



Smith & Wollensky
LONDON

Roast

Available Every Sunday

USDA Prime Rib of Beef

Yorkshire Pudding, Beef Fat Roasted Potatoes
& Seasonal Vegetables

£28

Brunch

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

Lunch Menu

STARTERS & SEAFOOD

Roast Squash & Smoked Paprika Soup	7
Monkfish Ceviche	9
Fillet of Beef Tartare, Chipotle Mayonnaise	10
Ham Hock Terrine	8
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Oak Smoked Scottish Salmon	14
Jumbo Lump Crab Meat	22
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
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli, angry onions & french fries</i>	16
Pan-Fried Stone Bass Fillet <i>fennel, pearl barley risotto & samphire</i>	19
Herb Roasted Turkey <i>pigs in blankets, sausage & cornbread stuffing, cranberry sauce & red wine gravy</i>	18

Salads

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	10
Salad of Confit Chicken <i>avocado, fennel, apple & tarragon pesto</i>	13
Marinated Heirloom Beetroot & Whipped Goat's Cheese <i>balsamic dressing</i>	10

SIDES

POTATOES	VEGETABLES
French Fries	5 Sautéed or Steamed Spinach
Cajun French Fries	6 Pan-Fried Mushrooms
Whipped Potatoes	5 Mixed Vegetables
	Creamed Brussel Sprouts with Poitrine Fumée

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
Hand Selected by John Stone Beef	
Rib-Eye 340g	39
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

Fillet 280g	55
Sirloin 320g	46
Kansas City Cut Bone-In Sirloin 595g	66
Signature Bone-In Rib-Eye 680g	72
T-Bone 700g	78

Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
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>grated cheese, bacon & scallions</i>	
Sautéed Foie Gras	5	Oscar Style	9
		<i>crab meat, asparagus, hollandaise</i>	

CLASSICS (perfect to share)

6 Truffled Mac 'n' Cheese	10	SIDE SALADS	
6 Creamed Spinach	10	Beetroot & Whipped Goat Cheese	5
6 Duck Fat Roasted Potatoes	7	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%.