



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	<i>Blueberry Compote</i>		<i>Streaky Bacon, Sausage, Hashed Browns, Fried Egg, 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 <i>with bacon</i>	7.25
Tuna Tartare	9.50
Fillet of Beef Tartare, Chipotle Mayonnaise	10.25
Smoked Duck Breast <i>blood orange, tardivo, truffle emulsion</i>	11.00
USDA Prime Sirloin Carpaccio with Black Truffle	12.00
Burrata, Fig, Honey & Mustard Dressing	13.00
Seared Chilli & Garlic Shrimp	14.50
Hand-Dived Scottish Scallops <i>black rice succotash, crispy bacon, bourbon sauce</i>	22.00
Cured Meat Plate <i>(Perfect to Share)</i>	18.00
Jumbo Lump Crabmeat	22.00
Cold Poached Lobster	Half 16.00 - Whole 32.00
Pyefleet Pure Oysters	½ Dozen 18.00 - Dozen 34.00

SALADS

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, Dijon mustard vinaigrette</i>	10.25
Iceberg Wedge <i>blue cheese, smoked bacon lardons, tomato</i>	12.50
Classic Caesar	12.50
<i>Add to any Salad:</i>	
<i>Chicken 5.00 Shrimp 8.00 Butcher's Steak 100g 10.00</i>	

MAIN COURSES

Wollensky's Butcher Burger <i>smoked bacon & cheddar</i>	14.50
The Dirty Cheeseburger <i>Philadelphia, gorgonzola & pickled onion</i>	14.50
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	14.50
Roasted Baby Chicken <i>pearl barley, braised cabbage & bacon, bourbon jus</i>	16.00
Polenta & Sweetcorn Fritter <i>roasted peppers, grilled leeks & salsa verde</i>	15.00
Pan-Fried Sea Bass <i>crushed potato, charred leek & corn velouté</i>	19.00
Seared Yellowfin Tuna Loin <i>fried squid, caramelised onion, capers & balsamic</i>	26.00
Braised Pork Shoulder <i>grits & salsa verde</i>	22.00

SIDES

POTATOES	VEGETABLES
French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes <i>basil oil & chives</i>	5.75
Baked Potato	6.25
Sautéed or Steamed Spinach	8.00
Pan-Fried Mushrooms	6.00
Mixed Vegetables	6.00
Cajun Fried Okra	8.00

PREMIUM STEAKS & FILLETS

Premium Irish Fillet 225g	40.00
American USDA Fillet 280g	65.00
<i>Au Poivre: Peppercorn Crust & Sauce</i>	<i>add 4.50</i>
<i>Cajun: Dry-Rub & Cajun Oil</i>	<i>add 4.50</i>
<i>Gorgonzola-Crusted, Bacon & Scallions</i>	<i>add 6.50</i>
<i>Wild Mushroom & Black Truffle Sauce</i>	<i>add 12.50</i>
<i>Garlic-Basted Giant Scarlet Prawn</i>	<i>add 17.50</i>
English Sirloin from Cornwall 250g	32.00
28 Day Dry-Aged Irish Rib-Eye 340g	40.00
American USDA Prime Sirloin 320g	48.00

USDA PRIME DRY-AGED STEAK

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.

Kansas Cut Bone-In Sirloin 450g	55.00
Classic T-Bone 500g	59.00
Signature Bone-In Rib-Eye 600g	68.50

STEAKS PERFECT for SHARING

Irish Premium Chateaubriand 600g	80.00
MS5 Grade Australian Wagyu Black Angus Rib-Eye 400g	90.00
Swinging 28 Day Dry-Aged Tomahawk 900g <i>John Stone, Ireland</i>	89.00
<i>roasted garlic & rosemary potatoes</i>	

Enhancements & Sauces

Preparations and complements for steaks

Peppercorn Sauce	3.50	Giant Scarlet Prawn	17.50
Béarnaise Sauce	3.50	Au Poivre Style <i>peppercorn crust & sauce</i>	4.50
Porcini Cream Sauce	3.75	Cajun <i>dry-rub & cajun oil</i>	4.50
Garlic Butter	2.50	Gorgonzola Crusted <i>bacon & scallions</i>	6.50
Red Wine Jus	3.00	Wild Mushroom & Black Truffle Sauce	12.50
South Carolina BBQ Sauce	3.00		
Herb-Crust Bone Marrow	5.00		
Sautéed Foie Gras	6.00		

CLASSICS <i>(Perfect to Share)</i>	SIDE SALADS		
Truffled Mac 'n' Cheese	11.00	Mixed Garden Salad	5.25
Creamed Spinach	11.00	Sliced Tomato & Sweet Onion	5.25
Hashed Brown Potatoes	8.00	Classic Caesar	6.25
Onion Rings	8.00		
Roasted Potatoes <i>rosemary & garlic</i>	7.00		

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

Starters

Fillet of Beef Tartare
chipotle mayonnaise

Terrine of Ham Hock
apricots, cranberry, pickled apple & gherkins

Wollensky's Famous Split Pea Soup
with bacon

Sea Bream Tiradito
beets, citrus dressing & sea fennel

Eggs Benedict

Smashed Avocado
sourdough bread

Mains

Polenta & Sweetcorn Fritter
roasted peppers, grilled leeks & salsa verde

Smoked Bacon Hash & Poached Eggs

Pan-Fried Sea Bass
crushed potato, charred leek & corn velouté

Baby Chicken
pearl barley, braised cabbage & bacon, bourbon jus

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

Wollensky's Butcher Burger
smoked bacon, cheddar

The Dirty Cheeseburger
Philadelphia, gorgonzola & pickled onion

Cornish Sirloin 250g
(10 Supplement)

Desserts

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
24.00

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. adine, elderflower

Virgin Cocktails

15.00

POM-POM

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

14.00

STRAWBERRY FIELDS

Strawberry purée, apple juice, pineapple juice, lemon

SOLERO

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

14.00

6.00

6.00

6.00