



Smith & Wollensky

LONDON

Lunch Menu

STARTERS & SEAFOOD

Wollensky's Famous Split Pea Soup With Bacon	7
Sirloin Carpaccio	8
Farmhouse Terrine	8
Burrata & Tomato Salad	11
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	11
Rope Grown Scottish Mussels	8
Yellowfin Tuna Tartare	18
Cumbræ Oysters ½ Dozen / Dozen	18 / 34
Jumbo Shrimp	15
Jumbo Lump Crab Meat	18
Cold Poached Lobster Half / Whole	12 / 24

SALADS

Wollensky Salad	10
Classic Caesar	10
Grilled Chicken	add 5
Iceberg Wedge	10

Lobster Mango Salad 24
layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper

Superfood Salads

Hot Smoked Salmon Salad 13
lightly smoked chipotle dressing & a selection of organic sprouting pulses

Chicken & Avocado Salad 13
corn-fed chicken supreme marinated in lemon & truffle oil with wilted heritage tomatoes & avocado

Set Menu

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

2-courses 25
3-courses 29

SIDES

POTATOES

French Fries	4
Baked Potato	4
Whipped Potatoes	5

VEGETABLES

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

BURGERS & SANDWICHES

Wollensky's Butcher Burger	7	16
Applewood smoked bacon, cheddar, french fries	8	
Lobster Roll	8	24
bacon, lettuce, tomato, avocado		
Signature Steak Sandwich	11	16
white cheddar, bacon jam, horseradish aioli & angry onions	9	
Grilled Chicken Sandwich	18	12
white cheddar, Applewood smoked bacon & pesto aioli	11	

MAIN COURSES

Corn-fed Chicken	15	17
baby spring vegetable nage	18	
Pan-Roasted Scottish Salmon	12 / 24	16
sautéed spinach & hollandaise		
Herb Crusted Yellowfin Tuna Loin		24
French bean salad & roasted tomato vinaigrette		
Pork Chop		20
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	36
<i>Au poivre</i>	add 4
<i>Cajun seasoned</i>	add 4
<i>Gorgonzola crusted – bacon & scallions</i>	add 6
<i>Oscar – jumbo lump crab meat, asparagus & hollandaise</i>	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	4
Baked Potato	4
Whipped Potatoes	5

VEGETABLES

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

CLASSICS (for 2)

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

SIDE SALADS

Green Leaf Salad	8	5
Mixed Garden Salad	12	5
Sliced Tomato & Sweet Onion	10	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. 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%.