

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 & 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	10.25
Ham Hock Terrine, Pickled Vegetables, Soda Bread	9.25
Fillet of Beef Tartare, Chipotle Mayonnaise	11.25
USDA Prime Sirloin Carpaccio with Black Truffle	12.75
Seared Chilli & Garlic Shrimp	14.95
'S&W Style' Prawn Cocktail	14.95
Cold Poached Lobster	Half 20.00 / Whole 40.00
Pyefleet Pure Oysters	½ Dozen 18.00 / Dozen 34.00

SALADS

Wollensky Salad	10.50
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing</i>	
Iceberg Wedge	12.75
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	12.75

MAIN COURSES

Wollensky's Butcher Burger	15.00
<i>smoked bacon & cheddar</i>	
Chicken Fillet Burger	12.50
<i>lettuce & tomato</i>	
Signature Steak Sandwich	14.50
<i>white cheddar, bacon jam, horseradish aioli & angry onions</i>	
Cajun Style Chicken Breast	19.50
<i>corn purée, roasted peppers</i>	
Mushroom & Spinach Ravioli	16.00
<i>pea velouté</i>	
Roasted Salmon Fillet	22.50
<i>spring greens, romesco sauce</i>	
Loin of Lamb	28.00
<i>grits, mint & rosemary salsa</i>	

SIDES

POTATOES

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

VEGETABLES

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

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	70.00
Classic T-Bone 550g	74.00
Signature Bone-In Rib-Eye 600g	82.00

PREMIUM STEAKS

FILLETS

Premium Irish Fillet 225g	49.00
American USDA Fillet 280g	68.00
Premium Irish Chateaubriand 600g (<i>Perfect to Share</i>)	96.00

SIRLOINS & T-BONES

Aberdeen Angus Sirloin 250g	28.00
American USDA Prime Sirloin 320g	49.00
28 Day Dry-Aged Irish Bone-In Sirloin 400g	56.00
28 Day Dry-Aged Irish Classic T-Bone 500g	59.00

RIB-EYES

28 Day Dry-Aged Irish Rib-Eye 340g	40.00
Swinging 28 Day Dry-Aged Irish Tomahawk 900g	105.00
<i>roasted garlic & rosemary potatoes (<i>Perfect to Share</i>)</i>	

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	20.00		

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 Brunch Beverages

Available for a maximum of one and a half hours while having a two course meal

Prosecco

Via Vai, Veneto
28.00

Champagne

Deutz Brut Classic
52.00

Aperol Spritz

36.00

Sipsmith Gin & Tonic

40.00

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.

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.

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 rim.

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.

BRUNCH COCKTAILS

Aperitif Cocktails

Lychee 76

Grey Goose citron vodka, lychee liqueur, lemon juice and Deutz Brut Classic champagne.

White Negroni

Sipsmith London Dry Gin, Suze bitter aperitif, Belsazar Dry vermouth

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.

Virgin Cocktails

Strawberry Fields

Strawberry purée, pineapple, apple & lemon juice.

Pom-Pom

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

Jasmine Peach

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

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