



Smith & Wollensky

LONDON

Lunch Menu

STARTERS

Wollensky’s Famous Split Pea Soup	6
Burrata & Tomato Salad	10
Smoked Organic Salmon	10
Sirloin Carpaccio	12
Yellowfin Tuna Tartare	14
Signature Jumbo Lump Crab Cake	13
Seared King Scallops with Pea Purée & Crispy Bacon	18
Chicken & Duck Liver Parfait	9
Crispy Salt & Pepper Squid with Mango Chili Salsa	8

SHELLFISH

Cumbrae Oysters ½ Dozen / Dozen	18 / 34
Jumbo Shrimp	14
Jumbo Lump Crab Meat	17
Whole Dorset Cock Crab (to share)	22
Cold Poached Lobster Half / Whole	12 / 24

THE SALAD MIX

Wollensky Salad	9
Classic Caesar	11
Mixed Garden Salad	9
Iceberg Wedge	9

Any of our fresh mixed salads can be enjoyed as are or finished with your choice of the following:

Grilled Chicken
Sliced Tenderloin
Jumbo Shrimp
Herb Crusted Yellowfin Tuna
Pan-Seared Salmon

Lobster Mango Salad 24
layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper
Baby Spinach Salad 14
peppered bacon, poached egg & warm sherry vinaigrette
Cobb Salad 14
avocado, tomatoes, bacon, green beans, chopped egg, blue cheese & grilled chicken

SIDES

POTATOES

Steakhouse Fries
Baked Potato
Whipped Potatoes

VEGETABLES

4 Sautéed Spinach
4 Pan-Fried Field Mushrooms
5 Honey Glazed Chantenay Carrots
Seasonal Vegetables

CLASSICS (for 2)

4 Hashed Brown Potatoes
5 Truffled Mac ‘n’ Cheese
5 Creamed Spinach
5 Buttermilk Onion Rings

SIDE SALADS

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

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

Signature Bone-In Rib-Eye 24oz	65
Sirloin 14oz	42
NY Cut Bone-In Sirloin 21oz	62
Cajun Marinated Bone-In Rib-Eye 24oz	69

FILLET MIGNON

Premium Scottish Fillet Mignon Charbroiled 8oz / 12oz	29 / 36
or:	
Au poivre	add 3
Cajun seasoned	add 3
Gorgonzola crusted – bacon & scallions	add 4
Oscar – jumbo lump crab meat, asparagus & hollandaise	add 8

MAIN COURSES

Free-Range Lemon Pepper Chicken	18
watercress & thyme jus	
Pan-Roasted Organic Salmon	18
steamed spinach & hollandaise	
5 Herb Crusted Yellowfin Tuna Loin	25
8 French bean salad & roasted tomato vinaigrette	
6 Roasted Rose Veal Chop	32
8 thyme jus	
6 Ribbons of Courgettes	17
seasonal vegetables, lemon oil & toasted nuts	

BURGERS & SANDWICHES

Wollensky’s Butcher Burger	16
steakhouse fries	
Cajun Seasoned Gorgonzola Burger	16
steakhouse fries, red onion relish	
Lobster Roll	24
bacon, lettuce, tomato	
Signature Steak Sandwich	16
white cheddar, bacon jam, horseradish aioli & angry onions	
Grilled Chicken Sandwich	12
pesto aioli, rocket & roasted plum tomatoes	

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. 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%.