



Smith & Wollensky

LONDON

Dinner Menu

STARTERS

- Wollensky's Famous Split Pea Soup with Bacon
- Sirloin Carpaccio
- Farmhouse Terrine
- Rope Grown Scottish Mussels
- Burrata & Tomato Salad
- Seared Chilli & Garlic Shrimp
- Hand-Dived Scottish Scallops with Garlic & Parsley Butter
- Gravadlax, Pickled Vegetables & Sweet Mustard Dressing
- Yellowfin Tuna Tartare

SEAFOOD

- Carlingford Oysters *1/2 Dozen / Dozen* 18 / 34
 - Jumbo Lump Crabmeat 18
 - Cold Poached Lobster *Half / Whole* 14 / 28
 - King Crab *2 Legs / 4 Legs* 70 / 140
- ask your waiter for availability*

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) 90

Ralph Wollensky (4-6 people) 125

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

SALADS

- Wollensky Salad 10
romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette
- Iceberg Wedge 12
blue cheese, smoked bacon lardons, tomato
- Classic Caesar 12

SIDES

POTATOES

- French Fries 5
- Baked Potato 5
- Whipped Potatoes 5

VEGETABLES

- Sautéed or Steamed Spinach 5
- Pan-Fried Field Mushrooms 5
- Seasonal Vegetables 5
- Hispi Cabbage 5
- Buffalo Cauliflower 6

BRITISH & IRISH CUTS

- 7 Rib-Eye 400g (*Hand Selected by John Stone Beef*) 39
- 8 Premium Irish Fillet Mignon Charbroiled 225g 38
- 8 Tomahawk 1kg (*Perfect to Share*) 75
- 8 Beef Wellington 39
porcini cream sauce

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.

USDA PRIME DRY-AGED STEAKS

- Sirloin 395g 49
- Kansas City Cut Bone-In Sirloin 595g 63
- Bone-In Rib-Eye 680g *Also Available Cajun Style* 68
- T-Bone 700g 78

Enhancements

- Preparations and complements for steaks*
- Au poivre 4 Oscar Style 9
 - Cajun 4 Lobster Tail 15
 - Gorgonzola crusted 6

MAIN COURSES

- Corn-fed Chicken 18
chestnuts, savoy cabbage & bacon lardon cream
- Rope Grown Scottish Mussels 16
tarragon cream
- New Season Rack of Lamb 36
fennel & oregano boulangère
- Truffled Globe Artichoke 17
porcini & wild mushroom fricassée
- Wollensky's Butcher Burger 16
smoked bacon, cheddar, french fries

FISH

- 12 Pan-Roasted Scottish Salmon 17
sautéed spinach & hollandaise
- 12 Herb Crusted Yellowfin Tuna Loin 27
French bean salad & roasted tomato vinaigrette
- Seared Black Bream 22
7lobster fume & braised fennel +

*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%.*