



**Smith & Wollensky**  
LONDON

## Brunch Menu

Bircher Muesli with Natural Yoghurt	5	Buttermilk Pancakes	14	The All American Breakfast	20
Porridge with Manuka Honey	4	Blueberry Compote		Streaky Bacon, Sausage, Hashed Browns, Fried Eggs, Plum Tomatoes	
Eggs Any Way on Sourdough Bread	6	Waffle, Bacon & Maple Syrup	12	Vegetarian Breakfast	15
Eggs Benedict	12	Smashed Avocado on Sourdough Bread	7	Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg	
		Smoked Bacon Hash & Poached Eggs	16		

## STARTERS

Wollensky's Famous Split Pea Soup with Bacon	7
Tuna Ceviche	9
Fillet of Beef Tartare, Chipotle Mayonnaise	10
Burrata & Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops with Garlic & Parsley Butter	19
Octopus & Chorizo Carpaccio	16
Pyefleet Pure Oysters ½ Dozen / Dozen	18 / 34
Jumbo Lump Crabmeat	22
Cold Poached Lobster Half / Whole	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
Citrus Chicken Salad <i>quinoa, fennel &amp; sweet potato</i>	13

## BURGERS & SANDWICHES

Wollensky's Butcher Burger <i>smoked bacon &amp; cheddar</i>	13
Prawn & Chorizo Burger <i>lettuce, tomato, chorizo jam, chipotle mayo</i>	15
The Dirty-Double Cheeseburger <i>Philadelphia, Gorgonzola, Pickled Onion</i>	13
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli &amp; angry onions</i>	13

## MAIN COURSES

Classic Chicken Schnitzel	13
Chargrilled Seasonal Vegetables <i>pan-fried polenta</i>	15
Steamed Cod <i>summer tomato consommé, basil</i>	19
Seared Tuna <i>cauliflower couscous, citrus dressing</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
Asparagus & Hollandaise	6
Glazed Carrots	6

## PREMIUM STEAKS & FILLETS

Premium Irish Fillet 225g	39
USDA Fillet 280g	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
Chimichurri Marinated Sirloin 270g	26
USDA Prime Sirloin 250g	36
USDA Prime Sirloin 320g	46
28 Day Dry-Aged Rib-Eye 340g	38
Chateaubriand 600g (Perfect to Share)	80
28 Day Dry-Aged Tomahawk 1kg (Perfect to Share)	78

## Rare & Well Done

Hand-cut by our in-house butcher, our USDA Prime steaks are a rarity in the world of steakhouses; chosen from the top 2% and hand selected for rich even marbling. Our USDA Prime beef is enhanced through a careful dry-ageing process for 28 days, intensifying the flavour and tenderness.

## USDA PRIME DRY-AGED STEAK

T-Bone 500g	58
Kansas City Cut Bone-In Sirloin 550g	64
Signature Bone-In Rib-Eye 600g	68

## Enhancements & Sauces

Preparations and complements for steaks

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

### CLASSICS (perfect to share)

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

### SIDE SALADS

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



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, unpasteurised cheese 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%.

# Brunch Set Menu

Two-Courses 22; Three-Courses 26

## FIRST

Salad of Quinoa, Avocado, Fennel, Sweet Potato, Minted Yogurt

Salmon Ceviche  
*Fennel, Purple Potatoes*

Smoked Duck Breast  
*Pickled Vegetables*

Fillet of Beef Tartare, Chipotle Mayonnaise

Burrata & Tomato Salad

Wollensky's Famous Split Pea Soup  
*With Bacon*

Eggs Any Way on Sourdough Toast

Eggs Benedict

Smashed Avocado on Sourdough Bread

Iceberg Wedge  
*Blue Cheese, Smoked Bacon Lardons, Tomato*

## SECOND

Roasted Pork Chop  
*Fennel & Apple, Herb dressing*

Steamed Cod  
*Summer Tomato Consommé, Basil*

USDA Prime Meatballs  
*Tomato Sauce & Melted Mozzarella*

Smoked Bacon Hash & Poached Eggs

Classic Chicken Schnitzel

Chargrilled Seasonal Vegetables  
*Pan-Fried Polenta*

Vegetarian Breakfast  
*Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg*

USDA Sirloin 250g  
**(15 Supplement)**

Wollensky's Famous Burgers  
*(See Selection Below)*

## THIRD

Citrus Terrine  
*Yogurt Jelly, Oat Crumble*

New York Style Cheesecake  
*Blueberry Compote*

Milk Chocolate & Hazelnut Mousse  
*Passion Fruit Curd*

Selection of Ice Cream or Sorbet

Crème Caramel  
*Orange Muscat Apricots*

Mini Doughnuts  
*Chocolate & Salted Caramel Sauce*

Buttermilk Pancakes  
*Blueberry Compote*

Waffle, Bacon & Maple Syrup

Cheese Plate  
*Daily Selection From Our Trolley*  
**(6 Supplement)**

## THE BURGERS

Prawn & Chorizo Burger  
*Lettuce, Tomato, Chorizo Jam, Chipotle Mayo*

The Dirty-Double Cheeseburger  
*Philadelphia, Gorgonzola, Pickled Onion*

Wollensky's Butcher Burger  
*Smoked Bacon, Cheddar*

## Bottomless Champagne or Sparkling Wine

Available from 11am for a maximum of two hours while having a two courses meal

### Champagne

Perrier-Jouët Grand Brut, Champagne, France  
50

### Sparkling Wine

Sacchetto, Etichetta Nera, Millesimato 2017  
22

## BLOODY MARYS

### Michelada 8

A double barrelled hangover cure. In Mexico, the Michelada has many forms we keep it simple with crisp, Five Grain Premium Lager and a spicy Bloody Mary.

### Classic S&W 12

Our classic Bloody Mary is exactly that... classic. Belvedere vodka, Worcestershire sauce, freshly grated horseradish, red and green tabasco and freshly squeezed lemon juice.

### Ohh mami! Umami! 14

A Japanese inspired Mary. The base spirit is award winning Nikka from the barrel, coupled with the Japanese umami spice mix shichimi, soy sauce and wasabi for heat.

### Revolution Mary 13

This French inspired imbibe breaks the norm of a classic Bloody Mary. French red wine, dry French vermouth and a touch of Cognac.

### Bloody Shame 5

Not everyone wants alcohol in the morning and for those who don't we have a classic non-alcoholic Bloody Mary.

### It's Always Sunny... 13

The Mediterranean... hot sun, cool breezes and fresh aromas, this Bloody Mary is for those who love things tapas style.

## BRUNCH COCKTAILS

### Classic Cocktails

#### Barrel Aged Negroni 13

Jensen's Old Tom Gin, Antica Formula, Campari

#### Death in the Afternoon 14

Absinthe, Perrier-Jouët Grand Brut NV, Lemon, Simple Syrup

#### Old Timer 13

Maker's Mark, Bitters, Brown Sugar

#### Clover Club 13

Sipsmith London Dry Gin, Sugar, Lemon, Egg White, Raspberry

### Mixology Selections

#### French Martini 12

Grey Goose, Chambord Liqueur, Pineapple Juice, Blend of Bitters

#### Scorpion 11

Havana Club 3, Lemon Juice, Courvoisier VSOP, Orange Juice, Orgeat Syrup, Bitters

#### Green Day 11

Belvedere Vodka, Cointreau, Cucumber Juice, Lime, Mint

#### Mexican Mule 12

Don Julio Blanco, Lime, Ginger Beer