



## MENU 1

TWO-COURSE £34 per person  
THREE COURSE £42 per person

### STARTERS

*Choose 3*

Wollensky Salad

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

Gravadlax, Pickled Vegetables & Sweet Mustard Dressing

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

Farmhouse Terrine

### MAIN COURSES

*Choose 3*

Roasted Free Range Chicken

Pan Fried Seabass, Crushed New Potatoes & Lemon Buerre Blanc

Truffled Globe Artichoke, Porcini & Morel Fricassée

8oz Charbroiled Filet Mignon (£8 supplement, served medium rare)

### FAMILY STYLE SIDES (to share)

*Choose 3*

Creamed Spinach

Pan Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

Steakhouse Fries

Seasonal Vegetables

### DESSERTS

*Choose 2*

New York Style Cheesecake

Ice Cream or Sorbet

Chocolate Cake

Coconut Layer Cake

Small Cheese Plate

*Freshly brewed coffee & herbal teas included served with desserts.  
Our prices include VAT, excludes service charge at 12.5%*



## MENU 2

TWO-COURSE £50 per person  
THREE COURSE £58 per person

### ADD OPTIONAL SHELLFISH COURSE for £20 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  
Yellowfin Tuna Tartare  
Lobster & Shellfish Bisque

### MAIN COURSES

*Choose 3*

8oz Charbroiled Filet Mignon (served medium rare)  
New Season Lamb Rump, Courgettes & Roasted Cherry Tomatoes  
Cod Fillet, Girolle & Vermouth Sauce  
Truffled Globe Artichoke, Porcini & Morel Fricassée  
14oz USDA Prime Dry Aged Sirloin (£10 surcharge, served medium rare)

### FAMILY STYLE SIDES (to share)

*Choose 3*

Creamed Spinach  
Pan-Roasted Wild Mushrooms  
Hashed Brown Potatoes  
Whipped Potatoes  
Steakhouse Fries  
Seasonal Vegetables

### DESSERTS

*Choose 2*

New York Style Cheesecake  
Chocolate Cake  
Coconut Layer Cake  
Ice Cream or Sorbet

### ADD OPTIONAL CHEESE COURSE for £8 PER PERSON

Cheese Plate

*Chef's daily selection served with fruit bread, water crackers & quince jelly*

*Freshly brewed coffee & herbal teas included served with desserts.*

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



**MENU 3 - £95 per person**  
**SMITH & WOLLENSKY SIGNATURE MENU**

**ADD OPTIONAL SHELLFISH COURSE for £20 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  
Seared King Scallops, Butter Bean & Carrot Purée, Bacon  
Signature Crab Cake  
Duck Rillettes

**MAIN COURSES**

*Choose 3*

Halibut Fillet  
Beef Wellington, Morel Cream Sauce  
Rack of Lamb (served medium rare)  
24oz USDA Prime Dry-Aged Bone-In Rib Eye (served medium rare)  
26oz USDA Prime Dry-Aged T-Bone (served medium rare)  
Truffled Globe Artichoke, Porcini & Morel Fricassée

**FAMILY STYLE SIDES**

*Choose 3*

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

**DESSERT**

*Choose 2*

New York Style Cheesecake  
Chocolate Cake  
Coconut Layer Cake  
Ice Cream or Sorbet  
Small Cheese Plate

*Freshly brewed coffee & herbal teas included served with desserts.*  
*Our prices include VAT, excludes service charge at 12.5%*