



Smith & Wollensky

LONDON

Dinner Menu

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.

STARTERS

Wollensky's Famous Split Pea Soup	6
Sirloin Carpaccio	8
Smoked Organic Salmon	9
Burrata & Tomato Salad	10
Seared King Scallops with Pea Purée & Bacon	18
Signature Jumbo Lump Crab Cake	15
Chicken & Duck Liver Parfait	9
Crispy Salt & Pepper Squid with Mango Chili Sauce	9
Yellowfin Tuna Tartare	14

SHELLFISH

Cumbræ Oysters ½ Dozen / Dozen	18 / 34
Jumbo Shrimp	14
Jumbo Lump Crabmeat	17
Cold Poached Lobster Half / Whole	12 / 24

Shellfish Platters

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

Charlie Smith 75
Ralph Wollensky 110

SALADS

Wollensky Salad	10
Mixed Garden Salad	10
Classic Caesar	10
Iceberg Wedge	9

SIDES

POTATOES

Steakhouse Fries	4
Baked Potato	4
Whipped Potatoes	5

VEGETABLES

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

USDA PRIME DRY-AGED STEAKS

Signature Bone-In Rib-Eye 24oz	55
Sirloin 14oz	36
NY Cut Bone-In Sirloin 21oz	52
Cajun Marinated Bone-In Rib-Eye 24oz	60
T-Bone 26oz	62

FILLET MIGNON

Premium Scottish Fillet Mignon Charbroiled 8oz / 12oz	35/40
or:	
<i>Au poivre</i>	add 3
<i>Cajun</i>	add 3
<i>Gorgonzola crusted</i>	add 4

Butcher's Specials

See our blackboard for today's cuts

MAIN COURSES

Free-Range Lemon Pepper Chicken <i>watercress & thyme jus</i>	16
New Season Lamb Rump <i>courgettes & roasted cherry tomatoes</i>	24
Roasted Rose Veal Chop <i>thyme jus</i>	28
Ribbons of Courgettes <i>seasonal vegetables, lemon oil & toasted nuts</i>	15
Wollensky's Butcher Burger <i>Applewood smoked bacon, cheddar, steakhouse fries</i>	16

Lobster

Whole North Atlantic Lobster 2-5lb
broiled or steamed
Market Price

FISH

Pan-Roasted Organic Salmon <i>sautéed spinach & hollandaise</i>	16
Herb Crusted Yellowfin Tuna Loin <i>French bean salad & roasted tomato vinaigrette</i>	22
Fresh Catch of the Day	Market Price

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. 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%.