



LONDON STEAKHOUSE Co.
CITY ♦ CHELSEA
ESTD 2008
CHELSEA

Vegetarian Special of the Day
£16.50

Freshly Baked Bread & Butter
£2.00

APÉRITIFS

Gingersnap £11.50 <i>vodka, lemon juice, ginger syrup</i>	Passion Jazz £11.50 <i>vodka, passionfruit, apple juice</i>	Champagne Classic £14.50 <i>sugar cube, brandy, bitters, Champagne</i>	Whisky Mac £11.50 <i>whisky, ginger wine</i>	4 Seasons £11.50 <i>cachaça, grapefruit, orange</i>
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HORS D'OEUVRES

Butternut Squash Soup (v) £7.50 <i>toasted seeds</i>	Finest Scottish Smoked Salmon Plate £12.75 <i>crème fraîche & blinis</i>	Carpaccio of Beef £9.50 / £12.50 <i>parmesan & rocket</i>
Beef Short Ribs £9.50 / £12.50 <i>house BBQ glaze & coleslaw</i>	Beetroot & Goats Cheese Salad £9.00 <i>walnut dressing</i>	Terrine of Ham Hock £9.50 <i>burnt apple purée, toasted sourdough</i>
Kipper Pâté with Whisky £8.50 <i>served with melba toast</i>	Chicken Liver Parfait £9.95 <i>toasted brioche</i>	

FISH MAINBOARDS

Roasted Salmon Fillet £20.50 <i>parmesan risotto & lobster bisque</i>	Fillet of Cod with Hollandaise £22.50 <i>wilted spinach, crushed new potatoes, poached egg</i>	Smoked Haddock Fishcake £17.50 <i>mustard sauce, wilted spinach</i>
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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; peppercorn or béarnaise sauce.
Additional sauces are charged at £2.50

8oz Rump £22.00	6oz Centre-Cut Fillet £29.50 <i>two medallions, roasted vine tomatoes</i>	10oz Tail-on Ribeye £27.50
10oz Rump £25.50	Prime Fillet of Beef Wellington £28.50 <i>puff pastry, wild mushroom duxelle</i>	8oz Centre-Cut Fillet £39.50
12oz Sirloin £29.50 <i>served on the bone</i>	Chateaubriand 16oz £65.00 <i>(prime fillet, perfect for sharing)</i>	24oz Porterhouse £54.00 <i>(fillet & sirloin, perfect for sharing)</i>
		14oz Ribeye £38.50

STEAK TOPPINGS

Bone Marrow £4.50 <i>parsley & lemon</i>	Maple Cured Bacon £4.50	Breakfast Grill Garnish £4.50 <i>back bacon, portobello mushroom, grilled tomato</i>	Two Fried Eggs £3.50	Tiger Prawns £5.00 <i>garlic butter</i>
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FRESHLY GROUND 6oz BEEF BURGERS

American £15.50 <i>caramelised bacon, onion rings, Applewood cheese & house BBQ</i>	Notting Hill £15.50 <i>grilled Portobello mushroom, Emmental cheese, slow roast onion & Posh Ketchup</i>	Swiss £15.50 <i>Gruyère cheese, cornichons, crispy onions & Posh Ketchup</i>
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All burgers are served with a portion of House Fries

GRILLED & ROAST MEATS

Chicken Schnitzel 'Holstein' £18.50 <i>fried egg, anchovy fillets, caper butter & herb salad</i>	Honey Roast Pork Belly Marco Polo £17.75 <i>cannellini beans</i>	Braised Boeuf Bourguignon £19.50 <i>creamed potatoes</i>
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SIDE ORDERS £4.75

Potato Croquettes	Creamed Potatoes	Buttered New Potatoes	Buttered Greens & Lardons
Creamed Spinach	Seasonal Veg	Panzanella Salad	Green Salad with Herbs
	House Fries served with POSH KETCHUP	Crispy Onion Rings	

London Steakhouse Co. has pledged to donate 50p from the sale of each portion of Handcut House Fries to CLIC Sargent, the UK's leading childhood cancer support charity.
Together we are changing what it means to be diagnosed with cancer when you're young.



All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.
Please inform your waiter of any dietary requirements or food allergies prior to ordering.