



# 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
Classic Caesar	10
Iceberg Wedge	10

### 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

### 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 &amp; hollandaise</i>	add 9

### Butcher's Specials

See our blackboard for today's cuts

### MAIN COURSES

Corn-fed Chicken <i>baby spring vegetable nage</i>	17
Rope Grown Scottish Mussels <i>tarragon cream</i>	16
New Season Lamb Rump <i>courgettes &amp; roasted cherry tomatoes</i>	25
Pork Chop <i>Old Bay seasoning, cider &amp; apple sauce</i>	22
Truffled Globe Artichoke <i>porcini &amp; 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 &amp; hollandaise</i>	16
Herb Crusted Yellowfin Tuna Loin <i>French bean salad &amp; 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%.