



Smith & Wollensky
LONDON

Lunch Menu

STARTERS & SEAFOOD

Wollensky's Famous Split Pea Soup with Bacon	7
Sea Bass Ceviche	8
Fillet of Beef Tartare, Chipotle Mayonnaise	9
Ham Hock Terrine	8
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Yellowfin Tuna Tartare	18
Jumbo Lump Crab Meat	18
Carlingford Oysters <i>½ Dozen / Dozen</i>	18 / 34
Cold Poached Lobster <i>Half / Whole</i>	14 / 28

SALADS

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	10
Iceberg Wedge <i>blue cheese, smoked bacon lardons, tomato</i>	12
Classic Caesar	
Lobster Mango Salad <i>layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper</i>	
Chicken & Avocado Salad <i>chicken supreme marinated in lemon & truffle oil with wilted heritage tomatoes & avocado</i>	13
Marinated Heirloom Beetroot & Whipped Goat's Cheese <i>balsamic dressing</i>	10

BURGERS & SANDWICHES

Wollensky's Butcher Burger <i>smoked bacon, cheddar & french fries</i>	16
Lobster Roll <i>bacon, lettuce, tomato, avocado</i>	24
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli, angry onions & french fries</i>	16
Club Sandwich <i>cajun spiced chicken, smoked bacon, egg & french fries</i>	14

MAIN COURSES

Free-Range 'Lable Anglais' Chicken <i>fondant potatoes, roasted squash, bacon & lentil jus</i>	16
Beetroot Wellington	16
Wollensky's Butcher Burger <i>smoked bacon, cheddar, french fries</i>	16
Pan-Fried Stone Bass Fillet <i>fennel, pearl barley risotto & samphire</i>	19
Seared Yellowfin Tuna Loin <i>baby artichokes, piquillo peppers, tardivo & sherry vinaigrette</i>	27


SIDES

POTATOES		VEGETABLES
French Fries	5	Sautéed or Steamed Spinach
Cajun French Fries	5	Pan-Fried Mushrooms
Baked Potato	5	Mixed Vegetables
Whipped Potatoes	5	

Dish of the Day
A daily changing main course, always available at a fixed price of £10. Designed to be at your table within 15 minutes. Perfect for those short on time.
Please ask your waiter for details of today's dish.

PREMIUM IRISH STEAKS

Premium Irish Fillet Mignon Charbroiled 225g	39
or:	
<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

<i>Hand Selected by John Stone Beef</i> 	
Chimichurri Marinated Rump Steak 270g	19
Rib-Eye 340g	39
Tomahawk 1kg <i>(Perfect to Share)</i>	82
Chateaubriand 600g <i>(Perfect to Share)</i>	80

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 320g	45
Kansas City Cut Bone-In Sirloin 595g	64
Signature Bone-In Rib-Eye 680g	72
T-Bone 700g	74

Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	2	Lobster Tail	15
Béarnaise Sauce	2	Norwegian King Crab Leg	30
Hollandaise Sauce	2	Au Poivre Style	4
Cajun Oil	2	<i>peppercorn crust & sauce</i>	
Porcini Cream Sauce	3	Cajun	4
Garlic Butter	2	<i>dry-rub & cajun oil</i>	
Café de Paris Butter	2	Gorgonzola Crusted	6
Herb Crusted Bone Marrow	5	<i>gratinated cheese, bacon & scallions</i>	
Sautéed Foie Gras	5	Oscar Style	9
		<i>crab meat, asparagus, hollandaise</i>	

CLASSICS		SIDE SALADS	
Hashed Brown Potatoes	8	Beetroot & Whipped Goat Cheese	5
Truffled Mac 'n' Cheese	10	Mixed Garden Salad	5
Creamed Spinach	10	Sliced Tomato & Sweet Onion	5
Onion Rings	5	Classic Caesar	6
Creamy Manchego Corn	8		



Smith & Wollensky & JDRF have teamed up to raise awareness about living with type 1 diabetes. We have created a carbohydrate counted version of this menu which is available upon request.

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. For information regarding allergens in our dishes please ask a member of staff. An optional 12.5 % Gratuity will be added to your bill. All steak weights are pre-cooked and approximate. All prices are inclusive of VAT at 20%.*