



Smith & Wollensky

LONDON

Brunch

Eggs Benedict 12 | Eggs Florentine 14 | Eggs Royale 18 | Eggs Oscar 20 | Smoked Salmon Omelette 13 | Three Cheese Omelette 10
Classic American Waffle 12 | Blueberry Pancake Stack 14 | Cinnamon French Toast 10
Smoked Bacon Hash & Poached Eggs 16 | Braised Beef Hash & Poached Eggs 18

Lunch Menu

STARTERS & SEAFOOD

Sea Bass Ceviche	8
Sirloin Carpaccio	8
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 1/2 Dozen / Dozen	18 / 34
Cold Poached Lobster Half / Whole	14 / 28

MAIN COURSE

Wollensky's Butcher Burger <i>Smoked bacon, cheddar & french fries</i>	16
Pan-Roasted Scottish Salmon <i>sautéed spinach & hollandaise</i>	17
Herb Crusted Yellowfin Tuna Loin <i>French bean salad & roasted tomato vinaigrette</i>	26
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

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
Watermelon, Tomatoes & Feta Cheese	10

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

PREMIUM IRISH STEAKS

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

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

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

Enhancements & Sauces

Preparations and complements for steaks

Peppercorn Sauce	2	Au poivre style	4
Béarnaise Sauce	2	peppercorn crust & sauce	
Hollandaise Sauce	2	Cajun	4
Cajun Oil	2	dry-rub & cajun oil	
Porcini Cream Sauce	3	Gorgonzola Crusted	6
Garlic Butter	2	gratinated cheese, bacon & scallions	
Lobster Tail	15	Oscar Style	9
Norwegian King Crab Leg	30	crab meat, asparagus, hollandaise	

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
Duck Poutine	10
Creamy Manchego Corn	8

SIDE SALADS

Watermelon, Tomatoes & Feta Cheese	5
Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Waldorf Salad	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%.