



Smith & Wollensky[®]
LONDON

Cocktail List

Alcohol may be man's worst enemy, but the bible says love your enemy.







- Frank Sinatra



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Lovely Bubbly

“Come quickly, I’m tasting the stars”- Dom Pérignon

SKYE HIGH 	15.00
Sipsmith London Dry Gin, Maraschino & violet liqueur, lemon juice with Deutz Champagne and an atomised smoky Laiphroaig spray. Floral & fragrant.	
TWINKLE 	15.00
Grey Goose Vodka, St-Germain elderflower liqueur and Deutz Champagne. Quite scintillating.	
ROYAL REVIVER No.2 	15.00
Roku Gin, Triple Sec, Lillet Blanc, lemon juice and ice cold Deutz Champagne with a hint of aniseed. Revives you royally.	
OLD CUBAN 	15.00
Bacardi Añejo Cuatro, lime juice, mint and Deutz Champagne. The definition of a Champagne socialist.	
LYCHEE 76 	15.00
Grey Goose Le Citron Vodka, lychee liqueur, lemon juice topped with Deutz Champagne. A clean citrus aperitif.	
CLASSIC PEACH BELLINI 	13.00
White peach purée and a little liqueur topped with Prosecco.	

Champagne & Sparkling Wine

CHAMPAGNE

Deutz Brut Classic, *Champagne, France*
125ml 15.00

ROSÉ CHAMPAGNE

Deutz Rosé, *Champagne, France*
125ml 19.50

SPARKLING WINE

Via Vai Prosecco, DOC, *Veneto, Italy*
125ml 7.25



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Served Straight Up

*“One martini is just right, two are too many and three are not enough”
-James Thurber*

MELISSA’S ELIXIR 🍸	13.00
Sipsmith London Dry Gin, Benedictine Liqueur, honey, lemon juice and passionfruit purée. This one is the bee’s knees!	
APHRODITE N°2 🍸	14.00
Grey Goose Vodka, Aperol, cranberry and lemon juice topped with a light rosé wine and Cointreau foam.	
BITTER PRESIDENTE 🍸	14.00
Bacardi Reserva Ocho Rum, lime juice and grenadine shaken with a blend of Martini Bitter and Martini Fiero. Based on the Sloppy Joe’s Cuban classic.	
JAPANESE ROSE 🍸	13.00
Suntory Toki Japanese Whisky, pomegranate grenadine, lemon juice and a flick of absinthe.	
ROVER CLUB 🍸	13.00
Sipsmith London Dry Gin, raspberry purée, peach liqueur, lemon juice, dry vermouth, a dash of Peychaud’s bitters and egg white. Perfect for any weary traveller.	
BETWEEN THE SHEETS 🍸	14.00
Sipsmith V.J.O.P Gin, Courvoisier VSOP Fine Cognac, Cointreau and lemon juice. A beautifully promiscuous classic.	
TRIGONELLA 🍸	14.00
Star of Bombay Gin, Pimm’s, Martini Bitters, lemon juice and fenugreek syrup served with a black pepper rim.	

American Sized Classic Cocktails

(80ml serve)

Martinis 🍸

18.00

Manhattans 🍸

Grey Goose Vodka or
Sipsmith London Dry Gin

Maker’s Mark or
Jack Daniel’s Tennessee Rye

*Dry, Wet, Dirty, Gibson, Vesper
Twist - Lemon or Grapefruit*

*Sweet or Perfect
Orange Twist, Cherry or Both*

Olives or Stuffed Blue Cheese Olives



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Long & Refreshing

“Always do sober what you said you’d do whilst drunk, that’ll teach you to keep your mouth shut”
– Ernest Hemingway

- S&W SLING** 🍹 13.00
Sipsmith London Dry Gin, apricot & cherry liqueur, lemon juice, grenadine, bitters, pineapple juice and Franklin & Sons soda water. Forget Raffles, we’re closer.
- PEACH MELBA** 🍷 13.00
Grey Goose Vodka La Vanille, Frangelico, peach purée, lemon juice, apple juice and a dash of Franklin & Sons soda water.
- GARDEN SOUTHSIDE** 🍷 13.00
Bombay Sapphire Gin, mint cucumber, lime juice and Franklin & Sons soda water because gardening can be thirsty work.
- REGGAE RUM PUNCH** 🍷 13.00
Bacardi Spiced Rum, Bacardí Añejo Cuatro, strawberry purée, lime, orange & pineapple juice and Jerry Thomas decanter bitters.
- WINTER SPRITZ** 🍷 14.00
Star of Bombay Gin, Martini Bitter, ginger ale, Prosecco and a dash of clove bitters. Spritz up your winter blues.
- AMERICAN PHARAOH** 🍷 13.00
Woodford Reserve Bourbon, Picon Orange Amer, mint and sugar all churned with crushed ice. Served in the classic Julep style.



