



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

Gravadlax, pickled vegetables & sweet mustard dressing

MAIN COURSES

Choose 3

Corn-fed Chicken, Spring Vegetables Veloute

Pan-Roasted Scottish Salmon, Sautéed Spinach & Hollandaise

Courgette Tartlet, Romesco sauce

225g Charbroiled Fillet Mignon (£12 supplement)

395g USDA Prime Dry Aged Sirloin (£20 surcharge)

680g USDA Prime Dry-Aged Bone-In Rib Eye (£35 surcharge)

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

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.



Smith & Wollensky
LONDON

MENU 2

TWO-COURSE £52 per person
THREE COURSE £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

Sirloin Carpaccio
Burrata & Tomato Salad
Seared Chilli & Garlic Shrimp
Classic Caesar Salad

MAIN COURSES

Choose 3

225g Charbroiled Fillet Mignon
395g USDA Prime Dry Aged Sirloin (£12 surcharge)
680g USDA Prime Dry-Aged Bone-In Rib Eye (£28 surcharge)
New Season Lamb Rump, Fennel & Oregano Boulangère
Herb Crusted Yellowfin Tuna Loin, French Bean Salad & Roasted Tomato Vinaigrette
Courgette Tartlet, Romesco sauce
Steaks for groups of 28 guests and above will be served medium rare

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.
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Smith & Wollensky
LONDON

MENU 3 - £95 per person
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
Courgette Tartlet, Romesco sauce

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

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%

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