



Smith & Wollensky

LONDON

Dinner Menu

STARTERS & SEAFOOD

Roast Squash & Smoked Paprika Soup	7
Ham Hock Terrine	8
Fillet of Beef Tartare, Chipotle Mayonnaise	10
Monk Fish Ceviche	9
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Oak Smoked Scottish Salmon	14
Carlingford Oysters 1/2 Dozen / Dozen	18 / 34
Jumbo Lump Crabmeat	22
Cold Poached Lobster Half / Whole	14 / 28

SALADS

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	10
Iceberg Wedge <i>blue cheese, smoked bacon lardons, tomato</i>	12
Classic Caesar	12
Marinated Heirloom Beetroot & Whipped Goat's Cheese <i>balsamic dressing</i>	10
Salad of Confit Chicken <i>avocado, fennel, apple & tarragon pesto</i>	13

Shellfish Platters

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Carlingford Oysters & Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

Charlie Smith (2-4 people) 90

Ralph Wollensky (4-6 people) 125

MAIN COURSES

Free-Range 'Label Anglais' Chicken <i>fondant potatoes, roasted squash, bacon & lentil jus</i>	16
Beetroot Wellington	16
Wollensky's Butcher Burger <i>smoked bacon, cheddar, french fries</i>	16
Pan-Fried Stone Bass Fillet <i>fennel, pearl barley risotto & samphire</i>	19
Seared Yellowfin Tuna Loin <i>baby artichokes, piquillo peppers, tardivo & sherry vinaigrette</i>	27
Herb Roasted Turkey <i>pigs in blankets, sausage & cornbread stuffing, cranberry sauce & red wine gravy</i>	18

SIDES

POTATOES

French Fries	5
Cajun French Fries	6
Whipped Potatoes	5

VEGETABLES

Sautéed or Steamed Spinach	6
Pan-Fried Mushrooms	6
Mixed Vegetables	5
Creamed Brussel Sprouts with Poitrine Fumée	7

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
<i>Hand Selected by John Stone Beef</i> 	
Rib-Eye 340g	39
Tomahawk 1kg (Perfect to Share)	82

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-ageing 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

Preparations and complements for steaks

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>gratinated cheese, bacon & scallions</i>	
Sautéed Foie Gras	5	Oscar Style	9
		<i>crab meat, asparagus, hollandaise</i>	

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CLASSICS (perfect to share)

Truffled Mac 'n' Cheese	10
Creamed Spinach	10
Duck Fat Roasted Potatoes	7

SIDE SALADS

Beetroot & Whipped Goat Cheese	5
Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Classic Caesar	6



Smith & Wollensky & JDRF have teamed up to raise awareness about living with type 1 diabetes. We have created a carbohydrate counted version of this menu which is available upon request.

*Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. Weights are approximate. *NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For information regarding allergens in our dishes please ask a member of staff. All steak weights are pre-cooked and approximate. An optional 12.5 % gratuity will be added to your bill. All prices are inclusive of VAT at 20%.*