



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
Rope Grown Scottish Mussels	9
Burrata & Tomato Salad	12
Crispy Salt & Pepper Squid with Mango Chili Sauce	9
Seared King Scallops with Butter Bean & Carrot Purée & Bacon	18
Gravadlax, Pickled Vegetables & Sweet Mustard Dressing	10
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 (2-3 people) 80
Ralph Wollensky (4-6 people) 115

SALADS

Wollensky Salad	10
Mixed Garden Salad	8
Classic Caesar	10
Iceberg Wedge	10

SIDES

POTATOES		VEGETABLES	
French Fries	4	Sautéed Spinach	5
Baked Potato	4	Pan-Fried Field Mushrooms	5
Whipped Potatoes	5	Honey Glazed Chantenay Carrots	5
		Seasonal Vegetables	5

USDA PRIME DRY-AGED STEAKS

Sirloin 395g	44
NY Cut Bone-In Sirloin 595g	52
Signature Bone-In Rib-Eye 680g	59
Cajun Marinated Bone-In Rib-Eye 680g	59

FILLET MIGNON

Premium Irish Fillet Mignon Charbroiled 225g / 340g	35/45
<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
Rope Grown Scottish Mussels <i>tarragon cream</i>	16
New Season Lamb Rump <i>courgettes & roasted cherry tomatoes</i>	25
Pork Chop <i>Old Bay seasoning, cider & apple sauce</i>	22
Truffled Globe Artichoke <i>porcini & wild mushroom fricassée</i>	17
Wollensky's Butcher Burger <i>Applewood smoked bacon, cheddar, french fries</i>	16
Beef Wellington <i>morel cream sauce</i>	38

Lobster

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

FISH

Pan-Roasted Scottish 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

CLASSICS (for 2)

Hashed Brown Potatoes	8
Truffled Mac 'n' Cheese	12
Creamed Spinach	10
Buttermilk Onion Rings	9

SIDE SALADS

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

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. 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%.