



# Smith & Wollensky

LONDON

## Brunch Menu

Granola & 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	6 / 12	Smashed Avocado on Sourdough Bread	7	Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg	
		Smoked Bacon Hash & Poached Eggs	8 / 16		

## STARTERS

Wollensky's Famous Split Pea Soup with Bacon	7
Tuna Ceviche	9
Fillet of Beef Tartare, Chipotle Mayonnaise	10
Burrata & Heirloom Tomato Salad	12
Seared Chilli & Garlic Shrimp	14
Hand-Dived Scottish Scallops, Pork Belly, Cauliflower Purée	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
Waldorf Salad <i>without blue cheese (yoghurt &amp; honey dressing)</i>	12
	10
<i>Add: Chicken 5 Shrimp 8 Butcher's Steak 100g 10</i>	

## BURGERS & SANDWICHES

Wollensky's Butcher Burger <i>smoked bacon &amp; cheddar</i>	14
The Dirty-Double Cheeseburger <i>Philadelphia, gorgonzola, pickled onion</i>	14
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli &amp; angry onions</i>	14

## MAIN COURSES

Spring Chicken on the Bone <i>marinated in yoghurt &amp; herbs, braised gem lettuce</i>	16
Slow Baked Cauliflower Marinated in Yoghurt & Spices <i>warm braised lentils, red pepper purée</i>	15
Herb Crusted Cod <i>whipped potatoes, black olives &amp; tomato</i>	19
Sesame Crusted Yellowfin Tuna Loin <i>pak choi, tardivo, bean sprouts, soy ginger dressing</i>	26
Roasted Lamb Rump <i>minted peas &amp; broad beans, lamb jus</i>	22

## 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
Asparagus & Hollandaise	10

## PREMIUM STEAKS & FILLETS

Premium Fillet 225g (Ireland)	7	93
USDA Fillet 280g (America)	9	65
<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
<i>Wild Mushroom &amp; Black Truffle Sauce</i>		add 12
Chimichurri Marinated Sirloin 250g (America)		26
USDA Sirloin 250g (America)		36
USDA Sirloin 320g (America)		48
28 Day Dry-Aged Rib-Eye 340g (Ireland)		39
Chateaubriand 600g (Ireland) (Perfect to Share)		80
28 Day Dry-Aged Tomahawk 1kg (Ireland) (Perfect to Share)		82

### 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 dry-aged beef is enhanced through a careful dry-ageing process for 28 days, intensifying the flavour and tenderness.*

## AMERICAN DRY-AGED STEAK

USDA Prime Bone-In Sirloin Kansas Cut 450g	14	55
USDA Prime Classic T-Bone 500g	14	58
USDA Prime Signature Bone-In Rib-Eye 600g	14	68

## Enhancements & Sauces

*Preparations and complements for steaks*

Peppercorn Sauce	3	Lobster Tail	15
Béarnaise Sauce	3	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 <i>gratinated cheese, bacon &amp; scallions</i>	6
Herb Crusted Bone Marrow	5	Wild Mushroom & Black Truffle Sauce	12
Sautéed Foie Gras	5	Oscar Style <i>crab meat, asparagus, hollandaise</i>	9
Red Wine Jus	3		

### POTATOES

French Fries	5
Cajun French Fries	6
Whipped Potatoes	5

### VEGETABLES

Sautéed or Steamed Spinach	5
Pan-Fried Mushrooms	6
Mixed Vegetables	5
Asparagus & Hollandaise	10

### CLASSICS (perfect to share)

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

### SIDE SALADS

Mixed Garden Salad	5
Sliced Tomato & Sweet Onion	5
Classic Caesar	6
Waldorf Salad <i>without blue cheese</i>	6
	5

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%.



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LONDON

## Brunch Set Menu

Two-Courses 22; Three-Courses 26

### FIRST

Tuna Ceviche  
*Chilli, Watermelon*

Fillet of Beef Tartare  
*Chipotle Mayonnaise*

Burrata & Heirloom Tomato Salad

Wollensky's Famous Split Pea Soup  
*with Bacon*

Eggs Benedict

Smashed Avocado  
*Sourdough Bread*

### SECOND

Herb Crusted Cod  
*Whipped Potatoes, Black Olives & Tomato*

Smoked Bacon Hash & Poached Eggs

Spring Chicken on the Bone  
*Marinated in Yoghurt & Herbs, Braised  
Gem Lettuce*

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

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

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

Wollensky's Butcher Burger  
*Smoked Bacon, Cheddar*

### THIRD

Key Lime Pie  
*Citrus Tuile, Lemon & Meringue Ice Cream*

New York Style Cheesecake  
*Blueberry Compote*

Coconut & Ginger Panna Cotta  
*Black Sesame Tuile & Strawberries*

Selection of Ice Cream or Sorbet

Buttermilk Pancakes  
*Blueberry Compote*

Waffle, Bacon & Maple Syrup

## Bottomless Prosecco or Champagne

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

### Prosecco

Via Vai Veneto, Italy Glera NV  
22

### Champagne

Perrier-Jouët Grand Brut, Champagne, France  
50

## BLOODY MARYS

<p><b>Michelada</b> 8 <i>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.</i></p>	<p><b>Ohh mami! Umami!</b> 8 <i>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.</i></p>	<p><b>Bloody Shame</b> 14 5 <i>Not everyone wants alcohol in the morning and for those who don't we have a classic non-alcoholic Bloody Mary.</i></p>
<p><b>Classic S&amp;W</b> 13 <i>Our classic Bloody Mary is exactly that... classic. Belvedere vodka, Worcestershire sauce, freshly grated horseradish, red and green tabasco and freshly squeezed lemon juice.</i></p>	<p><b>Revolution Mary</b> 13 <i>This French inspired imbibe breaks the norm of a classic Bloody Mary. French red wine, dry French vermouth and a touch of Cognac.</i></p>	<p><b>It's Always Sunny....</b> 13 <i>The Mediterranean... hot sun, cool breezes and fresh aromas, this Bloody Mary is for those who love things tapas style.</i></p>

## BRUNCH COCKTAILS

### Aperitif Cocktails

- Novara**  
*Sipsmith London Dry Gin, Campari, Passion Fruit Syrup, Lime Juice, Egg White*
- Smokey Pigeon**  
*Olmecca Altos Tequila, Lime Juice, Grapefruit Juice, Agave Syrup, Smoked Salt Rim*
- Old Cuban**  
*Havana 3yr Rum, Lime Juice, Mint, Perrier-Jouët Champagne*

### Virgin Cocktails

- 13 **Pom-Pom** 6  
*Pomegranate Juice, Apple Juice, Grenadine, Lime Juice*
- 13 **Strawberry Fields** 6  
*Strawberry Purée, Apple Juice, Pineapple Juice, Lemon*
- 14 **Solero** 6  
*Apple, Cranberry & Lime Juice, Passion Fruit Syrup, Raspberry Purée*