



Smith & Wollensky
LONDON

Brunch Menu

Bircher Muesli with Natural Yoghurt	5	Buttermilk Pancakes	14	The All American Breakfast	20
Porridge with Manuka Honey	4	<i>Blueberry Compote</i>		<i>Streaky Bacon, Sausage, Hashed Browns, Fried Eggs, Plum Tomatoes</i>	
Eggs Any Way on Sourdough Bread	6	Waffle, Bacon & Maple Syrup	12	Vegetarian Breakfast	15
Eggs Benedict	12	Smashed Avocado on Sourdough Bread	7	<i>Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg</i>	
		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
Goats Cheese, Broccoli, Bitter Leaves, Orange Dressing	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops, Black Pudding & Apple	19
USDA Prime Sirloin Carpaccio with Black Truffle	12
Pyefleet Pure Oysters <i>½ Dozen / Dozen</i>	18 / 34
Jumbo Lump Crabmeat	22
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
Salad of Roasted Squash <i>quinoa, pecan, Maker's Mark Bourbon Vinaigrette</i>	10

BURGERS & SANDWICHES

Wollensky's Butcher Burger <i>smoked bacon & cheddar</i>	14
Prawn & Chorizo Burger <i>lettuce, tomato, chorizo jam, chipotle mayo</i>	15
The Dirty-Double Cheeseburger <i>Philadelphia, Gorgonzola, Pickled Onion</i>	14
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	14

MAIN COURSES

Classic Chicken Schnitzel	13
Chargrilled Seasonal Vegetables <i>pan-fried polenta</i>	15
Cajun Salmon <i>braised lentils, squash purée, Maker's Mark Bourbon sauce</i>	19
Seared Yellowfin Tuna Loin <i>baby artichokes, piquillo peppers, tardivo & sherry vinaigrette</i>	26
Slow Cooked Pork Shoulder <i>butter bean & tomato ragout</i>	18

SIDES

POTATOES

French Fries	5
Cajun French Fries	6
Whipped Potatoes	5

VEGETABLES

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

PREMIUM STEAKS & FILLETS

Premium Irish Fillet 225g	39
USDA Fillet 280g	65
or:	
<i>Au Poivre</i>	add 4
<i>Cajun</i>	add 4
<i>Gorgonzola Crusted</i>	add 6
<i>Wild Mushroom & Black Truffle Sauce</i>	add 12
Chimichurri Marinated Sirloin 250g	26
USDA Sirloin 250g	36
USDA Sirloin 320g	48
28 Day Dry-Aged Rib-Eye 340g	39
Chateaubriand 600g (<i>Perfect to Share</i>)	80

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

Classic T-Bone 500g	58
Bone-In Sirloin Kansas Cut 550g	64
Signature Bone-In Rib-Eye 600g	68
Côte de Boeuf 1kg (<i>minimum time required to cook 45 minutes</i>)	95
Porterhouse 1.2kg (<i>minimum time required to cook 45 minutes</i>)	120

Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	2	Lobster Tail	15
Béarnaise Sauce	2	Au Poivre Style <i>peppercorn crust & sauce</i>	4
Porcini Cream Sauce	3	Cajun <i>dry-rub & cajun oil</i>	4
Garlic Butter	2	Gorgonzola Crusted <i>gratinated cheese, bacon & scallions</i>	6
Herb Crusted Bone Marrow	5	Wild Mushroom & Black Truffle Sauce	12
Sautéed Foie Gras	5		
Red Wine Jus	3		

CLASSICS (perfect to share)

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

SIDE SALADS

Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Classic Caesar	6
Squash, Quinoa, Pecan & Bourbon Vinaigrette	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 Roasted Squash
Quinoa, Pecan, Maker's Mark Bourbon Vinaigrette

Tuna Ceviche
Fennel, Purple Potatoes

Smoked Duck Breast
Pickled Vegetables

Fillet of Beef Tartare, Chipotle Mayonnaise

Goats Cheese, Broccoli, Bitter Leaves
Orange Dressing

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

Slow Cooked Pork Shoulder
Butter Bean & Tomato Ragout

Cajun Salmon
*Braised Lentils, Squash Purée,
Maker's Mark Bourbon Sauce*

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

Key Lime Pie
Citrus Tuile, Lemon & Meringue Ice Cream

New York Style Cheesecake
Blueberry Compote

Milk Chocolate & Hazelnut Mousse
Passion Fruit Curd

Selection of Ice Cream or Sorbet

Baked Cherry Sponge
Vanilla Crème Fraîche

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

13

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

Negroni

Star of Bombay, Antica Formula, Campari

Death in the Afternoon

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

Old Timer

Maker's Mark, Bitters, Brown Sugar

Vesper

Belvedere, Sipsmith London Dry Gin, Lillet Blanc

Mixology Selections

14 Penicillin

Highland Park 12yr, Laphroaig 10yr, Ginger, Honey, Lemon

14 Stage 3 Daiquiri

Havana 7yr, Koko Kanu, Lime, Nutmeg, Vanilla, Chocolate Bitters

13 Rusty Nail

Naked Grouse, Drambuie, Lemon

13 Pink Panther

Grey Goose L'Original, Amaretto Disaronno, Pineapple Juice, Grenadine

14

13

13

13