On the Rocks

*“Does love make the world go around? Well yes, but whiskey makes it go around twice as fast”
– James Hauenstein*




KIWIDO ☞	13.00
Grey Goose Vodka, muddled kiwi fruit, lemon juice, lavender syrup and a little apple juice. Perfumed and tart.	
KENTUCKY GARDEN <i>(contains nuts)</i> ☞	13.00
Maker’s Mark Bourbon, vanilla liqueur, lemon juice, apple juice and a dash of black walnut bitters.	
CLANHATTAN COCKTAIL <i>(contains nuts)</i> ☞	14.00
The Macallan 12yr Sherry Cask Whisky, Amontillado Sherry, muscovado, Galliano liqueur, chocolate and walnut bitters.	
SMOKEY PIGEON ☞	13.00
Pink peppercorn infused Patrón Silver Tequila, lime, grapefruit juice and agave syrup, surrounded by a smoked salt rim. Cool!	
NEGRONI ☞	14.00
Star of Bombay Gin, Antica formula and Martini Bitter. A bitter classic that is oh so moreish.	
BLACK & RYE ☞	13.00
Jack Daniel’s Tennessee Rye Whiskey, Chambord black, lemon juice, egg white and a little honey and Abbot’s bitters.	
GIN MAI <i>(contains nuts)</i> ☞	14.00
Sipsmith Lemon Drizzle Gin, apricot liqueur, lime juice and orgeat syrup. The best thing for when its drizzling.	
SALT CARAMEL OLD FASHIONED ☞	13.00
Butter infused Maker’s Mark bourbon, muscovado syrup with added complexity from a bespoke bitters blend.	



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Some Like it Hot

*“Story of my life, I always get the fuzzy end of the lollipop”
– Sugar Kane*

- SCOTTISH MEDICINE** *(served hot)*  13.00
Highland Park 12yr, Laphroaig whisky, lemon juice, honey and ginger syrup lengthened with a little hot water. Just what the doctor ordered.
- SLOE GIN PURL** *(served hot & contains nuts)*  13.00
Sipsmith Sloe Gin, Maraschino liqueur, lemon & apple juice with walnut bitters.
- LIQUID PANCAKES** *(served hot & contains nuts)*  13.00
Butter infused Maker’s Mark, Frangelico, demerara sugar, lemon & apple juice and a little hot water. It’s flipping tasty!

Prohibition (Alcohol Free)

*“The worst thing about some men is that when they are not drunk they are sober”
– William Yates*

- POM-POM**  6.00
Apple & cranberry juice, pomegranate grenadine, elderflower cordial with a touch of lime juice and, of course, we shake it!
- SOLERO**  6.00
A blend of apple & cranberry juice with a touch of lime, passion fruit syrup and raspberry purée. Served martini style.
- STRAWBERRY FIELDS**  6.00
Strawberry purée, apple juice, pineapple juice and a little lemon.
- APPLE STRUDEL** *(served hot)*  6.00
Apple juice, a touch of lemon and cinnamon syrup, all baked until golden.



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Craft & Draught

“You can’t be a real country unless you have a beer and an airline. It helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer.”
– Frank Zappa

DRAUGHT

	Half	Pint
Five Grain Lager, Sheppard Neame	3.20	6.25
Sam Adam’s Boston Lager	3.10	6.00
Whitstable Blonde Ale	2.90	5.75
Guinness	3.20	6.25

BOTTLE

Peroni Red (330ml)	4.95
Beck’s (275ml)	4.75
Brooklyn Lager (355ml)	6.75
Anchor Steam IPA (355ml)	7.50
Flying Dog, Doggie Style IPA (360ml)	7.50
Thatcher’s Katy Cider (500ml)	8.50
Beck’s Blue (275ml) (alcohol free)	4.50



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Grape & Vine (175ml)

