

${\bf Smith\,\&Wollensky}_{\circ}$

LONDON

Lunch Menu

STARTERS			Rare	ر ر	Well Done —	
Wollensky's Famous S	plit Pea Soup	6				ire a
Burrata & Tomato Salad 10		10	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			
Smoked Organic Salmon 10			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.			
Sirloin Carpaccio 12		he				
Yellowfin Tuna Tartare 14		14	juooni ana tenaerness.			
Signature Jumbo Lum	p Crab Cake	15				
Seared King Scallops	with Pea Purée & Crispy Bacon	18	USDA PRIME	DF	RY-AGED STEA	AKS
Chicken & Duck Liver	r Parfait	9				
Crispy Salt & Pepper Squid with Mango Chili Salsa 9		9	Signature Bone-In Rib-Eye	24oz		65
			Sirloin 14oz			42
SHELLFISH			NY Cut Bone-In Sirloin 21oz			59
SHELLINS			Cajun Marinated Bone-In R	kib-Ey	ye 24oz	69
Cumbrae Oysters ½ L	Dozen / Dozen 18/3	34				
Jumbo Shrimp	1	14		-		
Jumbo Lump Crab M	eat	17	FILLET MIGN	NO	N	
Whole Dorset Cock C	rab (to share)	22	Premium Scottish Fillet Mic	mon	Charbroiled 80z / 120z	35/44
Cold Poached Lobster Half / Whole 12 / 24		24	Premium Scottish Fillet Mignon Charbroiled 8oz / 12oz 35/44 or:			
			Au poivre			add 3
THE SALAD MIX			•			add 3
			Gorgonzola crusted – bacon & scallions add			
Wollensky Salad		9			eat, asparagus & hollandaise	add 8
Classic Caesar		11	Oscar jumoo iump er	ao me	ai, asparagus & nouanaaise	aaa o
Mixed Garden Salad 9			MAIN COURSES			
Iceberg Wedge		9	WITH COOK		J	
4 6 6 1 1			Free-Range Lemon Pepper	Chick	ken	18
	alads can be enjoyed as are or finished with your	•	watercress & thyme jus			
choice of the following:			Pan-Roasted Organic Salmo steamed spinach & hollandais			18
Grilled Chicken	ada	15	Herb Crusted Yellowfin Tun		n	25
Sliced Tenderloin add 8			French bean salad & roasted tomato vinaigrette			2)
Jumbo Shrimp	ada		Roasted Rose Veal Chop		J	28
Herb Crusted Yellowfin T			thyme jus			
Pan-Seared Salmon add 6			Ribbons of Courgettes 17			
			seasonal vegetables, lemon oil &	S toas	sted nuts	
	Lobster Mango Salad 24		BURGERS & S	SAI	NDWICHES	
layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise,						
onion, bacon & red pepper			Wollensky's Butcher Burger steakhouse fries			
Baby Spinach Salad 14 peppered bacon, poached egg & warm sherry vinaigrette			·			16
Cobb Salad 14 avocado, tomatoes, bacon, green beans, chopped egg, blue cheese & grilled chicken			bacon, lettuce, tomato			
			Signature Steak Sandwich white cheddar, bacon jam, horseradish aioli & angry onions			16
		_	Grilled Chicken Sandwich			12
SIDES			pesto aioli, rocket & roasted pl	lum to	matoes	
POTATOES	VEGETABLES		CLASSICS (for 2)		SIDE SALADS	
Steakhouse Fries	4 Sautéed Spinach	4	Hashed Brown Potatoes	8	Green Leaf Salad	5
Baked Potato	4 Pan-Fried Field Mushrooms	5	Truffled Mac 'n' Cheese		Mixed Garden Salad	5
Whipped Potatoes	5 Honey Glazed Chantenay Carrots	5	Creamed Spinach	9	Sliced Tomato & Sweet Or	nion 5
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5 Buttermilk Onion Rings

Seasonal Vegetables