



Smith & Wollensky

LONDON

Dinner Menu

STARTERS

- Wollensky's Famous Split Pea Soup with Bacon 7
- Fillet of Beef Tartare, Chipotle Mayonnaise 10
- Tuna Ceviche 9
- Burrata & Heirloom Tomato Salad 12
- USDA Prime Sirloin Carpaccio with Black Truffle 12
- Seared Chilli & Garlic Shrimp 14
- Hand-Dived Scottish Scallops, Pork Belly, Cauliflower Purée 19

SALADS

- Wollensky Salad 10
romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette
 - Iceberg Wedge 12
blue cheese, smoked bacon lardons, tomato
 - Classic Caesar 12
 - Waldorf Salad 12
without blue cheese (yoghurt & honey dressing)
- Add: Chicken 5 Shrimp 8 Butcher's Steak 100g 10

MAIN COURSES

- Wollensky's Butcher Burger 14
smoked bacon, cheddar
- Spring Chicken on the Bone 16
marinated in yoghurt & herbs, braised gem lettuce
- Slow Baked Cauliflower Marinated in Yoghurt & Spices 15
warm braised lentils, red pepper purée
- Herb Crusted Cod 19
whipped potatoes, black olives & tomato
- Sesame Crusted Yellowfin Tuna Loin 26
pak choi, tardivo, bean sprouts, soy ginger dressing
- Roasted Lamb Rump 22
minted peas & broad beans, lamb jus

Shellfish Platters & Seafood

- Charlie Smith (2-4 people) 90
- Ralph Wollensky (4-6 people) 125
- Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Pyefleet Pure Oysters & Cherry Stone Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette*
- Pyefleet Pure Oysters ½ Dozen / Dozen 18 / 34
- Jumbo Lump Crabmeat 22
- Cold Poached Lobster Half / Whole 16 / 32

PREMIUM STEAKS & FILLETS

- Premium Fillet 225g (Ireland) 39
- USDA Fillet 280g (America) 65
- Au Poivre add 4*
- Cajun add 4*
- Gorgonzola Crusted add 6*
- Oscar – Jumbo Lump Crabmeat, Asparagus & Hollandaise add 9*
- Wild Mushroom & Black Truffle Sauce add 12*
- 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 55
- USDA Prime Classic T-Bone 500g 58
- USDA Prime Signature Bone-In Rib-Eye 600g 68

Enhancements & Sauces

- Preparations and complements for steaks*
- Peppercorn Sauce 3
 - Béarnaise Sauce 3
 - Porcini Cream Sauce 3
 - Garlic Butter 2
 - Herb Crusted Bone Marrow 5
 - Sautéed Foie Gras 5
 - Red Wine Jus 3
 - Lobster Tail 15
 - Au Poivre Style 4
peppercorn crust & sauce
 - Cajun 4
dry-rub & cajun oil
 - Gorgonzola Crusted 6
gratinated cheese, bacon & scallions
 - Wild Mushroom & Black Truffle Sauce 12
 - Oscar Style 9
crab meat, asparagus, hollandaise

SIDES

POTATOES

- French Fries
- Cajun French Fries
- Whipped Potatoes

VEGETABLES

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

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 6
without blue cheese

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 allergens 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%.