



Smith & Wollensky

LONDON

Brunch

Eggs Benedict	
<i>Classic</i>	14
<i>Smoked Salmon</i>	16
<i>Florentine</i>	14
<i>Oscar</i>	20
Braised Beef Hash & Poached Eggs	16
Sirloin Steak 14oz & Two Free Range Hen Eggs	42
Cinnamon French Toast	14

*Brunch items available until 3pm

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.

Signature Bone-In Rib-Eye 24oz	56
Sirloin 14oz	39
NY Cut Bone-In Sirloin 21oz	52
Cajun Marinated Bone-In Rib-Eye 24oz	60
T-Bone 26oz	65

Sunday Roast Special

Two / Three Courses 38 / 48

Two / Three Course with a Breakfast Martini or Bloody Mary & Unlimited Red & White Wine 50 / 60
(Please ask for the Sunday Roast Special Menu)

FILLET MIGNON

Charbroiled 8oz / 12oz	35 / 40
<i>Au poivre</i>	add 4
<i>Cajun seasoned</i>	add 4
<i>Gorgonzola crusted – bacon & scallions</i>	add 6
<i>Oscar – jumbo lump crabmeat, asparagus & hollandaise</i>	add 9

STARTERS

Wollensky's Famous Split Pea Soup	6
Burrata and Tomato Salad	10
Yellowfin Tuna Tartare	14
Crispy Salt & Pepper Squid with Mango Chili Salsa	9
Chicken & Duck Liver Parfait	9

Salads

Caesar Salad / with Chicken	10 / 15
Wollensky Salad / with Tenderloin	9 / 18
Lobster Mango Salad	24
<i>layered salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper</i>	

Shellfish Platters

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters & Almond Clams.
All paired with Classic Cocktail, Ginger Sauce, Mustard Sauce & Sherry Mignonette.

Charlie Smith 75

Ralph Wollensky 110

MAIN COURSES

Prime USDA Roast Rib of Beef	28
<i>horseradish cream sauce & yorkshire pudding</i>	
Free-Range Lemon Pepper Chicken	16
<i>watercress & thyme jus</i>	
Pan Roasted Organic Salmon	16
<i>sautéed spinach & hollandaise</i>	
Ribbons of Courgettes	15
<i>spring vegetables, lemon oil & toasted nuts</i>	
Herb Crusted Yellowfin Tuna	25
<i>French bean salad & roasted tomato vinaigrette</i>	
New Season Lamb Rump	24
<i>courgettes & roasted cherry tomatoes</i>	
Lobster BLT roll	24
Wollensky's Butcher Burger	16
<i>steakhouse fries</i>	
Roast of the Day	Market Price

Lobster

Whole North Atlantic Lobster 2-5lb
broiled or steamed
Market Price

SIDES

POTATOES

Steakhouse Fries
Whipped Potato
Baked Potato

VEGETABLES

4 Honey glazed Carrots	5
4 Spinach-Steamed/Sauteed	4
5 Pan Fried Mushrooms	5
Seasonal Vegetables	5

CLASSICS (for 2)

Hash Browns	8
Truffled Mac 'N' Cheese	12
Creamed Spinach	10
Buttermilk Onion Rings	9

SIDE SALADS

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

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%.*