



Smith & Wollensky

LONDON

Brunch


Eggs Benedict	12	Three Cheese Omelette	10	Smoked Bacon Hash & Poached Eggs	16	<i>Add:</i>	
Eggs Florentine	14	Classic American Waffle	12	Braised Beef Hash & Poached Eggs	18	Bacon	3
Eggs Royale	18	Blueberry Pancake Stack	14	Smoked Salmon & Poached Egg	18	Sausage	3
Eggs Oscar	20	Cinnamon French Toast	10			Toast	1
Smoked Salmon Omelette	13	Avocado on Toast	14			Scrambled Eggs	3

Lunch Menu

STARTERS & SEAFOOD

Wollensky's Famous Split Pea Soup with Bacon	7
Sea Bass Ceviche	8
Fillet of Beef Tartare, Chipotle Mayonnaise	9
Ham Hock Terrine	8
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Yellowfin Tuna Tartare	18
Jumbo Lump Crab Meat	18
Carlingford Oysters <i>1/2 Dozen / Dozen</i>	18 / 34
Cold Poached Lobster <i>Half / Whole</i>	14 / 28

PREMIUM IRISH STEAKS

Premium Irish Fillet Mignon Charbroiled 225g	39
or:	
<i>Au poivre</i>	add 4
<i>Cajun</i>	add 4
<i>Gorgonzola crusted</i>	add 6
<i>Oscar – jumbo lump crabmeat, asparagus & hollandaise</i>	add 9
<i>Hand Selected by John Stone Beef</i> 	
Rib-Eye 340g	39
Tomahawk 1kg <i>(Perfect to Share)</i>	82
Chateaubriand 600g <i>(Perfect to Share)</i>	80

MAIN COURSE

Wollensky's Butcher Burger <i>Smoked bacon, cheddar & french fries</i>	16
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli, angry onions & french fries</i>	16
Club Sandwich <i>cajun spiced chicken, smoked bacon, egg & french fries</i>	14
Pan-Fried Stone Bass Fillet <i>fennel, pearl barley risotto & samphire</i>	19
Seared Yellowfin Tuna Loin <i>baby artichokes, piquillo peppers, tardivo & sherry vinaigrette</i>	27

Rare & Done Well

Hand-cut in our in-house Butchery, our USDA Prime, steaks are a rarity in the world of steakhouses. Chosen from the top 2% and hand selected for rich, even marbling all our beef is enhanced through a careful dry-aging process for 28 days, intensifying the flavour and tenderness.

USDA PRIME DRY-AGED STEAKS

Sirloin 320g	45
Kansas City Cut Bone-In Sirloin 595g	64
Signature Bone-In Rib-Eye 680g	72
T-Bone 700g	74

Salads

Lobster Mango Salad <i>layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper</i>	24
Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	10
Chicken & Avocado Salad <i>chicken supreme marinated in lemon & truffle oil with wilted heritage tomatoes & avocado</i>	13
Marinated Heirloom Beetroot & Whipped Goat's Cheese <i>balsamic dressing</i>	10

Enhancements & Sauces

Preparations and complements for steaks

Peppercorn Sauce	2	Lobster Tail	15
Béarnaise Sauce	2	Norwegian King Crab Leg	30
Hollandaise Sauce	2	Au Poivre Style	4
Cajun Oil	2	<i>peppercorn crust & sauce</i>	
Porcini Cream Sauce	3	Cajun	4
Garlic Butter	2	<i>dry-rub & cajun oil</i>	
Café de Paris Butter	2	Gorgonzola Crusted	6
Herb Crusted Bone Marrow	5	<i>gratinated cheese, bacon & scallions</i>	
Sautéed Foie Gras	5	Oscar Style	9
		<i>crab meat, asparagus, hollandaise</i>	

SIDES

POTATOES

French Fries	5
Cajun French Fries	5
Baked Potato	5
Whipped Potatoes	5

VEGETABLES

Sautéed or Steamed Spinach	5
Pan-Fried Mushrooms	5
Mixed Vegetables	5

CLASSICS

Hashed Brown Potatoes	8
Truffled Mac 'n' Cheese	10
Creamed Spinach	10
Onion Rings	5
Creamy Manchego Corn	8

SIDE SALADS

Beetroot & Whipped Goat Cheese	5
Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Classic Caesar	6

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.

**NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. An optional 12.5 % Gratuity will be added to your bill. All steak weights are pre-cooked and approximate. All prices are inclusive of VAT at 20%.*