



JOHN ADAM MENU

THREE COURSES £38

(not valid in December)

STARTERS

Choose 3

Waldorf Salad

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

Wollensky's Famous Split Pea Soup with Bacon

Seared Mackerel Fillet, Beetroot, Fennel, Balsamic Dressing

MAIN COURSES

Choose 3

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

Herb Crusted Cod, Whipped Potatoes, Black Olives & Tomato

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

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, Chantilly Cream

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Chocolate Cake

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, Truffle Oil, Parmesan, Rocket

Tuna Ceviche

MAIN COURSES

Choose 3

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

Herb Crusted Cod, Whipped Potatoes, Black Olives & Tomato

Roasted Lamb Rump, Minted Peas & Broad Beans, Red Wine Jus

250g USDA Prime Sirloin (£12 supplement)

225g Premium Irish Fillet Steak (£12 supplement)

340g Irish 28 Day Dry-Aged Rib-Eye (£12 supplement)

600g USDA Prime Dry-Aged Bone-In Rib-Eye (£40 supplement)

400g Australian Wagyu MS5 Grade Rib-Eye (£55 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 £3 each)

FAMILY STYLE SIDES (to share)

Choose 2

Pan Fried 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

Key Lime Pie

Filter coffee & English breakfast tea included

Our prices include VAT, excludes service charge at 12.5%.

For further information regarding allergens in our dishes please ask a member of staff.



ABRAHAM LINCOLN MENU
TWO COURSES £52 per person / THREE COURSES £60 per person

STARTERS

Choose 3

Fillet of Beef Tartare, Chipotle Mayonnaise

Burrata & Heirloom Tomato Salad

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

Roasted Lamb Rump, Minted Peas & Broad Beans, Red Wine Jus

250g USDA Prime Sirloin

225g Premium Irish Fillet Steak

340g Irish 28 Day Dry-Aged Rib-Eye

600g USDA Prime Dry-Aged Bone-In Rib-Eye (£40 supplement)

400g Australian Wagyu MS5 Grade Rib-Eye (£55 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 £3 each)*

FAMILY STYLE SIDES (to share)

Choose 2

Creamed Spinach

Pan-Fried 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

Key Lime Pie

*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

STARTERS

Choose 3

Waldorf Salad

Fillet of Beef Tartare, Chipotle Mayonnaise

Hand-Dived Scottish Scallops, Pork Belly, Cauliflower Purée

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

400g Australian Wagyu MS5 Grade Rib-Eye (£35 supplement)

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-Fried 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

Key Lime Pie

Filter coffee & English breakfast tea included

Our prices include VAT, excludes service charge at 12.5%

For further information regarding allergens in our dishes please ask a member of staff.