



**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	<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, 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

Wollensky's Famous Split Pea Soup with Bacon	7
Salmon Ceviche	9
Fillet of Beef Tartare, Chipotle Mayonnaise	10
Ham Hock & Foie Gras 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	22
Carlingford Oysters 1/2 Dozen / Dozen	18 / 34
Cold Poached Lobster Half / Whole	16 / 32

### MAIN COURSE

Wollensky's Butcher Burger Smoked bacon, cheddar & french fries	16
Signature Steak Sandwich white cheddar, bacon jam, horseradish aioli, angry onions & french fries	16
Steamed Lemon Sole Fillets brassica, mussel & saffron sauce	19
Rib of Pork fennel & apple, herb dressing	18
Baked Aubergine fennel & apple, herb dressing	18


### Salads

Wollensky Salad romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette	10
Salad of Confit Chicken avocado, fennel, apple & tarragon pesto	13
Blood Orange, Endive, Feta Salad	10

### SIDES

<b>POTATOES</b>	<b>VEGETABLES</b>
French Fries	5 Sautéed or Steamed Spinach
Cajun French Fries	6 Pan-Fried Mushrooms
Whipped Potatoes	5 Mixed Vegetables
Baked Potato	6

### PREMIUM IRISH STEAKS

7 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 &amp; hollandaise</i>	add 9
<i>Hand Selected by John Stone Beef</i> 	
Rib-Eye 340g	39
Tomahawk 1kg (Perfect to Share)	82
Chateaubriand 600g (Perfect to Share)	80

### 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	60
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 &amp; sauce</i>	
Porcini Cream Sauce	3	Cajun	4
Garlic Butter	2	<i>dry-rub &amp; cajun oil</i>	
Café de Paris Butter	2	Gorgonzola Crusted	6
Herb Crusted Bone Marrow	5	<i>gratinated cheese, bacon &amp; 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
6 Creamed Spinach	10
6 Hashed Brown Potatoes	8
Onion Rings	7

### SIDE SALADS

Blood Orange, Endive, Feta Salad	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%.