



Smith & Wollensky

LONDON

Dinner Menu

STARTERS

Wollensky's Famous Split Pea Soup with Bacon	7
Sirloin Carpaccio	8
Farmhouse Terrine	8
Rope Grown Scottish Mussels	9
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Seared King Scallops	18
<i>celeriac purée, poached apples & bacon dust</i>	
Gravadlax, Pickled Vegetables & Sweet Mustard Dressing	10
Signature Jumbo Lump Crab Cake	18
Yellowfin Tuna Tartare	18

SHELLFISH

Carlingford Oysters <i>½ Dozen / Dozen</i>	18 / 34
Jumbo Lump Crabmeat	18
Cold Poached Lobster <i>Half / Whole</i>	12 / 24
King Crab <i>ask your waiter for availability</i>	Market Price

Shellfish Platters & Lobster

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) 80

Ralph Wollensky (4-6 people) 115

Whole North Atlantic Lobster
900g - 2.25kg
broiled or steamed
Market Price

SALADS

Wollensky Salad	10
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	
Iceberg Wedge	
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	

SIDES

POTATOES

French Fries	4
Baked Potato	4
Whipped Potatoes	5

VEGETABLES

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

CLASSICS (for 2)

Hashed Brown Potatoes	8
Truffled Mac 'n' Cheese	10
Creamed Spinach	10
Buttermilk Onion Rings	9
Lobster Mac 'n' Cheese	24

SIDE SALADS

Green Leaf Salad	5
Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5

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.

BRITISH & IRISH CUTS

Rib-Eye 400g (<i>Hand Selected by John Stone Beef</i>)	39
Premium Irish Fillet Mignon Charbroiled 225g	36
<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
Tomahawk 1kg (<i>Perfect to Share</i>)	72

USDA PRIME DRY-AGED STEAKS

Sirloin 395g	45
Kansas City Cut Bone-In Sirloin 595g	55
Bone-In Rib-Eye 680g <i>Also Available Cajun Style</i>	62
T-Bone 700g	69

MAIN COURSES

Corn-fed Chicken	17
<i>baby spring vegetable nage with tarragon</i>	
Rope Grown Scottish Mussels	16
<i>tarragon cream</i>	
New Season Rack of Lamb	36
<i>fennel & oregano boulangère</i>	
Spring Pea Risotto	17
<i>broad beans, garden peas, mascarpone & Parmesan crisp</i>	
Wollensky's Butcher Burger	16
<i>smoked bacon, cheddar, french fries</i>	

FISH

Pan-Roasted Scottish Salmon	16
<i>sautéed spinach & hollandaise</i>	
Herb Crusted Yellowfin Tuna Loin	24
<i>French bean salad & roasted tomato vinaigrette</i>	
Black Bream	17
<i>blood orange & fennel salad</i>	

*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%.*