



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	Blueberry Compote		Streaky Bacon, Sausage, Hashed Browns, Fried Eggs, Plum Tomatoes	
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	Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg	
		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 ½ Dozen / Dozen	18.00/34.00
Jumbo Lump Crabmeat	22.00
Cold Poached Lobster Half / Whole	16.00/32.00
English Charcuterie Plate (Perfect to Share)	22.00

SALADS

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

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

BURGERS & SANDWICHES

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

MAIN COURSES

Spring Chicken on the Bone <i>marinated in yoghurt & herbs, braised gem lettuce</i>	16.00
Sweetcorn Fritters <i>roasted peppers & South Carolina BBQ sauce</i>	15.00
Herb Crusted Cod <i>whipped potatoes, black olives & tomato</i>	19.00
Sesame Crusted Yellowfin Tuna Loin <i>pak choi, tardivo, bean sprouts, soy ginger dressing</i>	26.00
Roasted Lamb Rump <i>minted peas & broad beans, lamb jus</i>	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 <i>without blue cheese</i>	6.25
	5.25

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 & Black Truffle Sauce</i>	add 12.50
<i>Scarlet Prawn</i>	add 17.50
Cornish Sirloin 250g (England)	36.00
USDA Sirloin 320g (America)	48.00
Chateaubriand 600g (Ireland) (Perfect to Share)	80.00
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
USDA Prime Côte de Boeuf 850g	95.00

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

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.
*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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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

Vai Vai, Veneto, Italy
22.00

Champagne

Deutz Brut Classic, Champagne, France
44.00

Rosé Champagne

Deutz Rosé, Champagne, France
55.00

BLOODY MARYS

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| Michelada 8.00
<i>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.</i> | Ohh mami! Umami! 14.00
<i>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.</i> | Bloody Shame 5.00
<i>Not everyone wants alcohol in the morning and for those who don't we have a classic non-alcoholic Bloody Mary.</i> |
| Classic S&W 13.00
<i>Our classic Bloody Mary is exactly that... classic. Belvedere vodka, Worcestershire sauce, freshly grated horseradish, red and green tabasco and freshly squeezed lemon juice.</i> | Revolution Mary 13.00
<i>This French inspired imbibe breaks the norm of a classic Bloody Mary. French red wine, dry French vermouth and a touch of Cognac.</i> | It's Always Sunny.... 13.00
<i>The Mediterranean... hot sun, cool breezes and fresh aromas, this Bloody Mary is for those who love things tapas style.</i> |

BRUNCH COCKTAILS

Aperitif Cocktails

- Novara**
Sipsmith London Dry Gin, Campari, Passion Fruit Syrup, Lime Juice, Egg White
- Smokey Pigeon**
Olmeca 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