



# Smith & Wollensky

LONDON

## Brunch Menu

Granola & Natural Yoghurt	5.00	Buttermilk Pancakes	14.00	The All American Breakfast	20.00
Porridge with Manuka Honey	4.00	<i>Blueberry Compote</i>		<i>Streaky Bacon, Sausage, Hashed Browns, Fried Eggs, Plum Tomatoes</i>	
Eggs Any Way on Sourdough Bread	6.00	Waffle, Bacon & Maple Syrup	12.00	Vegetarian Breakfast	15.00
Eggs Benedict	6.00/12.00	Smashed Avocado on Sourdough	7.00	<i>Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg</i>	
		Smoked Bacon Hash & Poached Eggs	8.00/16.00		

## STARTERS

Wollensky's Famous Split Pea Soup with Bacon	7.25
Tuna Ceviche	9.50
Fillet of Beef Tartare, Chipotle Mayonnaise	10.25
Burrata & Heirloom Tomato Salad	13.00
Seared Chilli & Garlic Shrimp	14.50
Hand-Dived Scottish Scallops, Pork Belly, Cauliflower Purée	19.25
USDA Prime Sirloin Carpaccio with Black Truffle	12.00
Pyefleet Pure Oysters <i>½ Dozen / Dozen</i>	18.00/34.00
Jumbo Lump Crabmeat	22.00
Cold Poached Lobster <i>Half / Whole</i>	16.00/32.00
English Charcuterie Plate (Perfect to Share)	22.00

## SALADS

Wollensky Salad	10.25
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	
Iceberg Wedge	12.50
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	12.50
Waldorf Salad	12.50
<i>without blue cheese (yoghurt &amp; honey dressing)</i>	10.00

Add: Chicken 5.00 Shrimp 8.00 Butcher's Steak 100g 10.00

## BURGERS & SANDWICHES

Wollensky's Butcher Burger	14.50
<i>smoked bacon &amp; cheddar</i>	
The Dirty-Double Cheeseburger	14.50
<i>Philadelphia, gorgonzola, pickled onion</i>	
Signature Steak Sandwich	14.50
<i>white cheddar, bacon jam, horseradish aioli &amp; angry onions</i>	

## MAIN COURSES

Spring Chicken on the Bone	16.00
<i>marinated in yoghurt &amp; herbs, braised gem lettuce</i>	
Sweetcorn Fritters	15.00
<i>roasted peppers &amp; South Carolina BBQ sauce</i>	
Herb Crusted Cod	19.00
<i>whipped potatoes, black olives &amp; tomato</i>	
Sesame Crusted Yellowfin Tuna Loin	26.00
<i>pak choi, tardivo, bean sprouts, soy ginger dressing</i>	
Roasted Lamb Rump	22.00
<i>minted peas &amp; broad beans, lamb jus</i>	

## SIDES

### POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes	5.75

### VEGETABLES

Sautéed or Steamed Spinach	8.00
Pan-Fried Mushrooms	6.00
Mixed Vegetables	6.00
Cajun Fried Okra	8.00

## PREMIUM STEAKS & FILLETS

Premium Fillet 225g (Ireland)	39.00
USDA Fillet 280g (America)	65.00
<i>Au Poivre</i>	add 4.50
<i>Cajun</i>	add 4.50
<i>Gorgonzola Crusted</i>	add 6.50
<i>Wild Mushroom &amp; Black Truffle Sauce</i>	add 12.50
Chimichurri Marinated Sirloin 250g (America)	26.00
Cornish Sirloin 250g (England)	36.00
USDA Sirloin 320g (America)	48.00
28 Day Dry-Aged Rib-Eye 340g (Ireland)	39.00
Chateaubriand 600g (Ireland) (Perfect to Share)	80.00
28 Day Dry-Aged Tomahawk 1kg (Ireland) (Perfect to Share)	82.00
Wagyu Black Angus MS5 Grade Rib-Eye 400g (Australia) (Perfect to Share)	90.00

