



**Smith & Wollensky**  
LONDON

## Brunch Menu

### EGGS

Eggs Benedict	12	White Omelette	8
Eggs Florentine	14	3 Cheese Omelette	10
Eggs Braised Short Rib	16	Ham & Mushroom Omelette	12
Eggs Royale	18	Smoked Salmon Omelette	13
Eggs Oscar	20		

### BIG PLATES

Maple Sausages & Mixed Spiced Beans	14
Smoked Bacon Hash & Poached Eggs	16
Braised Beef Hash & Poached Eggs	18
283g Sirloin Steak & Fried Eggs	42

### BURGER, BAGEL & SANDWICHES

Chicken & Burrata Sandwich	10	Black-Rye Ruben Sandwich	15
Classic BLT	8	Bagel	15
Open Grilled Bruschetta	10	Smoked Salmon & Cream Cheese	
Signature Steak Sandwich	16		
Wollensky's Butchers Burger	16		

### WAFFLES, PANCAKES & MORE

Cinnamon French Toast	10
Classic American Waffle	12
Blueberry Pancake Stack	14
Tropical Fruit Platter	8

### Salads

Lobster Mango Salad <i>layered salad with chunks of lobster, spinach &amp; rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon &amp; red pepper</i>	24
Hot Smoked Salmon Salad <i>lightly smoked chipotle dressing &amp; a selection of organic sprouting pulses</i>	13
Chicken & Avocado Salad <i>chicken supreme marinated in lemon &amp; truffle oil with wilted heritage tomatoes &amp; avocado</i>	13

### BRITISH & IRISH CUTS

Rib-Eye 400g (Hand Selected by John Stone Beef)	38
Premium Irish Fillet Mignon Charbroiled 225g	36
Tomahawk 1kg (Perfect to Share)	74
Beef Wellington <i>porcini cream sauce</i>	39

### 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 395g	48
Kansas City Cut Bone-In Sirloin 595g	62
Bone-In Rib-Eye 680g Also Available Cajun Style	66
T-Bone 700g	78

### Enhancements

*Preparations and complements for steaks*

Au poivre	4	Oscar Style	9
Cajun	4	Lobster Tail	15
Gorgonzola crusted	6		

### SIDES

French Fries	4
Pan-Fried Field Mushrooms	5
Spinach – Steamed or Sautéed	5
Creamed Spinach	10
Mixed Spiced beans	6
Crispy Streaky Bacon	6
Hashed Brown Potatoes	8
Truffled Mac 'n' Cheese	10
Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5

## Bloody Marys

#### It's Always Sunny.... 13

*The Mediterranean... hot sun, cool breezes and fresh aromas, this Bloody Mary is for those who love things tapas style. We combine chargrilled peppers, green olives and tomato juice with Tanqueray 10 gin, Tio Pepe Fino sherry and Worcestershire sauce. If you're a fan of gazpacho soup then this should hit the spot.*

#### Michelada 8

*A staple in Mexico... think of it as a cross between hair of the dog and a Bloody Mary, so it's a double barrelled hangover cure. In Mexico, the Michelada has many forms we keep it simple with crisp, dry Asahi and a spicy Bloody Mary.*

#### Classic S&W 12

*Our classic Bloody Mary is exactly that... classic. Belvedere vodka, Worcestershire sauce, freshly grated horseradish, red and green tabasco and freshly squeezed lemon juice.*

#### Ohh mami! Umami! 14

*For those in an adventurous mood you could try our Japanese inspired Mary. The base spirit is award winning Nikka from the barrel, which is a robust and slightly smoky whisky with quite a kick, coupled with the Japanese umami spice mix shichimi, soy sauce and wasabi for heat. For an added pick me up we also add bamboo charcoal known all over East Asia for its digestive properties*

#### RevolutionMary 13

*This French inspired imbibe breaks the norm of a classic Bloody Mary. French red wine, dry French vermouth and a touch of Cognac are the replacements for the usual vodka, whilst the Worcestershire sauce is replaced with a classic Dijon mustard vinaigrette. Sounds like it wouldn't work but then again at the time many people had reservations about the revolution! Vive!*

#### Bloody Shame 5

*Not everyone wants alcohol in the morning and for those who don't we have a classic non-alcoholic Bloody Mary.*

#### Danger! Danger! High Voltage!! 13

*Warning this is no JOKE!!! We have set out to create one of the hottest Bloody Marys in London.... The vodka is infused with Scotch bonnets, the tomato juice is mixed with a spicy chilli salsa and even the Worcester sauce is infused with chillies, let us reiterate this is bloody hot stuff only order if you are a true chilli fan... we serve it with some chilled coconut milk on the side known for its chilling properties.... Be warned!!*

#### A'mary'ica 12

*You wouldn't immediately think bourbon and tomato juice would work but when you add powdered Worcestershire sauce and chipotle and Coca Cola hot sauce into the mix, you'll wonder why you haven't tried it before.*

#### Happy Mary 11

*For those who want to cut straight to the chase and not mess around with tomato juice and spices. Simply premium Belvedere Vodka on ice.*

*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%.*