



JOHN ADAM MENU

THREE COURSES £38

STARTERS

Choose 3

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket
Salad of Roasted Squash, Quinoa, Pecan, Bourbon Vinaigrette
Goats Cheese Salad, Broccoli, Bitter Leaves, Orange Dressing
Seared Mackerel Fillet, Beetroot, Fennel, Balsamic Dressing

MAIN COURSES

Choose 3

Slow Baked Cauliflower Marinated in Yoghurt & Spices, Warm Braised Lentils, Red Pepper Purée
Cajun Salmon, Braised Lentils, Squash Purée, Maker's Mark Bourbon Sauce
Pan-fried Chicken Breast, Corn Bread, Nut-Brown Butter & Capers
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

Pecan Tart, Banana & Butterscotch Ice Cream
New York Style Cheesecake
Selection of Ice Cream & Sorbet
Chocolate Mousse

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 with Bacon

USDA Prime Sirloin Carpaccio with Black Truffle

Tuna Ceviche

MAIN COURSES

Choose 3

Slow Baked Cauliflower Marinated in Yoghurt & Spices, Warm Braised Lentils, Red Pepper Purée

Cajun Salmon, Braised Lentils, Squash Purée

Slow Cooked Pork Shoulder, Butter Bean & Tomato Ragout

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%

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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

Goats Cheese, Broccoli, Bitter Leaves, Orange Dressing

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

MAIN COURSES

Choose 3

Slow Baked Cauliflower Marinated in Yoghurt & Spices, Warm Braised Lentils, Red Pepper Purée

Seared Yellowfin Tuna Loin, Pak Choi, Tardivo, Bean Sprouts, Soy Ginger Dressing

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%

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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

Slow Baked Cauliflower Marinated in Yoghurt & Spices, Warm Braised Lentils, Red Pepper Purée

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

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%

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