## 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 STEAKS

USDA Prime Bone-In Sirloin Kansas Cut 450g	55.00
USDA Prime Classic T-Bone 500g	59.00
USDA Prime Signature Bone-In Rib-Eye 600g	68.50

## Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	3.50	Sautéed Foie Gras	6.00
Béarnaise Sauce	3.50	Scarlet Prawn	17.50
Porcini Cream Sauce	3.75	Au Poivre Style	4.50
Garlic Butter	2.50	<i>peppercorn crust &amp; sauce</i>	
Red Wine Jus	3.00	Cajun	4.50
South Carolina BBQ Sauce	3.00	<i>dry-rub &amp; cajun oil</i>	
Herb Crusted Bone Marrow	5.00	Gorgonzola Crusted	6.50
		<i>gratinated cheese, bacon &amp; scallions</i>	
		Wild Mushroom & Black Truffle Sauce	12.50

### POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes	5.75

### VEGETABLES

Sautéed or Steamed Spinach	8.00
Pan-Fried Mushrooms	6.00
Mixed Vegetables	6.00
Cajun Fried Okra	8.00

### CLASSICS (perfect to share)

Truffled Mac 'n' Cheese	11.00
Creamed Spinach	11.00
Hashed Brown Potatoes	8.00
Onion Rings	8.00

### SIDE SALADS

Mixed Garden Salad	5.25
Sliced Tomato & Sweet Onion	5.25
Classic Caesar	6.25
Waldorf Salad	6.25
<i>without blue cheese</i>	5.25

\*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, Lime, Avocado*

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*

Cornish Sirloin 250g (England)  
**(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  
**(Sundae Bar 5 Supplement)**

Buttermilk Pancakes  
*Blueberry Compote*

Waffle, Bacon & Maple Syrup

## ICE CREAM SUNDAE BAR

### Adults

Three Scoops of Ice Cream 9.00

Bottomless Sundae Bar 15.00

*Unlimited ice cream and toppings for 60 minutes*

### Children

*(Up to the age of 12)*

Two Scoops of Ice Cream 5.00

Bottomless Sundae Bar 9.00

*Unlimited ice cream and toppings for 60 minutes*

## Bottomless Prosecco or Champagne

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

### Prosecco

VaiVai, Veneto, Italy

22.00

### Champagne

Deutz Brut Classic, Champagne, France

44.00

### Rosé Champagne

Deutz Rosé, Champagne, France

55.00

## BLOODY MARYS

### Michelada

8.00

*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.*

### Classic S&W

13.00

*Our classic Bloody Mary is exactly that... classic. Belvedere vodka, Worcestershire sauce, freshly grated horseradish, red and green tabasco and freshly squeezed lemon juice.*

### Ohh mami! Umami!

14.00

*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.*

### Revolution Mary

13.00

*This French inspired imbibe breaks the norm of a classic Bloody Mary. French red wine, dry French vermouth and a touch of Cognac.*

### Bloody Shame

5.00

*Not everyone wants alcohol in the morning and for those who don't we have a classic non-alcoholic Bloody Mary.*

### It's Always Sunny....

13.00

*The Mediterranean... hot sun, cool breezes and fresh aromas, this Bloody Mary is for those who love things tapas style.*

## BRUNCH COCKTAILS

### Aperitif Cocktails

#### Novara

*Sipsmith London Dry Gin, Campari, Passion Fruit Syrup, Lime Juice, Egg White*

#### Smokey Pigeon

*Olmea Altos Tequila, Lime Juice, Grapefruit Juice, Agave Syrup, Smoked Salt Rim*

#### Old Cuban

*Havana 3yr Rum, Lime Juice, Mint, Perrier-Jouët Champagne*

### Virgin Cocktails

13.00

#### Pom-Pom

*Pomegranate Juice, Apple Juice, Grenadine, Lime Juice*

13.00

#### Strawberry Fields

*Strawberry Purée, Apple Juice, Pineapple Juice, Lemon*

14.00

#### Solero

*Apple, Cranberry & Lime Juice, Passion Fruit Syrup, Raspberry Purée*

6.00

6.00

6.00