



Smith & Wollensky

LONDON

Lunch Menu

STARTERS & SEAFOOD

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| Wollensky's Famous Split Pea Soup With Bacon | 7 |
| Sirloin Carpaccio | 8 |
| Farmhouse Terrine | 8 |
| Burrata & Tomato Salad | 11 |
| Seared Chilli & Garlic Shrimp | 14 |
| Seared King Scallops <i>celeriac purée, poached apples & bacon dust</i> | 18 |
| Gravadlax, Pickled Vegetables & Sweet Mustard Dressing | 11 |
| Rope Grown Scottish Mussels | 8 |
| Yellowfin Tuna Tartare | 18 |
| Asparagus, Poached Egg & Truffled Parmesan | 9 |
| Carlingford Oysters ½ Dozen / Dozen | 18 / 34 |
| Jumbo Lump Crab Meat | 18 |
| Cold Poached Lobster Half / Whole | 12 / 24 |
| King Crab <i>ask your waiter for availability</i> | Market Price |

Shellfish Platters

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Carlingford 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

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

Set Menu

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

2-courses 25
3-courses 29

SIDES

POTATOES

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| French Fries |
| Baked Potato |
| Whipped Potatoes |

VEGETABLES

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

BURGERS & SANDWICHES

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| 7 Wollensky's Butcher Burger | 16 |
| 8 <i>Applewood smoked bacon, cheddar & french fries</i> | |
| 8 Lobster Roll | 24 |
| 11 <i>bacon, lettuce, tomato, avocado</i> | |
| 14 Signature Steak Sandwich | 16 |
| 18 <i>white cheddar, bacon jam, horseradish aioli, angry onions & french fries</i> | |
| 11 Club Sandwich | 14 |
| 8 <i>cajun spiced chicken, smoked bacon, egg & french fries</i> | |

MAIN COURSES

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|------------------------------------------------------------------|----|
| 9 Corn-fed Chicken | 17 |
| <i>baby spring vegetable nage with tarragon</i> | |
| 16 Pan-Roasted Scottish Salmon | 16 |
| <i>sautéed spinach & hollandaise</i> | |
| 24 Herb Crusted Yellowfin Tuna Loin | 24 |
| <i>French bean salad & roasted tomato vinaigrette</i> | |
| 17 Spring Pea Risotto | 17 |
| <i>broad beans, garden peas, mascarpone & parmesan crisp</i> | |
| 17 Black Bream Blood Orange & Fennel Salad | 17 |
| <i>blood orange & fennel salad</i> | |

BRITISH & IRISH CUTS

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|-----------------------------------------------------------------|-------|
| 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 |

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

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| 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 |

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)

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

SIDE SALADS

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| 8 Green Leaf Salad | 5 |
| 10 Mixed Garden Salad | 5 |
| 5 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. 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%.*