are charged at £2.50.

10oz Rump Steak (£8.50 supp.)

*full of flavour, more texture than other cuts;
best cooked medium rare*

10oz Tail-on Ribeye (£12.00 supp.)

*extra fat to keep it tender
if you prefer medium or well done*

Beef Wellington (£9.50 supp.)

*prime fillet, puff pastry,
wild mushroom duxelle*

12oz Sirloin on the bone (£12.00 supp.)

*balanced flavour and tenderness;
best cooked medium rare*

6oz Centre-Cut Fillet (£10.50 supp.)

*two medallions, roasted vine tomatoes;
best cooked medium rare*

14oz Ribeye (£14.50 supp.)

*marbled and juicy;
best cooked medium rare*

8oz Centre-Cut Fillet (£14.50 supp.)

*melts in the mouth;
best cooked medium rare*

24oz Porterhouse (£19.50/share; £36.50/for one; £54.50/one each) 16oz Chateaubriand (£22.50/share; £42.50/for one; £67.50/one each)

fillet & sirloin, perfect for sharing; best cooked medium rare

prime fillet, perfect for sharing; best cooked medium rare

STEAK TOPPINGS

Bone Marrow £4.50

parsley & lemon

Maple Cured Bacon £4.50

*prime streaky bacon, Aubrey
Allen*

Breakfast Grill Garnish £4.50

streaky bacon, portobello mushroom, grilled tomato

Two Fried Eggs £3.50

free range hens eggs

Tiger Prawns £5.00

garlic butter

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

DESSERT

Lemon Posset with Raspberries

Sticky Toffee Pudding

London Steakhouse Co. Rice Pudding

Pecan Pie

Bread & Butter Pudding Deluxe

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.