

BRUNCH MENU

Eggs Any Way on Sourdough Bread	6.00	The All American Breakfast	20.00	Buttermilk Pancakes	14.00
Eggs Benedict	6.00/12.00	Streaky Bacon, Sausage, Hashed Browns, Fried Eggs, Plum Tomatoes		Blueberry Compote	
Smoked Bacon Hash & Poached Eggs	8.00/16.00	Vegetarian Breakfast	15.00	Waffle, Bacon & Maple Syrup	12.00
		Haloumi, Mushrooms, Spinach, Plum Tomatoes, Baked Beans, Fried Egg		Smashed Avocado on Sourdough	7.00

STARTERS

Homemade Bread & Butter (for two to share)	3.75
Wollensky's Famous Split Pea Soup with Bacon	7.25
Tuna Tartare	9.50
Ham Hock & Foie Gras Terrine	10.00
Fillet of Beef Tartare, Chipotle Mayonnaise	10.25
USDA Prime Sirloin Carpaccio with Black Truffle	12.00
Seared Chilli & Garlic Shrimp	14.50
Oak Smoked Scottish Salmon	16.00
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

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
Signature Steak Sandwich <i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	14.50
Roast Free-Range Bronze Turkey <i>chestnut & pork stuffing, pigs in blankets</i>	20.00
Beetroot Wellington <i>walnut & white wine Sauce (v)</i>	15.00
Pan-Fried Stone Bass <i>artichoke purée, wild mushrooms</i>	20.00
Braised Lamb Shank <i>parsnip purée, red wine jus</i>	22.00

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
Brussel Sprouts with <i>with smoked bacon</i>	8.00

CLASSICS (Perfect to Share)

Truffled Mac 'n' Cheese	11.00
Creamed Spinach	11.00
Hashed Brown Potatoes	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 Irish Fillet 225g	46.00
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	56.00
Classic T-Bone 500g	59.00
Signature Bone-In Rib-Eye 600g	68.50
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>	
Pigs in Blankets	5.00	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

- Ham Hock & Foie Gras Terrine
- Caesar Salad
- Wollensky's Famous Split Pea Soup
with bacon
- Eggs Benedict
- Smashed Avocado
sourdough bread

SECOND

- Pan-Fried Stone Bass
artichoke purée, wild mushrooms
- Smoked Bacon Hash & Poached Eggs
- Roast Free-Range Bronze Turkey
chestnut & pork stuffing, pigs in blankets
- Vegetarian Breakfast
haloumi, mushrooms, spinach, plum tomatoes, baked beans, fried egg
- Wollensky's Butcher Burger
smoked bacon, cheddar
- English Sirloin from Cornwall 250g
(8 Supplement)

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
- Buttermilk Pancakes
blueberry compote
- Waffle, Bacon & Maple Syrup

Bottomless Prosecco or Champagne

Available for a maximum of two hours while having a two course meal

Prosecco

Via Vai, Veneto, Italy
26.00

Champagne

Deutz Brut Classic, Champagne, France
52.00

Rosé Champagne

Deutz Rosé, Champagne, France
62.00

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.

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.

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.

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.

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.

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 Louis Roederer Quartet 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

Strawberry Fields

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

6.00

14.00

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.