



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
Goats' Cheese, Tenderstem Broccoli, Orange Dressing	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 <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 <i>without blue cheese (yoghurt & honey dressing)</i>	12.50
	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

Roasted Chicken Breast <i>jalapeño corn bread, nut-brown butter & capers</i>	16.00
Beetroot Wellington <i>walnut & white wine sauce</i>	15.00
Pan-Fried Stone Bass <i>fennel, pearl barley, samphire & velouté</i>	19.00
Sesame Crusted Yellowfin Tuna Loin <i>pak choi, tardivo, bean sprouts, soy ginger dressing</i>	26.00
Braised Lamb Shank <i>parsnip purée, red wine jus</i>	22.00

SIDES

POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes	5.75
Baked Potato	6.25

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: peppercorn crust & sauce</i>	add 4.50
<i>Cajun: dry-rub & cajun oil</i>	add 4.50
<i>Gorgonzola Crusted: gratinated cheese, bacon & scallion</i>	add 6.50
<i>Wild Mushroom & Black Truffle Sauce</i>	add 12.50
<i>Giant Scarlet Prawn</i>	add 17.50
28 Day Dry-Aged Sirloin 250g (Ireland)	36.00
28 Day Dry-Aged Rib-Eye 340g (Ireland)	40.00
USDA Prime Sirloin 320g (America)	48.00
Chateaubriand 600g (Ireland) (Perfect to Share)	80.00
28 Day Dry-Aged Tomahawk 900g (Ireland) (Perfect to Share)	84.00
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	Giant 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%.



Smith & Wollensky
LONDON

Brunch Set Menu

Two-Courses 22; Three-Courses 26

FIRST

Tuna Ceviche
chilli, lime, avocado

Fillet of Beef Tartare
chipotle mayonnaise

Goats' Cheese, Tenderstem Broccoli
orange dressing

Wollensky's Famous Split Pea Soup
with bacon

Eggs Benedict

Smashed Avocado
sourdough bread

SECOND

Pan-Fried Stone Bass
fennel, pearl barley, samphire & velouté

Smoked Bacon Hash & Poached Eggs

Roasted Chicken Breast
jalapeño corn bread, nut-brown butter & capers

Vegetarian Breakfast
haloumi, mushrooms, spinach, plum tomatoes, baked beans, fried egg

28 Day Dry-Aged Sirloin 250g (Ireland)
(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

Via Vai, 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

SKYE HIGH

Sipsmith London Dry Gin, Maraschino & violet liqueur, lemon juice with Deutz Champagne and an atomised smoky Laiphroaig spray. Floral & fragrant.

APHRODITE N°2

Grey Goose Vodka, Aperol, cranberry and lemon juice topped with a light rosé wine and Cointreau foam.

KENTUCKY GARDEN (contains nuts)

Maker's Mark Bourbon, vanilla liqueur, lemon juice, apple juice and a dash of black walnut bitters.

Virgin Cocktails

15.00

Pom-Pom

Apple & cranberry juice, pomegranate grenadine, elderflower cordial, lime juice.

6.00

Strawberry Fields

Strawberry purée, apple juice, pineapple juice, lemon

6.00

14.00

Solero

Apple, cranberry & lime juice, passion fruit syrup, raspberry purée

6.00

14.00

An optional 12.5 % gratuity will be added to your bill. All prices are inclusive of VAT at 20%.