



## JOHN ADAM MENU

THREE COURSES £32

### STARTERS

*Choose 3*

Mixed Garden Salad

Beef Consommé, Braised Beef Raviolo, Turnip, Cabbage

Salmon Ceviche, Chilli, Lime, Pomegranate & Coriander

Smoked Duck Carpaccio, Spiced Pear Purée, Rocket

### MAIN COURSES

*Choose 3*

Chargrilled Seasonal Vegetables, Pan-Fried Polenta

Roasted Pork Chop, Fennel & Apple, Herb dressing

Steamed Cod, Brassicas, Mussel & Saffron Sauce

USDA Prime Meatballs, Tomato Sauce & Melted Mozzarella

Wollensky's Butcher Burger, Smoked Bacon, Cheddar

Chimichurri Marinated Sirloin 270g (£10 Supplement)

### FAMILY STYLE SIDES (to share)

*Choose 2*

French Fries

Whipped Potatoes

Mixed Vegetables

Pan Fried Mushrooms

### DESSERTS

*Choose 2*

Citrus Terrine, Yogurt Jelly, Oat Crumble

New York Style Cheesecake

Selection of Ice Cream or Sorbet

Valrhona Chocolate Brownie, Chantilly Cream

*Our prices include VAT, excludes service charge at 12.5%  
For further information regarding allergens in our dishes please ask a member of staff.*



## GEORGE WASHINGTON MENU

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)*

Chicken & Ham Hock Terrine

Salmon Ceviche

### MAIN COURSES

*Choose 3*

Chargrilled Seasonal Vegetables, Pan-Fried Polenta

Classic Chicken Schnitzel, Potato, Spring Onion & Grain Mustard Salad

Steamed Cod, Brassica, Mussel & Saffron Sauce

250g USDA Prime Sirloin (£12 supplement)

225g Premium Irish Fillet Steak (£12 supplement)

680g USDA Prime Dry-Aged Bone-In Rib Eye (£40 supplement)

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

*Please advise if you require Béarnaise & Peppercorn sauce to be served with the steaks  
(charged per portion served at £2 each)*

### FAMILY STYLE SIDES (to share)

*Choose 2*

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.*



## ABRAHAM LINCOLN MENU

TWO COURSES £52 per person / THREE COURSES £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*

Fillet of Beef Tartare, Chipotle Mayonnaise

Burrata & Tomato Salad

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

### MAIN COURSES

*Choose 3*

Pan-Fried Polenta, Chargrilled Seasonal Vegetables

Monk Fish Tail, Open Raviolo of Morels, Asparagus & Wild Garlic

Rib of Pork, Fennel & Apple, Herb Dressing

250g USDA Prime Sirloin

225g Premium Irish Fillet Steak

680g USDA Prime Dry-Aged Bone-In Rib Eye (£40 supplement)

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

*Please advise if you require Béarnaise & Peppercorn sauce to be served with the steaks  
(charged per portion served at £2 each)*

### FAMILY STYLE SIDES (to share)

*Choose 2*

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.*

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

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



## HARRY TRUMAN MENU

THREE COURSES £85

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  
Octopus & Chorizo Carpaccio  
Hand-Dived Scottish Scallops, Garlic & Parsley Butter  
Seared Chilli & Garlic Shrimp

### MAIN COURSES

*Choose 3*

Halibut Fillet, Vermouth, Samphire & Palourde Clams  
New Season Rack of Lamb  
320g USDA Prime Sirloin  
680g USDA Prime Dry-Aged Bone-In Rib Eye (£20 supplement)  
500g USDA Prime Dry-Aged T-Bone  
Pan-Fried Polenta, Chargrilled Seasonal Vegetables  
*Steaks for groups of 28 guests and above will be served medium rare  
Béarnaise & Peppercorn sauce served with the steaks*

### FAMILY STYLE SIDES

*Choose 2*

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%*

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