



Lunch Menu

Shellfish Platters & Seafood

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Pyefleet Pure Oysters & Cherry Stone Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce, Ginger Sauce & Sherry Mignonette

Charlie Smith (2-4 people) 90.00
Ralph Wollensky (4-6 people) 125.00

Pyefleet Pure Oysters 1/2 Dozen / Dozen 18.00 / 34.00
Jumbo Lump Crabmeat 22.00
Cold Poached Lobster Half / Whole 16.00 / 32.00

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
English Charcuterie Plate (Perfect to Share)	22.00

SALADS

Wollensky Salad romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette	10.25
Iceberg Wedge blue cheese, smoked bacon lardons, tomato	12.50
Classic Caesar	12.50
Waldorf Salad without blue cheese (yoghurt & honey dressing)	12.50
Lobster Mango Salad Salad with chunks of lobster, spinach & rocket, avocado aioli, mango chutney, chipotle mayonnaise, onion, bacon & red pepper	29.00
Add: Chicken 5.00 Shrimp 8.00 Butcher's Steak 100g 10.00	

MAIN COURSES

Wollensky's Butcher Burger smoked bacon & cheddar	14.50
The Dirty-Double Cheeseburger Philadelphia, gorgonzola, pickled onion	14.50
Signature Steak Sandwich white cheddar, bacon jam, horseradish aioli & angry onions	14.50
Spring Chicken on the Bone marinated in yoghurt & herbs, braised gem lettuce	16.00
Sweetcorn Fritters roasted peppers & South Carolina BBQ sauce	15.00
Herb Crusted Cod whipped potatoes, black olives & tomato	19.00
Sesame Crusted Yellowfin Tuna Loin pak choi, tardivo, bean sprouts, soy ginger dressing	26.00
Roasted Lamb Rump minted peas & broad beans, lamb jus	22.00

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

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
without blue cheese	5.25

PREMIUM STEAKS & FILLETS

Premium Fillet 225g (Ireland)	39.00
USDA Fillet 280g (America)	65.00
Au Poivre	add 4.50
Cajun	add 4.50
Gorgonzola Crusted	add 6.50
Wild Mushroom & Black Truffle Sauce	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

Preparations and complements for steaks

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 peppercorn crust & sauce	4.50
Garlic Butter	2.50	Cajun dry-rub & cajun oil	4.50
Red Wine Jus	3.00	Gorgonzola Crusted gratinated cheese, bacon & scallions	6.50
South Carolina BBQ Sauce	3.00	Wild Mushroom & Black Truffle Sauce	12.50
Herb Crusted Bone Marrow	5.00		