



# Smith & Wollensky

LONDON

## Dinner Menu

### STARTERS

Wollensky's Famous Split Pea Soup with Bacon	
Ham Hock Terrine	
Burrata & Tomato Salad	
Seared Chilli & Garlic Shrimp	
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	
Yellowfin Tuna Tartare	
Sirloin Carpaccio	
Rope Grown Scottish Mussels	

### SEAFOOD

Carlingford Oysters ½ Dozen / Dozen	18 / 34
Jumbo Lump Crabmeat	18
Cold Poached Lobster Half / Whole	14 / 28

### 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

### MAIN COURSES

Corn-fed Chicken	18
spring vegetables & pearl barley broth	
Rope Grown Scottish Mussels	16
tarragon cream	
Truffled Globe Artichoke	17
porcini & wild mushroom fricassée	
Wollensky's Butcher Burger	16
smoked bacon, cheddar, french fries	

### FISH

Pan-Roasted Scottish Salmon	17
sautéed spinach & hollandaise	
Herb Crusted Yellowfin Tuna Loin	27
French bean salad & roasted tomato vinaigrette	

### SIDES

#### POTATOES

French Fries	5
Cajun French Fries	5
Baked Potato	5
Whipped Potatoes	5

#### VEGETABLES

Sautéed or Steamed Spinach	5
Pan-Fried Mushrooms	5
Hispi Cabbage	5
Mixed Vegetables	5

### BRITISH & IRISH CUTS

7 Rib-Eye 400g (Hand Selected by John Stone Beef)	39
8 Premium Irish Fillet Mignon Charbroiled 225g	38
12 Tomahawk 1kg (Perfect to Share)	75
14 Beef Wellington	39
19 porcini cream sauce	
18	
8	
8	

### 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-ageing 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 style	4	Oscar Style	9
peppercorn crust & sauce		crab meat, asparagus, hollandaise	
Cajun	4	Lobster Tail	15
dry-rub & cajun 'love'		Norwegian King Crab Leg	30
Gorgonzola crusted	6		
gratinated cheese, bacon & scallions			

### Sauces

Peppercorn	2	Cajun 'Love'	2
Béarnaise	2	Garlic Butter	2
Hollandaise	2	Porcini Cream	3

### 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
Add chicken to any salad	8

#### CLASSICS

5 Hashed Brown Potatoes	8
5 Truffled Mac 'n' Cheese	10
5 Creamed Spinach	10
6 Buttermilk Onion Rings	9
Creamy Manchego Corn	8

#### SIDE SALADS

8 Green Leaf Salad	5
10 Mixed Garden Salad	5
10 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. 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%.