



# 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
Farmhouse Terrine	8
Burrata & Tomato Salad	11
Crispy Salt & Pepper Squid with Mango Chili Sauce	9
Searred King Scallops with Butter Bean & Carrot Purée & Bacon	18
Gravadlax, Pickled Vegetables & Sweet Mustard Dressing	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	18
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 80  
Ralph Wollensky 115

### SALADS

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

### SIDES

#### POTATOES

Thrice Cooked Chips	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	62
Sirloin 14oz	46
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:

Au poivre	add 4
Cajun	add 4
Gorgonzola crusted	add 6
Oscar – jumbo lump crabmeat, asparagus & hollandaise	add 9

### Butcher's Specials

See our blackboard for today's cuts

### MAIN COURSES

Free-Range Lemon Pepper Chicken watercress & thyme jus	16
New Season Lamb Rump courgettes & roasted cherry tomatoes	24
Roasted Rose Veal Chop thyme jus	32
Truffled Globe Artichoke porcini & morel fricassée	17
Wollensky's Butcher Burger Applewood smoked bacon, cheddar, steakhouse fries	16
Beef Wellington red wine jus	37

### Lobster

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

### FISH

Pan-Roasted Organic Salmon sautéed spinach & hollandaise	16
Herb Crusted Yellowfin Tuna Loin French bean salad & roasted tomato vinaigrette	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%.