



JOHN ADAM MENU

THREE COURSES £38

(not valid in December)

STARTERS

Choose 3

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket
Wollensky's Famous Split Pea Soup with Bacon *(Vegan version available)*
Smoked Duck Breast, Blood Orange, Tardivo, Truffle Emulsion
Tuna Tartare, Avocado, Ponzu & Ginger Dressing

MAIN COURSES

Choose 3

Pan-Fried Sea Bass, Crushed Potato, Charred Leek & Corn Velouté
Chicken Breast, Pearl Barley, Braised Cabbage & Bacon, Bourbon jus
Wollensky's Butcher Burger, Smoked Bacon, Cheddar
Polenta & Sweetcorn Fritter, Roasted Peppers, Grilled Leeks & Salsa Verde (v)
Chimichurri Marinated Sirloin 250g (£10 Supplement)

*Steaks for groups of 25 guests and above will be served medium rare
Please advise if you wish to order Béarnaise & Peppercorn sauce to be served with the steaks
(charged per portion served at £3 each)*

FAMILY STYLE SIDES (to share)

Choose 2

French Fries Seasonal Vegetables
Whipped Potatoes Pan Fried Mushrooms

DESSERTS

Choose 3

Pecan Tart, Chantilly Cream
New York Style Cheesecake
Selection of Ice Cream & Sorbet
Valrhona Chocolate Brownie & Chantilly Cream

*Our prices include VAT, excludes service charge at 12.5%
For further information regarding allergens in our dishes please ask a member of staff.*



GEORGE WASHINGTON MENU

TWO COURSES £36 per person / THREE COURSES £45 per person

STARTERS

Choose 3

Wollensky Salad

(Romaine Lettuce, Bacon Lardons, Marinated Button Mushrooms, Crisp Potato Croutons & Grape Tomatoes)

Wollensky's Famous Split Pea Soup with Bacon *(Vegan version available)*

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

Tuna Tartare, Avocado, Ponzu & Ginger Dressing

MAIN COURSES

Choose 3

Pan-Fried Sea Bass, Crushed Potato, Charred Leek & Corn Velouté

Braised Pork Shoulder, Grits, Salsa Verde

Polenta & Sweetcorn Fritter, Roasted Peppers, Grilled Leeks, Salsa Verde (v)

28 Day Dry-Aged Irish Rib-Eye 340g (£12 supplement)

Premium Irish Fillet Steak 225g (£12 supplement)

28 Day Dry-Aged USDA Prime Sirloin 250g (£12 supplement)

USDA Prime Dry-Aged Bone-In Rib-Eye 600g (£50 supplement)

Steaks for groups of 25 guests and above will be served medium rare

*Please advise if you wish to order Béarnaise & Peppercorn sauce to be served with the steaks
(charged per portion served at £3 each)*

FAMILY STYLE SIDES (to share)

Choose 2

Seasonal Vegetables

Pan Fried Mushrooms

Hashed Brown Potatoes

French Fries

Whipped Potatoes

DESSERTS

Choose 3

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Valrhona Chocolate Brownie & Chantilly Cream

Cheese Plate

Key Lime Pie

*Filter coffee & English breakfast tea included. Our prices include VAT, excludes service charge at 12.5%
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ABRAHAM LINCOLN MENU
TWO COURSES £52 per person / THREE COURSES £60 per person

STARTERS

Choose 3

Fillet of Beef Tartare, Chipotle Mayonnaise

Burrata, Fig, Honey & Mustard Dressing (v)

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

MAIN COURSES

Choose 3

Polenta & Sweetcorn Fritter, Roasted Peppers, Grilled Leeks, Salsa Verde (v)

Seared Yellowfin Tuna Loin, Fried Squid, Caramelised Onion, Capers, Balsamic Dressing

Braised Pork Shoulder, Grits, Salsa Verde

28 Day Dry-Aged USDA Prime Sirloin 250g

28 Day Dry-Aged Irish Rib-Eye 340g

Premium Irish Fillet Steak 225g

600g USDA Prime Dry-Aged Bone-In Rib-Eye (£40 supplement)

Steaks for groups of 25 guests and above will be served medium rare

*Please advise if you wish to order Béarnaise & Peppercorn sauce to be served with the steaks
(charged per portion served at £3 each)*

FAMILY STYLE SIDES (to share)

Choose 2

French Fries

Seasonal Vegetables

Whipped Potatoes

Pan Fried Mushrooms

Creamed Spinach

Hashed Brown Potatoes

DESSERTS

Choose 3

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Valrhona Chocolate Brownie & Chantilly Cream

Cheese Plate

Key Lime Pie

*Filter coffee & English breakfast tea included. Our prices include VAT, excludes service charge at 12.5%
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HARRY TRUMAN MENU

THREE COURSES £85

STARTERS

Choose 3

Burrata, Fig, Honey & Mustard Dressing (v)

Fillet of Beef Tartare, Chipotle Mayonnaise

Hand-Dived Scottish Scallops, Black Rice Succotash, Crispy Bacon, Bourbon Sauce

Seared Chilli & Garlic Shrimp

MAIN COURSES

Choose 3

Polenta & Sweetcorn Fritter, Roasted Peppers, Grilled Leeks, Salsa Verde (v)

Whole Roasted Lobster, Garlic Butter, Spinach

New Season Rack of Lamb

USDA Prime Sirloin 320g

28 Day Dry-Aged Irish Rib-Eye 340g

USDA Prime Dry-Aged Bone-In Rib-Eye 600g (£20 supplement)

USDA Prime Dry-Aged T-Bone 500g (£10 supplement)

Steaks for groups of 25 guests and above will be served medium rare

Béarnaise & Peppercorn sauce served with the steaks

FAMILY STYLE SIDES (to share)

Choose 2

French Fries

Whipped Potatoes

Seasonal Vegetables

Pan Fried Mushrooms

Hashed Brown Potatoes

Creamed Spinach

Truffled Mac 'n' Cheese

DESSERTS

Choose 3

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Valrhona Chocolate Brownie & Chantilly Cream

Cheese Plate

Key Lime Pie

*Filter coffee & English breakfast tea included. Our prices include VAT, excludes service charge at 12.5%
For further information regarding allergens in our dishes please ask a member of staff.*