



Smith & Wollensky

LONDON

Dinner Menu

Shellfish Platters & Seafood

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Pyefleet Pure Oysters & Cherrystone 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

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| 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

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| 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 |
| <i>Add to any Salad:</i> <i>Chicken 5.00 Shrimp 8.00 Butcher's Steak 100g 10.00</i> | |

MAIN COURSES

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| Wollensky's Butcher Burger <i>smoked bacon & cheddar</i> | 14.50 |
| 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

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

PREMIUM STEAKS & FILLETS

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| 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.

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| 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

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| 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> <i>roasted garlic & rosemary potatoes</i> | 89.00 |

Enhancements & Sauces

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

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| 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 7.00 <i>rosemary & garlic</i> | |

*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%.*