



**MENU 1**  
**TWO-COURSES £36 per person**  
**THREE COURSES £45 per person**

**STARTERS**

*Choose 3*

Wollensky Salad

*(Romaine Lettuce, Bacon Lardons, Marinated Button Mushrooms, Crisp Potato Croutons & Grape Tomatoes)*

Wollensky's Famous Split Pea Soup *(contains bacon)*

Ham Hock Terrine

Salmon Ceviche

**MAIN COURSES**

*Choose 3*

Beetroot Wellington (v)

Free-Range 'Lable Anglais' Chicken, Fondant Potatoes, Roasted Squash, Bacon & Lentil Jus

Pan-Fried Stone Bass Fillet, Fennel, Pearl Barley Risotto & Samphire

225g Premium Irish Fillet Steak (£12 supplement)

320g USDA Prime Dry Aged Sirloin (£17 supplement)

680g USDA Prime Dry-Aged Bone-In Rib Eye (£40 supplement)

*Steaks for groups of 28 guests and above will be served medium rare*

*Please advise if you require Béarnaise & Peppercorn sauce to be served with the steaks  
(charged per portion served at £2 each)*

**FAMILY STYLE SIDES (to share)**

*Choose 3*

Pan Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

French Fries

Seasonal Vegetables

**DESSERTS**

*Choose 2*

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Chocolate Cake

Cheese Plate

*Filter coffee & English breakfast tea included.  
Our prices include VAT, excludes service charge at 12.5%  
For further information regarding allergens in our dishes please ask a member of staff.*



## MENU 2

TWO-COURSES £52 per person  
THREE COURSES £60 per person

### ADD OPTIONAL SHELLFISH COURSE for £25 PER PERSON

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters  
& Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce,  
Ginger Sauce & Sherry Mignonette

### STARTERS

*Choose 3*

Fillet of Beef Tartare, Chipotle Mayonnaise

Burrata & Tomato Salad

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

### MAIN COURSES

*Choose 3*

Beetroot Wellington (v)

Herb Crusted Yellowfin Tuna Loin, Baby Artichokes, Piquillo Peppers, Tardivo & Sherry Vinaigrette

New Season Lamb Rump, Fennel & Oregano Boulangère

225g Premium Irish Fillet Steak

320g USDA Prime Dry Aged Sirloin (£17 supplement)

680g USDA Prime Dry-Aged Bone-In Rib Eye (£40 supplement)

*Steaks for groups of 28 guests and above will be served medium rare*

*Please advise if you require Béarnaise & Peppercorn sauce to be served with the steaks  
(charged per portion served at £2 each)*

### FAMILY STYLE SIDES (to share)

*Choose 3*

Creamed Spinach

Pan-Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

French Fries

Seasonal Vegetables

### DESSERTS

*Choose 2*

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Chocolate Cake

Cheese Plate

*Filter coffee & English breakfast tea included.*

*Our prices include VAT, excludes service charge at 12.5%*

*For further information regarding allergens in our dishes please ask a member of staff.*



MENU 3 £125  
SMITH & WOLLENSKY SIGNATURE MENU

ADD OPTIONAL SHELLFISH COURSE for £25 PER PERSON

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters  
& Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce,  
Ginger Sauce & Sherry Mignonette

STARTERS

*Choose 3*

Burrata & Tomato Salad  
Yellowfin Tuna Tartare  
Hand-Dived Scottish Scallops, Garlic & Parsley Butter  
Seared Chilli & Garlic Shrimp  
Duck Rillettes

MAIN COURSES

*Choose 3*

Halibut Fillet, Vermouth, Samphire & Palourde Clams  
New Season Rack of Lamb  
680g USDA Prime Dry-Aged Bone-In Rib Eye  
700g USDA Prime Dry-Aged T-Bone  
Beetroot Wellington (v)

*Steaks for groups of 28 guests and above will be served medium rare  
Please advise if you require Béarnaise & Peppercorn sauce to be served with the steaks  
(charged per portion served at £2 each)*

FAMILY STYLE SIDES

*Choose 3*

Creamed Spinach  
Truffled Mac 'n' Cheese  
Pan-Roasted Wild Mushrooms  
Hashed Brown Potatoes  
French Fries  
Whipped Potatoes  
Seasonal Vegetables

DESSERT

*Choose 2*

New York Style Cheesecake  
Chocolate Cake  
Selection of Ice Cream & Sorbet  
Cheese Plate

*Filter coffee & English breakfast tea included.  
Our prices include VAT, excludes service charge at 12.5%  
For further information regarding allergens in our dishes please ask a member of staff.*