

## 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	<i>streaky bacon, sausage, hashed browns, fried eggs, plum tomatoes</i>		<i>blueberry compote</i>	
<i>two free range eggs on English muffins, ham &amp; hollandaise sauce</i>		Vegetarian Breakfast	15.00	Waffle, Bacon & Maple Syrup	12.00
Smoked Bacon Hash & Poached Eggs	8.00/16.00	<i>haloumi, mushrooms, spinach, plum tomatoes, baked beans, fried egg</i>		Smashed Avocado on Sourdough	8.50

## STARTERS

Homemade Bread & Butter ( <i>for two to share</i> )	4.25
Wollensky's Famous Split Pea Soup with Bacon	7.25
Tuna Tartare	9.75
Ham Hock Terrine, Pickled Vegetables, Soda Bread	9.00
Fillet of Beef Tartare, Chipotle Mayonnaise	10.75
USDA Prime Sirloin Carpaccio with Black Truffle	12.50
Seared Chilli & Garlic Shrimp	14.75
'S&W Style' Prawn Cocktail	14.25
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	10.25
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing</i>	
Iceberg Wedge	12.50
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	12.50

## MAIN COURSES

Wollensky's Butcher Burger	14.50
<i>smoked bacon &amp; cheddar</i>	
Chicken Fillet Burger	12.50
<i>lettuce &amp; tomato</i>	
Signature Steak Sandwich	14.50
<i>white cheddar, bacon jam, horseradish aioli &amp; angry onions</i>	
Cajun Style Chicken Breast	19.00
<i>corn purée, roasted peppers</i>	
Mushroom & Spinach Ravioli	15.00
<i>pea velouté</i>	
Roasted Salmon Fillet	22.00
<i>spring greens, romesco sauce</i>	
Loin of Lamb	28.00
<i>grits, mint &amp; rosemary salsa</i>	
Lobster Pappardelle	40.00
<i>sugar snaps, lobster sauce</i>	

## SIDES

### POTATOES

French Fries	5.25
Cajun French Fries	5.50
Whipped Potatoes	5.75
<i>basil oil &amp; chives</i>	
Roasted Potatoes	7.00
<i>rosemary &amp; garlic</i>	

### VEGETABLES

Sautéed or Steamed Spinach	8.00
Pan-Fried Mushrooms	6.00
Mixed Vegetables	6.00
English Asparagus	9.00
<i>mint &amp; rosemary salsa</i>	

### CLASSICS (*Perfect to Share*)

Truffled Mac 'n' Cheese	11.50
Creamed Spinach	11.00
Hashed Brown Potatoes	8.00
Onion Rings	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
Au Poivre: Peppercorn Crust & Sauce	add 4.50
Cajun: Dry-Rub & Cajun Oil	add 4.50
Gorgonzola-Crusted, Bacon & Scallions	add 6.50
Mushroom Crusted, Fresh Black Truffle & Red Wine Sauce	add 20.00
Aberdeen Angus Sirloin 250g	28.00
28 Day Dry-Aged Irish Rib-Eye 340g	40.00
American USDA Prime Sirloin 320g	48.00
28 Day Dry-Aged Irish Bone-In Sirloin 400g	56.00
28 Day Dry-Aged Irish Classic T-Bone 500g	60.00
Swinging 28 Day Dry-Aged Irish Tomahawk 900g	90.00
<i>roasted garlic &amp; rosemary potatoes (Perfect to Share)</i>	

## 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 500g	68.00
Classic T-Bone 550g	72.00
Signature Bone-In Rib-Eye 600g	80.00
Prime Dry-Aged Côte de Boeuf 850g ( <i>Perfect to Share</i> )	130.00

## Enhancements & Sauces

<i>Preparations and complements for steaks</i>			
Peppercorn Sauce	3.75	Mushroom Crusted, Fresh Black Truffle & Red Wine Sauce	20.00
Béarnaise Sauce	3.75	Au Poivre Style peppercorn crust & sauce	4.50
Porcini Cream Sauce	3.75	Cajun dry-rub & cajun oil	4.50
Garlic Butter	3.00	Gorgonzola Crusted bacon & scallions	6.50
Red Wine Jus	3.25		
Grilled Half Lobster	16.00		

*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 19.75; Three-Courses 23.50

### FIRST

Ham Hock Terrine

Caesar Salad

Wollensky's Famous Split Pea Soup  
*with bacon*

Egg Benedict

*one free range egg, English muffin,  
ham & hollandaise sauce*

Homemade Bread & Eggs Any Way  
*scrambled, fried or poached*

### SECOND

Roasted Salmon Fillet  
*spring greens, romesco sauce*

Smoked Bacon Hash & Poached Eggs

Cajun Style Chicken Breast  
*corn purée, roasted peppers*

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

Wollensky's Butcher Burger  
*smoked bacon, cheddar*

Aberdeen Angus Sirloin 250g  
*(9 Supplement)*

### THIRD

Key Lime Pie  
*citrus tuile, lemon meringue ice cream*

New York Style Cheesecake  
*blueberry compote*

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

## CENTENARY OF THE BLOODY MARY

### 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 beef bacon. Smoked Grey Goose vodka and green Tabasco add extra flavour to our classic recipe.

### 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 with Worcestershire sauce and green Tabasco topped with a little float of smoky mezcal and served with a smoked salt and chipotle rim.

## BRUNCH COCKTAILS

### Aperitif Cocktails

#### Skye High

Sipsmith London Dry Gin, maraschino & violet liqueur, lemon juice topped with Deutz Champagne.

15.00

#### Vanilla Passion

Grey Goose La Vanille vodka, passion fruit purée, lime juice and a little sugar served over crushed ice.

14.00

#### S&W Gin Sling

Sipsmith London Dry Gin, apricot & cherry liqueur, lemon juice, pomegranate grenadine, Angostura's bitters, pineapple juice and a dash of club soda.

14.00

#### Virgin Cocktails

##### Strawberry Fields

Strawberry purée, pineapple, apple & lemon juice.

6.00

#### Mai Tai (contains nuts)

Bacardi Reserva Ocho rum, a few dashes of Wray & Nephew rum, Cointreau, lime juice and orgeat syrup. The name means "the best" in Tahitian and it's quite fitting.

14.00

#### Pom-Pom

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

6.00

#### Penicillin

Highland Park 12 yr and Laiphroaig 10 yr smoky whisky, lemon juice, ginger and honey. This one cures all ills!

14.00

#### Jasmine Peach

Peach purée, lemon juice and chilled jasmine green tea served on ice. (caffeinated)

6.00

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