"I cook with wine, sometimes I even add it to the food." – W.C Fields

CHAMPAGNE & SPARKLING WINE	<i>125ml</i>
Via Vai Prosecco, DOC, Veneto, Italy	7.25
Deutz Brut Classic, Champagne, France	15.00
Deutz Rosé, Champagne, France	19.50
WHITE WINE	<i>175ml</i>
Viñas del Vero, Somontano, Chardonnay Blend 2018	7.25
6eme Blanc, Languedoc, White Blend 2018	8.00
Sauvignon de Touraine, Patrick Vauvy, Loire, Sauvignon Blanc 2018	9.50
Yealands Estate, Marlborough, Sauvignon Blanc 2018	11.50
S&W Private Reserve, Sonoma, Sauvignon Blanc 2018	13.75
Chablis, William Fevre, Burgundy, Chardonnay 2017	13.25
St Tamas MA'D, Tokaji, Furmint, 2015	9.50
Terlato Pinot Grigio DOC, Italy, Pinot Grigio 2016	17.50
The Federalist, Sonoma, Chardonnay 2017	16.50
ROSÉ WINE	<i>175ml</i>
Gerard Bertrand 6eme Rosé, Languedoc, Rhône Blend 2018	8.00
'Hampton Water' Gerard Bertrand, Grenache Blend 2018	13.25
Domaine de l'Amour Rosé, La Vidaubanaise, Provence Blend 2018	10.25
Sanford, Pinot Noir 2015	16.00
RED WINE	<i>175ml</i>
Viñas del Vero, Somontano Garnacha, Syrah 2017	7.25
6eme Rouge, Languedoc, Red Blend 2018	8.00
Vina Echeverria Gran Reserva, Chile Cab Sauv 2015	10.50
September Hill, California, Cab Sauv 2013	10.50
Andeluna 1300, Mendoza, Argentina, Malbec 2018	11.25
Frescobaldi Castiglioni Chianti, Tuscany, Sangiovese 2018	11.75
Wente Vineyards 'Sandstone', Monterey, Merlot 2016	12.00
Ramon Bilbao, Rioja Reserva, Red Blend 2015	12.50
Rancho Zabaco 'Heritage Vines', California, Zinfandel 2016	14.00
Louis M. Martini, Sonoma, Cab Sauv 2016	15.00
The Federalist 'Honest', California, Red Blend 2015	16.50
Poppy, Monterey County, Pinot Noir 2016	16.75
S&W Private Reserve, Sonoma, Red Blend 2016	19.50

All wines by the glass are also available in 125ml. Full wine list available upon request.



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Bartender's Choice Spirits

SCOTCH WHISKY

Springbank 10yr, Cambeltown	8.00
Auchentoshan Three Wood, Lowland	14.00
Bowmore 12yr, Islay	14.00
Glenmorangie Quinta Ruban, Speyside	16.00
Edradour Oloroso Sherry Cask 2006, Pitlochry	19.00
Macallan 12yr Sherry Oak, Speyside	21.00

IRISH WHISKEY

Slane Irish Blended Whiskey	9.00
Green Spot Single Pot Still	13.00

JAPANESE WHISKY

Suntory Toki Whisky	16.00
Hibiki Harmony	25.00

American Whiskey

Maker's Mark	12.00
Basil Hayden's	14.00
Jack Daniel's Single Barrel	16.00
Blanton's Original	18.00
Hudson Manhattan Rye	18.00
Woodford Reserve Double Oaked	18.00



Bar Nibbles

Bella di Cerignola Olives 4.00

Mixed Salted Nuts 2.50

Homemade USDA Prime Beef Jerky 8.00

French Fries 5.00

Fillet of Beef Tartare, Chipotle Mayonnaise 10.00

USDA Beef Sliders 12.00

Pyefleet Pure Oysters per oyster 3.00

Cajun Fried Okra 8.00

Avocado & Tomato Ceviche, Plantain Chips 6.00

Seared Chilli & Garlic Shrimp 14.50

English Charcuterie Plate 22.00

Wollensky's Butcher Burger 14.50
smoked bacon & cheddar

A La Carte menu also available

*Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. Weights are approximate. *NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. For information regarding allergens in our dishes please ask a member of staff. All steak weights are pre-cooked and approximate. An optional 12.5 % gratuity will be added to your bill. All prices are inclusive of VAT at 20%.*