

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, Crab Beignet, Steamed Spinach, Bisque
Roasted Chicken Breast, Jalapeno Cornbread, Red Wine Jus
Mushroom Cannelloni, Butternut Squash Velouté (v)

Chimichurri Marinated Sirloin Steak 250g

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

Premium English 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

Chocolate Brownie & Chantilly Cream

Cheese Plate

Key Lime Pie

SMITH & WOLLENSKY

— | Est. 1977
AMERICA'S STEAKHOUSE

ABRAHAM LINCOLN MENU

TWO COURSES £52 per person / THREE COURSES £60 per person

STARTERS

Choose 3

Fillet of Beef Tartare, Chipotle Mayonnaise

Burrata, Heritage Tomatoes & Balsamic (v)

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

MAIN COURSES

Choose 3

Mushroom Cannelloni, Butternut Squash Velouté (v)

Pan-Fried Sea Bass, Crab Beignet, Steamed Spinach, Bisque

Roasted Chicken Breast, Jalapeno Cornbread, Red Wine Jus

Chimichurri Marinated Sirloin Steak 250g

28 Day Dry-Aged USDA Prime Sirloin 250g

28 Day Dry-Aged Irish Rib-Eye 340g

Premium English 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

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.*

HARRY TRUMAN MENU
THREE COURSES £85

STARTERS

Choose 3

Burrata, Heritage Tomatoes & Balsamic (v)
Fillet of Beef Tartare, Chipotle Mayonnaise
Tuna Tartare, Avocado, Ponzu & Ginger Dressing
Seared Chilli & Garlic Shrimp

MAIN COURSES

Choose 3

Mushroom Cannelloni, Butternut Squash Velouté (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
Chocolate Brownie & Chantilly Cream
Cheese Plate
Key Lime Pie