

“Please excuse our waiters, barmen, & managers as we grow moustaches for Movember. If you would like to make a donation to this great cause please ask to speak to a manager for further information.”



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	7
Sirloin Carpaccio	8
Chicken & Duck Liver Parfait	8
Burrata & Tomato Salad	11
Crispy Salt & Pepper Squid with Mango Chili Sauce	9
Seared King Scallops with Butter Bean & Carrot Purée & Bacon	18
Smoked Organic Salmon	11
Signature Jumbo Lump Crab Cake	18
Yellowfin Tuna Tartare	16

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

USDA PRIME DRY-AGED STEAKS

Signature Bone-In Rib-Eye 24oz	60
Sirloin 14oz	44
NY Cut Bone-In Sirloin 21oz	55
Cajun Marinated Bone-In Rib-Eye 24oz	64

FILLET MIGNON

Premium Scottish Fillet Mignon Charbroiled 8oz / 12oz	35/45
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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

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>	32
Truffled Globe Artichoke <i>porcini & morel fricassée</i>	17
Wollensky's Butcher Burger <i>Applewood smoked bacon, cheddar, steakhouse fries</i>	16
Beef Wellington <i>red wine jus</i>	37

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>	24
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%.