

GEORGE WASHINGTON MENU

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

STARTERS

Choose 3

Salad of Tomato, Watermelon & Feta Basil, Mint & Balsamic Dressing

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

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

Cured Salmon, Pickled Radishes & Watercress

MAIN COURSES

Choose 3

Pan-Fried Sea Bass, Spring Greens, Romesco Sauce

Cajun Style Chicken Breast, Corn Purée, Roasted Peppers

Mushroom & Spinach Ravioli, Pea Velouté (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 320g (£20 supplement)

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

*Steaks for groups of 25 guests and above will be served at the same cooking temperature.
Please advise if you wish to order béarnaise & peppercorn sauce to be served with the steaks
(charged per portion 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

Coconut & Ginger Panna Cotta, Black Sesame Tuile & Strawberries

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.*

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

Pan-Fried Sea Bass, Spring Greens, Romesco Sauce

Cajun Style Chicken Breast, Corn Purée, Roasted Peppers

Mushroom & Spinach Ravioli, Pea Velouté (v)

28 Day Dry-Aged Irish Rib-Eye 340g

Premium Irish Fillet Steak 225g

28 Day Dry-Aged USDA Prime Sirloin 320g

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

Coconut & Ginger Panna Cotta, Black Sesame Tuile & Strawberries

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, 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 & Spinach Ravioli, Pea 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
Coconut & Ginger Panna Cotta, Black Sesame Tuile & Strawberries
Cheese Plate
Key Lime Pie