



# Smith & Wollensky

LONDON

## Lunch Menu

### STARTERS & SEAFOOD

Wollensky's Famous Split Pea Soup	7
Sirloin Carpaccio	8
Farmhouse Terrine	8
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
Rope Grown Scottish Mussels	9
Yellowfin Tuna Tartare	16
Cumbræ Oysters ½ Dozen / Dozen	18 / 34
Jumbo Shrimp	14
Jumbo Lump Crab Meat	18
Cold Poached Lobster Half / Whole	12 / 24

### THE SALAD MIX

Wollensky Salad	10
Classic Caesar	10
Mixed Garden Salad	8
Iceberg Wedge	10

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

Grilled Chicken	add 5
Sliced Tenderloin	add 8
Jumbo Shrimp	add 6
Herb Crusted Yellowfin Tuna	add 8
Pan-Seared Salmon	add 6

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

### Set Menu

Please ask your waiter to see our seasonal set menu.  
Available Monday-Saturday

2-courses	22
3-courses	26

### SIDES

#### POTATOES

French Fries	
Baked Potato	
Whipped Potatoes	

#### VEGETABLES

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

### BURGERS & SANDWICHES

7 Wollensky's Butcher Burger	16
8 Applewood smoked bacon, cheddar, french fries	
8 Lobster Roll	24
bacon, lettuce, tomato, avocado	
9 Signature Steak Sandwich	16
white cheddar, bacon jam, horseradish aioli & angry onions	
12 Grilled Chicken Sandwich	12
white cheddar, Applewood smoked bacon & pesto aioli	

### MAIN COURSES

14 Free-Range Lemon Pepper Chicken	16
18 watercress & thyme jus	
12 / 24 Pan-Roasted Scottish Salmon	16
sautéed spinach & hollandaise	
Herb Crusted Yellowfin Tuna Loin	24
French bean salad & roasted tomato vinaigrette	
Pork Chop	22
Old Bay seasoning, cider & apple sauce	
Truffled Globe Artichoke	17
porcini & wild mushroom fricassée	
Rope Grown Scottish Mussels	16
tarragon cream	

### FILLET MIGNON

Premium Irish Fillet Mignon Charbroiled 225g / 340g	35/45
Au poivre	add 4
Cajun seasoned	add 4
Gorgonzola crusted – bacon & scallions	add 6
Oscar – jumbo lump crab meat, asparagus & hollandaise	add 9

### 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	44
NY Cut Bone-In Sirloin 595g	52
Signature Bone-In Rib-Eye 680g	59
Cajun Marinated Bone-In Rib-Eye 680g	59

#### POTATOES

French Fries	
Baked Potato	
Whipped Potatoes	

#### VEGETABLES

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

#### CLASSICS (for 2)

5 Hashed Brown Potatoes
5 Truffled Mac 'n' Cheese
5 Creamed Spinach
5 Buttermilk Onion Rings

#### SIDE SALADS

8 Green Leaf Salad	5
12 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.  
\*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%.