



Smith & Wollensky
LONDON

Lunch Menu

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 with Black Pudding	19
USDA Prime Sirloin Carpaccio with Black Truffle	12
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
Salad of Roasted Squash <i>quinoa, pecan, Maker's Mark Bourbon Vinaigrette</i>	10
Lobster Mango Salad <i>Salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper</i>	29

MAIN COURSES

Wollensky's Butcher Burger <i>smoked bacon & cheddar</i>	14
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	13
Pan-fried Chicken Breast <i>corn bread, nut-brown butter & capers</i>	14
Slow Baked Cauliflower Marinated in Yoghurt & Spices <i>warm braised lentils, red pepper purée</i>	15
Cajun Salmon <i>braised lentils, squash purée</i>	19
Sesame Crusted Yellowfin Tuna Loin <i>pak choi, tardivo, bean sprouts, soy ginger dressing</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 (Perfect to Share)	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

Bone-In Sirloin Kansas Cut 450g	55
Classic T-Bone 500g	58
Signature Bone-In Rib-Eye 600g	68
Côte de Boeuf 1kg (minimum time required to cook 45 minutes)	95
Porterhouse 1.2kg (minimum time required to cook 45 minutes)	120

Enhancements & Sauces

Preparations and complements for steaks

Peppercorn Sauce	3	Lobster Tail	15
Béarnaise Sauce	3	Au Poivre Style peppercorn crust & sauce	4
Porcini Cream Sauce	3	Cajun dry-rub & cajun oil	4
Garlic Butter	2	Gorgonzola Crusted grated cheese, bacon & scallions	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	6
Creamed Spinach	6
Hashed Brown Potatoes	6
Onion Rings	6

SIDE SALADS

Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Classic Caesar	6
Squash, Quinoa & Pecan, Maker's Mark 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. Weights are approximate. *NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. For information regarding allergies in our dishes please ask a member of staff. All steak weights are pre-cooked and approximate. An optional 12.5 % gratuity will be added to your bill. All prices are inclusive of VAT at 20%.