

Lunch Menu

STARTERS & SEAFOOD

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 with Apple & Celeriac Remoulade	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 ask your waiter for availability	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) 85  
Ralph Wollensky (4-6 people) 120

SALADS

Wollensky Salad	10
romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette	
Iceberg Wedge	10
blue cheese, smoked bacon lardons, tomato	
Classic Caesar	10
Lobster Mango Salad	24
layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper	
Hot Smoked Salmon Salad	13
lightly smoked chipotle dressing & a selection of organic sprouting pulses	
Chicken & Avocado Salad	13
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
Baked Potato
Whipped Potatoes

VEGETABLES

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

BURGERS & SANDWICHES

Wollensky’s Butcher Burger	16
Applewood smoked bacon, cheddar & french fries	
Lobster Roll	24
bacon, lettuce, tomato, avocado	
Signature Steak Sandwich	16
white cheddar, bacon jam, horseradish aioli, angry onions & french fries	
Club Sandwich	14
cajun spiced chicken, smoked bacon, egg & french fries	

MAIN COURSES

Corn-fed Chicken	17
baby spring vegetable nage	
Pan-Roasted Scottish Salmon	16
sautéed spinach & hollandaise	
Herb Crusted Yellowfin Tuna Loin	26
French bean salad & roasted tomato vinaigrette	
Spring Pea Risotto	17
broad beans, garden peas, mascarpone & parmesan crisp	
Black Bream	18
blood orange & fennel salad	

BRITISH & IRISH CUTS

Rib-Eye 400g (Hand Selected by John Stone Beef)	39
Premium Irish Fillet Mignon Charbroiled 225g	38
Au poivre	add 4
Cajun	add 4
Gorgonzola crusted	add 6
Oscar – jumbo lump crabmeat, asparagus & hollandaise	add 9
Tomahawk 1kg (Perfect to Share)	74

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	46
Kansas City Cut Bone-In Sirloin 595g	58
Bone-In Rib-Eye 680g Also Available Cajun Style	64
T-Bone 700g	72

CLASSICS (for 2)

5 Hashed Brown Potatoes
5 Truffled Mac ‘n’ Cheese
5 Creamed Spinach
5 Buttermilk Onion Rings
Lobster Mac ‘n’ Cheese

SIDE SALADS

8 Green Leaf Salad	5
10 Mixed Garden Salad	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%.