



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
Chilli & Garlic Shrimp	14
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 Lump Crab Meat	18
Cold Poached Lobster Half / Whole	12 / 24
Norwegian King Crab <i>ask your waiter for availability</i>	Market Price

Shellfish Platters

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbræ Oysters & Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

Charlie Smith (2-4 people) 80
Ralph Wollensky (4-6 people) 115

SALADS

Wollensky Salad	10
<i>romaine, tomatoes, potato croutons, Applewood bacon lardons, marinated mushrooms, dijon vinaigrette</i>	
Iceberg Wedge	10
<i>blue cheese, Applewood smoked bacon lardons, tomato</i>	
Classic Caesar	10
Lobster Mango Salad	24
<i>layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper</i>	
Hot Smoked Salmon Salad	13
<i>lightly smoked chipotle dressing & a selection of organic sprouting pulses</i>	
Chicken & Avocado Salad	13
<i>corn-fed chicken supreme marinated in lemon & truffle oil with wilted heritage tomatoes & avocado</i>	

Set Menu

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

2-courses 25
3-courses 29

SIDES

POTATOES	VEGETABLES	CLASSICS (for 2)	SIDE SALADS
French Fries	4 Sautéed Spinach	5 Hashed Brown Potatoes	8 Green Leaf Salad 5
Baked Potato	4 Pan-Fried Field Mushrooms	5 Truffled Mac 'n' Cheese	10 Mixed Garden Salad 5
Whipped Potatoes	5 Honey Glazed Chantenay Carrots	5 Creamed Spinach	10 Sliced Tomato & Sweet Onion 5
	Seasonal Vegetables	5 Buttermilk Onion Rings	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.

BURGERS & SANDWICHES

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

MAIN COURSES

Corn-fed Chicken	17
<i>baby spring vegetable nage</i>	
Pan-Roasted Scottish Salmon	16
<i>sautéed spinach & hollandaise</i>	
Herb Crusted Yellowfin Tuna Loin	24
<i>French bean salad & roasted tomato vinaigrette</i>	
Truffled Globe Artichoke	17
<i>porcini & wild mushroom fricassée</i>	
Rope Grown Scottish Mussels	16
<i>tarragon cream</i>	

BRITISH & IRISH CUTS

Rib-Eye 400g (<i>Hand Selected by John Stone Beef</i>)	39
Premium Irish Fillet Mignon Charbroiled 225g	36
<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
Tomahawk 1kg (<i>Perfect to Share</i>)	72

The Threesome

Three of our premium Irish fillets perfect to share.

Please choose any three embellishments:

Au poivre, Cajun, Gorgonzola crusted, Oscar

95

USDA PRIME DRY-AGED STEAKS

Sirloin 395g	45
Kansas City Cut Bone-In Sirloin 595g	55
Bone-In Rib-Eye 680g <i>Also Available Cajun Style</i>	62
T-Bone 700g	69

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%.*