

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 ½ 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	10
Classic Caesar	12
Mixed Garden Salad	10
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 Crusted Yellowfin 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

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

SIDES

POTATOES

Steakhouse Fries
Baked Potato
Whipped Potatoes

VEGETABLES

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

CLASSICS (for 2)

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

SIDE SALADS

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

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 8oz / 12oz	35/40
or:	
Au poivre	add 3
Cajun seasoned	add 3
Gorgonzola crusted – bacon & scallions	add 4
Oscar – jumbo lump crab meat, asparagus & hollandaise	add 8

MAIN COURSES

Free-Range Lemon Pepper Chicken	16
watercress & thyme jus	
Pan-Roasted Organic Salmon	16
sautéed spinach & hollandaise	
Herb Crusted Yellowfin Tuna Loin	22
French bean salad & roasted tomato vinaigrette	
Roasted Rose Veal Chop	28
thyme jus	
Ribbons of Courgettes	15
seasonal vegetables, lemon oil & toasted nuts	

BURGERS & SANDWICHES

Wollensky’s Butcher Burger	16
Applewood smoked bacon, cheddar, steakhouse fries	
Cajun Seasoned Gorgonzola Burger	16
steakhouse fries, red onion relish	
Lobster Roll	24
bacon, lettuce, tomato, avocado	
Signature Steak Sandwich	16
white cheddar, bacon jam, horseradish aioli & angry onions	
Grilled Chicken Sandwich	12
white cheddar, Applewood smoked bacon & pesto aioli	

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%.