



Smith & Wollensky
LONDON

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

Crab Cake

MAIN COURSES

Choose 3

Corn-fed Chicken, Spring Vegetables & Pearl Barley Broth

Pan-Roasted Scottish Salmon, Sautéed Spinach & Hollandaise

Truffled Globe Artichoke, Porcini & Wild Mushroom Fricassee

S&W Signature Sausage, Hampshire Pork & Old Bay Seasoning, Whipped Potatoes & Onion Gravy

225g Charbroiled Fillet Mignon (£12 supplement, *served medium rare for groups above 28 guests*)

395g USDA Prime Dry Aged Sirloin (£20 surcharge, *served medium rare for groups above 28 guests*)

680g USDA Prime Dry-Aged Bone-In Rib Eye (£35 surcharge *served medium rare for groups above 28 guests*)

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

Small 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.



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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 (*served medium rare for groups above 28 guests*)
395g USDA Prime Dry Aged Sirloin (£12 surcharge, *served medium rare for groups above 28 guests*)
680g USDA Prime Dry-Aged Bone-In Rib Eye (£28 surcharge *served medium rare for groups above 28 guests*)
New Season Lamb Rump, Fennel & Oregano Boulangère
Herb Crusted Yellowfin Tuna Loin, French Bean Salad & Roasted Tomato Vinaigrette
Truffled Globe Artichoke, Porcini & Wild Mushroom Fricassee

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
Small Cheese Plate

ADD OPTIONAL CHEESE COURSE for £8 PER PERSON

Cheese Plate

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

Filter coffee & English breakfast tea included.

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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 (*served medium rare for groups above 28 guests*)
680g USDA Prime Dry-Aged Bone-In Rib Eye (*served medium rare for groups above 28 guests*)
700g USDA Prime Dry-Aged T-Bone (*served medium rare for groups above 28 guests*)
Truffled Globe Artichoke, Porcini & Wild Mushroom Fricassee

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
Small Cheese Plate

Filter coffee & English breakfast tea included.

Our prices include VAT, excludes service charge at 12.5%

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