



**Smith & Wollensky**  
LONDON

## Lunch Menu

### STARTERS & SEAFOOD

Wollensky's Famous Split Pea Soup with Bacon	7
Salmon Ceviche	9
Fillet of Beef Tartare, Chipotle Mayonnaise	10
Chicken & Ham Hock Terrine	8
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Octopus & Chorizo Carpaccio	16
Jumbo Lump Crab Meat	22
Carlingford Oysters <i>½ Dozen / Dozen</i>	18 / 34
Cold Poached Lobster <i>Half / Whole</i>	16 / 32

### SALADS

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	10
Iceberg Wedge <i>blue cheese, smoked bacon lardons, tomato</i>	12
Classic Caesar	12
Lobster Mango Salad <i>layered salad with chunks of lobster, spinach &amp; rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon &amp; red pepper</i>	29
Citrus Chicken Salad <i>quinoa, fennel &amp; sweet potato</i>	13

### BURGERS & SANDWICHES

Wollensky's Butcher Burger <i>smoked bacon, cheddar &amp; french fries</i>	16
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli, angry onions &amp; french fries</i>	16
Club Sandwich <i>cajun spiced chicken, smoked bacon, egg &amp; french fries</i>	14

### MAIN COURSES

Classic Chicken Schnitzel <i>potato, spring onion &amp; grain mustard salad</i>	16
Pan-Fried Polenta <i>chargrilled seasonal vegetables</i>	15
Steamed Lemon Sole Fillets <i>brassica, mussel &amp; saffron sauce</i>	19
Monk Fish Tail <i>open raviolo of morels, asparagus &amp; wild garlic</i>	26
Roasted Pork Chop <i>fennel &amp; apple, herb dressing</i>	18

### SIDES

#### POTATOES

French Fries	5
Cajun French Fries	6
Whipped Potatoes	5
Baked Potato	6

#### VEGETABLES

Sautéed or Steamed Spinach	5
Pan-Fried Mushrooms	6
Mixed Vegetables	5
	6

#### CLASSICS (perfect to share)

Truffled Mac 'n' Cheese	6	10
Creamed Spinach	6	10
Hashed Brown Potatoes	6	8
Onion Rings		7

#### SIDE SALADS

Potato, Spring Onion, Grain Mustard Salad	5
Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Classic Caesar	6

### PREMIUM STEAKS & FILLETS

Premium Irish Fillet Mignon Charbroiled 225g	39
USDA Fillet	63
or:	
<i>Au poivre</i>	add 4
<i>Cajun</i>	add 4
<i>Gorgonzola crusted</i>	add 6
<i>Oscar – jumbo lump crabmeat, asparagus &amp; hollandaise</i>	add 9
USDA Prime Sirloin 320g	46
Rib-Eye 340g, John Stone Irish Beef	39
Chateaubriand 600g ( <i>Perfect to Share</i> )	80
Tomahawk 1kg, John Stone Irish Beef ( <i>Perfect to Share</i> )	82

### 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-ageing process for 28 days, intensifying the flavour and tenderness.*

### USDA PRIME DRY-AGED STEAKS

Kansas City Cut Bone-In Sirloin 595g	66
Signature Bone-In Rib-Eye 680g	72
T-Bone 700g	78

### Enhancements & Sauces

*Preparations and complements for steaks*

Peppercorn Sauce	2	Sautéed Foie Gras	5
Béarnaise Sauce	2	Lobster Tail	15
Hollandaise Sauce	2	Au Poivre Style	4
Cajun Oil	2	<i>peppercorn crust &amp; sauce</i>	
Porcini Cream Sauce	3	Cajun	4
Garlic Butter	2	<i>dry-rub &amp; cajun oil</i>	
Café de Paris Butter	2	Gorgonzola Crusted	6
Herb Crusted Bone Marrow	5	<i>gratinated cheese, bacon &amp; scallions</i>	
		Oscar Style	9
		<i>crab meat, asparagus, hollandaise</i>	



Smith & Wollensky & JDRF have teamed up to raise awareness about living with type 1 diabetes. We have created a carbohydrate counted version of this menu which is available upon request.

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