

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.

CITY + CHELSEA
EST^D2008

CHELSEA

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

THE ALL-INCLUSIVE BUSINESS LUNCH

£49.90 PER PERSON

Bottle of Kingsdown Mineral Water still or sparkling

Bottle of Wine Between Two please choose from the list up to the value of £30

HORS D'OEUVRES

Pea & Mint Soup (v)

crème fraîche

Beetroot & Goats Cheese Salad walnut dressing

Chicken Liver Parfait

toasted brioche

Kipper Pâté with Whisky served with melba toast

Potted Duck with Green Peppercorns served on toasted sourdough

FISH MAINBOARDS

Fillet of Sea Bream & Basil salad of tomato, black olive & capers

Lemon Sole & Brown Shrimp Butter on the bone with creamed potatoes & broccoli

Smoked Haddock Fishcake mustard sauce, wilted spinach

FINEST QUALITY GRASS-FED BEEF

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.

8oz Rump Steak

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

10oz Tail-on Ribeye

extra fat to keep it tender if you prefer medium or well done 6oz Centre-Cut Fillet

two medallions, roasted vine tomatoes; best cooked medium rare

GRILLED & ROAST MEATS

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

Braised Boeuf Bourguignon

creamed potatoes

SIDE ORDERS (PLEASE SELECT ONE)

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

Lemon Posset with Raspberries

Soft Serve Vanilla Ice Cream Sundae

Sticky Toffee Pudding

London Steakhouse Co. Rice Pudding

Chocolate & Chestnut Truffle Cake

COFFEE & TEA