



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
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 & honey dressing)</i>	12
Lobster Mango Salad <i>Salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper</i>	10
<i>Add: Chicken 5 Shrimp 8 Butcher's Steak 100g 10</i>	29

MAIN COURSES

Wollensky's Butcher Burger <i>smoked bacon & cheddar</i>	14
The Dirty-Double Cheeseburger <i>Philadelphia, gorgonzola, pickled onion</i>	14
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	13
Spring Chicken on the Bone <i>marinated in yoghurt & 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 & 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 & broad beans, lamb jus</i>	22

SIDES

POTATOES	VEGETABLES
French Fries	5 Sautéed or Steamed Spinach
Cajun French Fries	6 Pan-Fried Mushrooms
Whipped Potatoes	5 Mixed Vegetables
	Asparagus & Hollandaise

PREMIUM STEAKS & FILLETS

Premium Fillet 225g (Ireland)	39
USDA Fillet 280g (America)	65
<i>Au Poivre</i>	add 4
<i>Cajun</i>	add 4
<i>Gorgonzola Crusted</i>	add 6
<i>Oscar – Jumbo Lump Crabmeat, Asparagus & Hollandaise</i>	add 9
<i>Wild Mushroom & 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) <i>(Perfect to Share)</i>	80
28 Day Dry-Aged Tomahawk 1kg (Ireland) <i>(Perfect to Share)</i>	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

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	3	Lobster Tail	15
Béarnaise Sauce	3	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>grated cheese, bacon & 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		

CLASSICS (perfect to share)	SIDE SALADS
6 Truffled Mac 'n' Cheese	10 Mixed Garden Salad
6 Creamed Spinach	10 Sliced Tomato & Sweet Onion
6 Hashed Brown Potatoes	8 Classic Caesar
10 Onion Rings	7 Waldorf Salad <i>without blue cheese</i>

*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%.*