



Smith & Wollensky

LONDON

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

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	22.00
USDA Prime Sirloin Carpaccio with Black Truffle	12.00
Jumbo Lump Crabmeat	22.00
Cold Poached Lobster	Half / Whole 16.00 / 32.00
Pyefleet Pure Oysters	½ Dozen / Dozen 18.00 / 34.00

SALADS

Wollensky Salad	10.25
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, dijon vinaigrette</i>	
Iceberg Wedge	12.50
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	12.50
Salad of Roasted Squash	11.00
<i>quinoa, pecan, bourbon vinaigrette</i>	

MAIN COURSES

Baby Chicken	16.00
<i>pearl barley, braised cabbage & bacon, bourbon jus</i>	
Beetroot Wellington	16.00
<i>walnut & white wine sauce</i>	
Pan-Fried Stone Bass	19.50
<i>fennel, pearl barley, samphire & velouté</i>	
Sesame Crusted Yellowfin Tuna Loin	26.00
<i>pak choi, tardivo, bean sprouts, soy ginger dressing</i>	
Braised Lamb Shank	22.00
<i>parsnip purée, red wine jus</i>	

SIDES

POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes	5.75
<i>basil oil & chives</i>	

VEGETABLES

Sautéed or Steamed Spinach	8.00
Pan-Fried Mushrooms	6.00
Seasonal Vegetables	6.00

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
Salad of Squash, Quinoa & Pecan, Bourbon Vinaigrette	6.00

PREMIUM STEAKS & FILLETS

Premium Fillet 225g (Ireland)	40.00
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 Rib-Eye 340g (Ireland)	40.00
USDA Prime Sirloin 320g (America)	48.00
Chateaubriand 600g (Ireland) <i>(Perfect to Share)</i>	80.00
28 Day Dry-Aged Tomahawk 900g (Ireland) <i>(Perfect to Share)</i>	84.00
Wagyu Black Angus MS5 Grade Rib-Eye 400g (Australia) <i>(Perfect to Share)</i>	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	Giant Scarlet Prawn	17.50
Porcini Cream Sauce	3.75	Au Poivre Style	4.50
Garlic Butter	2.50	<i>peppercorn crust & sauce</i>	
Red Wine Jus	3.00	Cajun	4.50
South Carolina BBQ Sauce	3.00	<i>dry-rub & cajun oil</i>	
Herb Crusted Bone Marrow	5.00	Gorgonzola Crusted	6.50
		<i>gratinated cheese, bacon & scallions</i>	
		Wild Mushroom & Black Truffle Sauce	12.50

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%.