



## JOHN ADAM MENU

THREE COURSES £38

(not valid in December)

### STARTERS

*Choose 3*

Salad of Roasted Squash, Quinoa, Pecan, Bourbon Vinaigrette

Corn Chowder, Chilli & Cheese Straw

Smoked Duck Breast, Pickled Vegetables

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

### MAIN COURSES

*Choose 3*

Beetroot Wellington, Walnut & White Wine Sauce

Pan-Fried Stone Bass, Fennel, Pearl Barley & Sapphire Velouté

USDA Prime Meatballs, Tomato Sauce, Melted Mozzarella

Wollensky's Butcher Burger, Smoked Bacon, Cheddar

Chimichurri Marinated Sirloin 250g (£10 Supplement)

### FAMILY STYLE SIDES (to share)

*Choose 2*

French Fries

Whipped Potatoes

Seasonal Vegetables

Pan Fried Mushrooms

### DESSERTS

*Choose 2*

Baked Cherry Sponge, Vanilla Crème Fraîche

New York Style Cheesecake

Selection of Ice Cream or Sorbet

Milk Chocolate & Hazelnut Mousse, Passion Fruit Curd

*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)*

Corn Chowder, Chilli & Cheese Straw

Ham Hock & Foie Gras Terrine

Tuna Ceviche

**MAIN COURSES**

*Choose 3*

Beetroot Wellington, Walnut & White Wine Sauce

Slow Cooked Pork Shoulder, Butter Bean & Tomato Ragout

Pan-Fried Stone Bass, Fennel, Pearl Barley & Samphire Velouté

250g USDA Prime Sirloin (£12 supplement)

225g Premium Irish Fillet Steak (£12 supplement)

600g USDA Prime Dry-Aged Bone-In Rib Eye (£40 supplement)

*Steaks for groups of 25 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

Peppered Goats Cheese Mousse, Tenderstem Broccoli, Bitter Leaves, Orange Dressing

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

### MAIN COURSES

*Choose 3*

Beetroot Wellington, Walnut & White Wine Sauce

Seared Yellowfin Tuna Loin, Baby Artichokes, Piquillo Peppers, Tardivo & Sherry Vinaigrette

Slow Cooked Pork Shoulder, Butter Bean & Tomato Ragout

250g USDA Prime Sirloin

225g Premium Irish Fillet Steak

600g USDA Prime Dry-Aged Bone-In Rib Eye (£40 supplement)

*Steaks for groups of 25 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*

Salad of Roasted Squash, Quinoa, Pecan, Bourbon Vinaigrette

Fillet of Beef Tartare, Chipotle Mayonnaise

Hand-Dived Scottish Scallops, Black Pudding, Caramelised Apple

Seared Chilli & Garlic Shrimp

### MAIN COURSES

*Choose 3*

Halibut Fillet, Vermouth, Samphire & Palourde Clams

New Season Rack of Lamb

320g USDA Prime Sirloin

600g USDA Prime Dry-Aged Bone-In Rib Eye (£20 supplement)

500g USDA Prime Dry-Aged T-Bone

Beetroot Wellington, Walnut & White Wine Sauce

*Steaks for groups of 25 guests and above will be served medium rare*

*Béarnaise & Peppercorn sauce served with the steaks*

### FAMILY STYLE SIDES (to share)

*Choose 2*

Creamed Spinach

Truffled Mac 'n' Cheese

Pan-Roasted Wild Mushrooms

Hashed Brown Potatoes

French Fries

Whipped Potatoes

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.*