



# 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	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Gravadlax, Pickled Vegetables & Sweet Mustard Dressing	10
Rope Grown Scottish Mussels	8
Yellowfin Tuna Tartare	18
Carlingford Oysters <i>½ Dozen / Dozen</i>	18 / 34
Cold Poached Lobster <i>Half / Whole</i>	14 / 28
King Crab <i>2 Legs / 4 Legs</i>	70 / 140
<i>ask your waiter for availability</i>	

### 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) 90

Ralph Wollensky (4-6 people) 125

### SALADS

Wollensky Salad	10
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	
Iceberg Wedge	12
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	12
Lobster Mango Salad	24
<i>layered salad with chunks of lobster, spinach &amp; rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon &amp; red pepper</i>	
Hot Smoked Salmon Salad	13
<i>lightly smoked chipotle dressing &amp; a selection of organic sprouting pulses</i>	
Chicken & Avocado Salad	13
<i>chicken supreme marinated in lemon &amp; truffle oil with wilted heritage tomatoes &amp; 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

French Fries
Baked Potato
Whipped Potatoes

#### VEGETABLES

5 Sautéed or Steamed Spinach
5 Pan-Fried Field Mushrooms
5 Seasonal Vegetables
Hispi Cabbage
Buffalo Cauliflower

#### CLASSICS (for 2)

5 Hashed Brown Potatoes
5 Truffled Mac 'n' Cheese
5 Creamed Spinach
5 Buttermilk Onion Rings
6 Creamy Manchego Corn

#### SIDE SALADS

5 Green Leaf Salad
5 Mixed Garden Salad
5 Sliced Tomato & Sweet Onion

### BURGERS & SANDWICHES

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

### MAIN COURSES

18 Corn-fed Chicken	18
<i>chestnuts, savoy cabbage &amp; bacon lardon cream</i>	
17 Pan-Roasted Scottish Salmon	17
<i>sautéed spinach &amp; hollandaise</i>	
26 Herb Crusted Yellowfin Tuna Loin	26
<i>French bean salad &amp; roasted tomato vinaigrette</i>	
17 Truffled Globe Artichoke	17
<i>porcini &amp; wild mushroom fricassée</i>	
22 Seared Black Bream	22
<i>lobster fume &amp; braised fennel</i>	

### BRITISH & IRISH CUTS

39 Rib-Eye 400g ( <i>Hand Selected by John Stone Beef</i> )	39
38 Premium Irish Fillet Mignon Charbroiled 225g	38
75 Tomahawk 1kg ( <i>Perfect to Share</i> )	75
39 Beef Wellington	39
<i>porcini cream sauce</i>	

### 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

49 Sirloin 395g	49
63 Kansas City Cut Bone-In Sirloin 595g	63
68 Bone-In Rib-Eye 680g <i>Also Available Cajun Style</i>	68
78 T-Bone 700g	78

### Enhancements

<i>Preparations and complements for steaks</i>	
Au poivre	4
Cajun	4
Gorgonzola crusted	6
Oscar Style	9
Lobster Tail	15

\*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%.