

Smith & Wollensky. LONDON

Lunch Menu

STARTERS

Wollensky's Famous Split Pea Soup	6
Sirloin Carpaccio	8
Smoked Organic Salmon	9
Burrata & Tomato Salad	10
Seared King Scallops with Pea Purée & Bacon	18
Signature Jumbo Lump Crab Cake	15
Chicken & Duck Liver Parfait	9
Crispy Salt & Pepper Squid with Mango Chili Salsa	9
Yellowfin Tuna Tartare	14

SHELLFISH

Cumbrae Oysters 1/2 Dozen / Dozen	18/34
Jumbo Shrimp	14
Jumbo Lump Crab Meat	17
Whole Dorset Cock Crab (to share)	22
Cold Poached Lobster Half / Whole	12/24

THE SALAD MIX

Wollensky Salad	9
Classic Caesar	11
Mixed Garden Salad	9
Iceberg Wedge	9

Any of our fresh mixed salads can be enjoyed as are or finished with your choice of the following:

Grilled Chicken	add 5
Sliced Tenderloin	add 8
Jumbo Shrimp	add 6
Herb CrustedYellowfin Tuna	add 8
Pan-Seared Salmon	add 6

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

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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

:	Signature Bone-In Rib-Eye 24oz	55
	Sirloin 14oz	36
	NY Cut Bone-In Sirloin 21oz	52
	Cajun Marinated Bone-In Rib-Eye 24oz	60

FILLET MIGNON

Premium Scottish Fillet Mignon Charbroiled 80z / 120z			
or:			
Au poivre	add 3		
Cajun seasoned			
Gorgonzola crusted – bacon & scallions	add 4		
Oscar – jumbo lump crab meat, asparagus & hollandaise	add 8		

9 MAIN COURSES 9

Free-Range Lemon Pepper Chicken watercress & thyme jus	16
Pan-Roasted Organic Salmon steamed spinach & hollandaise	16
Herb Crusted Yellowfin Tuna Loin French bean salad & roasted tomato vinaigrette	25
Roasted Rose Veal Chop thyme jus	28
Ribbons of Courgettes seasonal vegetables, lemon oil & toasted nuts	15

BURGERS & SANDWICHES

Wollensky's Butcher Burger	16
steakhouse fries	
Cajun Seasoned Gorgonzola Burger	16

Baby Spinach Salad 14 peppered bacon, poached egg & warm sherry vinaigrette Cobb Salad 14 avocado, tomatoes, bacon, green beans, chopped egg, blue cheese & grilled chicken			Cajun Seasoned Gorgonzola Burger steakhouse fries, red onion relish Lobster Roll bacon, lettuce, tomato Signature Steak Sandwich white cheddar, bacon jam, horseradish aioli & angry onions			16 24 16							
							SIDES		Grilled Chicken Sandwich pesto aioli, rocket & roasted plum tomatoes			matoes	12
							POTATOES	VEGETABLES		CLASSICS (for 2)		SIDE SALADS	
Steakhouse Fries	4 Sautéed Spinach	4	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	9	Sliced Tomato & Sweet Onion	5							
	Seasonal Vegetables	5	Buttermilk Onion Rings	9									
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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. 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%.