Smith & Wollensky
LONDON

JOHN ADAM MENU

THREE COURSES £38

(not valid in December)

STARTERS

Choose 3

Waldorf Salad (v)

(*Lettuce, Walnuts, Grapes, Celery, Yoghurt & Honey Dressing*)

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

Wollensky's Famous Split Pea Soup with Bacon

Tuna Ceviche, Chilli, Lime, Avocado

MAIN COURSES

Choose 3

Pan-Fried Stone Bass, Fennel, Pearl Barley, Samphire & Velouté

Roasted Chicken Breast, Jalapeño Corn Bread, Nut-Brown Butter & Capers

Wollensky's Butcher Burger, Smoked Bacon, Cheddar

Beetroot Wellington, Walnut & White Wine Sauce (v)

Chimichurri Marinated Sirloin 250g (£10 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

French Fries

Whipped Potatoes

Seasonal Vegetables

Pan Fried Mushrooms

DESSERTS

Choose 3

Pecan Tart, Chantilly Cream

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Valrhona Chocolate Brownie & Chantilly Cream

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.

Smith & Wollensky
LONDON

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, Chilli, Lime, Avocado

MAIN COURSES

Choose 3

Pan-Fried Stone Bass, Fennel, Pearl Barley, Samphire & Velouté

Braised Lamb Shank, Parsnip Purée, Red Wine Jus

Beetroot Wellington, Walnut & White Wine Sauce (v)

28 Day Dry-Aged Irish Sirloin 250g (£12 supplement)

Premium Irish Fillet Steak 225g (£12 supplement)

USDA Prime Dry-Aged Bone-In Rib-Eye 600g (£50 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 3

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Valrhona Chocolate Brownie & Chantilly Cream

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.

Smith & Wollensky
LONDON

ABRAHAM LINCOLN MENU

TWO COURSES £52 per person / THREE COURSES £60 per person

STARTERS

Choose 3

Fillet of Beef Tartare, Chipotle Mayonnaise

Goats' Cheese, Tenderstem Broccoli, Orange Dressing (v)

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

MAIN COURSES

Choose 3

Beetroot Wellington, Walnut & White Wine Sauce (v)

Seared Yellowfin Tuna Loin, Pak Choi, Tardivo, Bean Sprouts, Soy Ginger Dressing

Braised Lamb Shank, Parsnip Purée, Red Wine Jus

28 Day Dry-Aged Irish Sirloin 250g

Premium Irish Fillet Steak 225g

600g USDA Prime Dry-Aged Bone-In Rib-Eye (£40 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 3

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Valrhona Chocolate Brownie & Chantilly Cream

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.

Smith & Wollensky
LONDON

HARRY TRUMAN MENU
THREE COURSES £85

STARTERS
Choose 3

Waldorf Salad (v)

(Lettuce, Walnuts, Grapes, Celery, Yoghurt & Honey Dressing)

Fillet of Beef Tartare, Chipotle Mayonnaise

Hand-Dived Scottish Scallops, Pork Belly, Cauliflower Purée

Seared Chilli & Garlic Shrimp

MAIN COURSES
Choose 3

Beetroot Wellington, Walnut & White Wine Sauce (v)

Halibut Fillet, Vermouth, Samphire & Palourde Clams

New Season Rack of Lamb

USDA Prime Sirloin 320g

USDA Prime Dry-Aged Bone-In Rib-Eye 600g (£20 supplement)

USDA Prime Dry-Aged T-Bone 500g (£10 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 3

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Valrhona Chocolate Brownie & Chantilly Cream

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.