

BRUNCH MENU

Granola & Natural Yoghurt	5.00	Buttermilk Pancakes	14.00	The All American Breakfast	20.00
Porridge with Manuka Honey	4.00	Blueberry Compote		Streaky Bacon, Sausage, Hashed Browns, Fried Eggs, Plum Tomatoes	
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	Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg	
		Smoked Bacon Hash & Poached Eggs	8.00/16.00		

STARTERS

Homemade Bread & Butter (for two to share)	3.75
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
Seared Chilli & Garlic Shrimp	14.50
Seared Hand Dived Scallops, Pea Velouté	22.00
Cold Poached Lobster	Half 16.00 / Whole 32.00

SALADS

Wollensky Salad <i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing</i>	10.25
Iceberg Wedge <i>blue cheese, smoked bacon lardons, tomato</i>	12.50
Classic Caesar	12.50

MAIN COURSES

Wollensky's Butcher Burger <i>smoked bacon & cheddar</i>	14.50
Chicken Burger <i>lettuce & tomato</i>	12.50
Reuben Sandwich <i>corned beef, Swiss cheese, sauerkraut & Russian dressing</i>	13.50
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	14.50
Roasted Chicken Breast <i>jalapeño cornbread, red wine jus</i>	16.00
Mushroom Cannelloni <i>butternut squash velouté</i>	15.00
Pan-Fried Sea Bass <i>crab beignets, steamed spinach, bisque</i>	19.00
Chimichurri Marinated Sirloin Steak 250g <i>French fries</i>	20.00

SIDES

POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes <i>basil oil & chives</i>	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 <i>rosemary & garlic</i>	7.00

SIDE SALADS

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

PREMIUM STEAKS & FILLETS

Premium English Fillet 225g	40.00
American USDA Fillet 280g	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, Bacon & Scallions</i>	add 6.50
English Sirloin from Cornwall 250g	26.00
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

Swinging 28 Day Dry-Aged Irish Tomahawk 900g <i>roasted garlic & rosemary potatoes</i>	90.00
USDA Prime Dry-Aged Côte de Boeuf 850g	115.00

Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	3.50	Grilled Half Lobster	16.00
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>	
		Gorgonzola Crusted	6.50
		<i>bacon & scallions</i>	

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.

SMITH & WOLLENSKY

| Est. 1977

AMERICA'S STEAKHOUSE

BRUNCH MENU

Two-Courses 19.50; Three-Courses 23.00

FIRST

Fish Cake
smoked corn & tomato salsa

Ham Hock Terrine

Caesar Salad

Wollensky's Famous Split Pea Soup
with bacon

Eggs Benedict

Smashed Avocado
sourdough bread

SECOND

Pan-Fried Sea Bass
crab beignets, steamed spinach, bisque

Smoked Bacon Hash & Poached Eggs

Roasted Chicken Breast
jalapeño cornbread, red wine jus

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

Chimichurri Marinated Sirloin Steak 250g

Wollensky's Butcher Burger
smoked bacon, cheddar

THIRD

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

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

A CENTURY OF BLOODY MARYS

The Classic

13.00

Created a hundred years ago and as popular now as ever. Grey Goose vodka, Worcestershire sauce, horseradish, Tabasco sauce, freshly squeezed lemon juice and seasoning.

Meaty Mary

18.00

Forget the celery stick! This Mary comes with a side of our house made USDA Prime Jerky. Grey Goose Citron vodka and green Tabasco adds a little tang to our classic formula.

Umami Mary

13.00

A Mary inspired from the orient. Suntory Toki Japanese whisky, tomato juice, lemon, shichimi, soy sauce and wasabi to bring the heat.

Michelada

10.00

Crisp premium "5 Grain" lager combined with tomato juice, lime, green Tabasco, salt and pepper. A hair of the dog that refreshes the soul.

Bloody Shame

6.00

All the flavour of a classic Bloody Mary without the alcohol. We're guessing you don't need a hangover cure anyway.

Smoky Maria...

13.00

Pink peppercorn infused Patron Silver tequila, tomato juice, lime, seasoned Worcestershire sauce and green Tabasco topped with a little float of smoky mezcal and served with a smoked salt & tajin spice rim.

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.

Orange Boulevardier

Maker's Mark Bourbon, sweet vermouth, Amer Picon. Bitter & moreish.

Gin Mai (contains nuts)

Sipsmith Lemon Drizzle Gin, apricot liqueur, lime juice and orgeat syrup. The best thing for when its drizzling.

Virgin Cocktails

15.00

Pom-Pom

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

6.00

14.00

Strawberry Fields

Mint, lime, sugar, apple juice and passion fruit purée churned with crushed ice and crowned with a little club soda.

6.00

Passion Fruit Nojito

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

6.00

14.00

An optional 12.5 % gratuity will be added to your bill.