



# Smith & Wollensky

LONDON

## Lunch Menu

### STARTERS & SEAFOOD

Wollensky's Famous Split Pea Soup With Bacon	7
Sirloin Carpaccio	8
Farmhouse Terrine	8
Burrata & Tomato Salad	11
Crispy Salt & Pepper Squid with Mango Chili Sauce	9
Seared King Scallops with Butter Bean & Carrot Purée & Bacon	18
Gravadlax, Pickled Vegetables & Sweet Mustard Dressing	11
Rope Grown Scottish Mussels	8
Yellowfin Tuna Tartare	16
Cumbræ Oysters ½ Dozen / Dozen	18 / 34
Jumbo Shrimp	14
Jumbo Lump Crab Meat	18
Cold Poached Lobster Half / Whole	12 / 24

### SALADS

Wollensky Salad	10
Classic Caesar	10
Grilled Chicken	add 5
Iceberg Wedge	9

**Lobster Mango Salad 24**  
*layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper*

**Superfood Salads**

**Hot Smoked Salmon Salad 13**  
*lightly smoked chipotle dressing & a selection of organic sprouting pulses*

**Chicken & Avocado Salad 13**  
*corn-fed chicken supreme marinated in lemon & truffle oil with wilted heritage tomatoes & avocado*

### Set Menu

Please ask your waiter to see our seasonal set menu.  
Available Monday-Saturday

2-courses 25  
3-courses 29

### SIDES

#### POTATOES

French Fries	4
Baked Potato	4
Whipped Potatoes	5

#### VEGETABLES

Sautéed Spinach	4
Pan-Fried Field Mushrooms	4
Honey Glazed Chantenay Carrots	5
Seasonal Vegetables	5

### BURGERS & SANDWICHES

Wollensky's Butcher Burger	7	16
<i>Applewood smoked bacon, cheddar, french fries</i>	8	
Lobster Roll	8	24
<i>bacon, lettuce, tomato, avocado</i>		
Signature Steak Sandwich	11	16
<i>white cheddar, bacon jam, horseradish aioli &amp; angry onions</i>	9	
Grilled Chicken Sandwich	18	12
<i>white cheddar, Applewood smoked bacon &amp; pesto aioli</i>	11	

### MAIN COURSES

Corn-fed Chicken	14	17
<i>baby spring vegetable nage</i>	18	
Pan-Roasted Scottish Salmon	12 / 24	16
<i>sautéed spinach &amp; hollandaise</i>		
Herb Crusted Yellowfin Tuna Loin		24
<i>French bean salad &amp; roasted tomato vinaigrette</i>		
Pork Chop		20
<i>Old Bay seasoning, cider &amp; apple sauce</i>		
Truffled Globe Artichoke		17
<i>porcini &amp; wild mushroom fricassée</i>		
Rope Grown Scottish Mussels		15
<i>tarragon cream</i>		

### FILLET MIGNON

Premium Scottish Fillet Mignon Charbroiled 225g / 340g	35/45
or:	
<i>Au poivre</i>	add 4
<i>Cajun seasoned</i>	add 4
<i>Gorgonzola crusted – bacon &amp; scallions</i>	add 6
<i>Oscar – jumbo lump crab meat, asparagus &amp; hollandaise</i>	add 9

### Rare & Well Done

*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 USDA Prime beef is enhanced through a careful dry-aging process for 28 days, intensifying the flavour and tenderness.*

### USDA PRIME DRY-AGED STEAKS

Sirloin 395g	44
NY Cut Bone-In Sirloin 595g	52
Signature Bone-In Rib-Eye 680g	59
Cajun Marinated Bone-In Rib-Eye 680g	59

#### POTATOES

French Fries	4
Baked Potato	4
Whipped Potatoes	5

#### VEGETABLES

Sautéed Spinach	4
Pan-Fried Field Mushrooms	4
Honey Glazed Chantenay Carrots	5
Seasonal Vegetables	5

#### CLASSICS (for 2)

Hashed Brown Potatoes	5
Truffled Mac 'n' Cheese	5
Creamed Spinach	5
Buttermilk Onion Rings	5

#### SIDE SALADS

Green Leaf Salad	8	5
Mixed Garden Salad	12	5
Sliced Tomato & Sweet Onion	10	5

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%.