



# Smith & Wollensky

LONDON

## Lunch Menu

Takeaway Now Available

All day takeaway is now available.  
Please ask your waiter or waitress for further details.

### STARTERS

Homemade Bread & Butter (for two to share)	4.60
Wollensky's Famous Split Pea Soup with bacon	7.25
Tuna Tartare	9.50
Fillet of Beef Tartare, Chipotle Mayonnaise	10.25
USDA Prime Sirloin Carpaccio with Black Truffle	12.00
Burrata, Heritage Tomatoes & Balsamic	13.00
Seared Chilli & Garlic Shrimp	14.50
Cured Meat Plate (Perfect to Share)	18.00
Giant Scarlet Prawn	17.50
Cold Poached Lobster	Half 16.00 - Whole 32.00

### SALADS

Wollensky Salad romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, Dijon vinaigrette	10.25
Iceberg Wedge blue cheese, smoked bacon lardons, tomato	12.50
Classic Caesar	12.50

### MAIN COURSES

Wollensky's Butcher Burger smoked bacon & cheddar	14.50
Chicken Burger lettuce & tomato	12.50
Reuben Sandwich corned beef, Swiss cheese, sauerkraut & Russian dressing	13.50
Signature Steak Sandwich white cheddar, bacon jam, horseradish aioli & angry onions	14.50
Roasted Chicken Breast jalapeno cornbread, red wine jus	16.00
Mushroom Cannelloni butternut squash velouté	15.00
Pan-Fried Sea Bass crab beignet, steamed spinach, bisque	19.00
Minute Steak French fries	16.50

### SIDES

#### POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes basil oil & chives	5.75

#### VEGETABLES

Sautéed or Steamed Spinach	8.00
Pan-Fried Mushrooms	6.00
Mixed 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
Roasted Potatoes rosemary & garlic	7.00

#### SIDE SALADS

Mixed Garden Salad	5.25
Sliced Tomato & Sweet Onion	5.25
Classic Caesar	6.25

### PREMIUM STEAKS & FILLETS

Premium Irish Fillet 225g	40.00
<i>Au Poivre: Peppercorn Crust &amp; Sauce</i>	add 4.50
<i>Cajun: Dry-Rub &amp; Cajun Oil</i>	add 4.50
<i>Gorgonzola-Crusted, Bacon &amp; Scallions</i>	add 6.50

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
Swinging 28 Day Dry-Aged Tomahawk 900g roasted garlic & rosemary potatoes	89.00

### Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	3.50	Half Lobster	16.00
Béarnaise Sauce	3.50	Au Poivre Style peppercorn crust & sauce	4.50
Porcini Cream Sauce	3.75	Cajun dry-rub & cajun oil	4.50
Garlic Butter	2.50	Gorgonzola Crusted bacon & scallions	6.50
Red Wine Jus	3.00		

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%.