

Set Menu

Two-courses 24.50; Three-courses 28.50

Monday 5:00pm - 10:30pm Tuesday - Friday 12:00pm - 5:30pm

Saturday 4:30pm - 5:30pm

STARTERS

Wollensky's Famous Split Pea Soup
with Bacon

Coppa & Lambs Lettuce Salad

Burrata & Beetroot
balsamic dressing

Smoked Mackerel Fish Cake
tomato, avocado & mustard salsa

MAIN COURSES

Sweet & Sour Chicken Thighs
courgette purée

Wollensky's Butcher Burger
smoked bacon & cheddar

Pan-fried Salmon Fillet
coffee BBQ sauce, salsify & broccoli

Baked Ratatouille
roast tomato & pepper sauce

225g Premium Irish Fillet (£5 supplement)

320g USDA Prime Sirloin (£21 supplement)

280g USDA Fillet (£43 supplement)

600g USDA Prime Dry-Aged Bone-In Rib-Eye
(£45 supplement)

DESSERTS

Caramelised White Chocolate Mousse
mandarin compote

Key Lime Pie
citrus tuile, lemon meringue ice cream

New York Style Cheesecake
blueberry compote

Selection of Ice Cream or Sorbet

American Sized Classic Cocktails

(80ml serve)

18.00

Martinis

Grey Goose Vodka or Sipsmith London Dry Gin

*Served Extra Dry, Dry or Wet
with Olives or a Twist.*

We suggest Dirty with Blue Cheese Stuffed Olives.

Manhattans

Maker's Mark or Jack Daniel's Tennessee Rye

*Served Classic or Perfect
with an Orange Twist
or a Cherry.*

WINES BY THE GLASS

Champagne

Deutz Brut Classic, Aÿ, France
125ml 16.00

Rosé Champagne

Deutz Rosé, Aÿ, France
125ml 19.50

Sparkling Wine

Via Vai Prosecco, DOC, Veneto, Italy
125ml 7.40

White Wine

Gerard Bertrand, 6eme Sens	White Blend	Languedoc, France	8.85
Domaine François Cartier	Sauvignon Blanc	Touraine, France	10.85
Château de Pinet, La Comtesse	Picpoul	Pinet, France	12.15
K.J. Vintners' Reserve	Sauvignon Blanc	California, USA	14.25
The Federalist	Chardonnay	Mendocino, USA	15.40
William Fèvre, Chablis	Chardonnay	Chablis, France	15.65

Rosé Wine

Gerard Bertrand, 6eme Sens	Rosé Blend	Languedoc, France	8.85
Whispering Angel	Grenache Blend	Provence, France	15.40

Red Wine

Gerard Bertrand, 6eme Sens	Red Blend	Languedoc, France	8.85
Vina Echeverria Gran Reserva	Cab Sauv.	Maipo, Chile	10.60
Beronia, Edición Limitada	Tempranillo Blend	Rioja, Spain	11.15
Hunuc Reserve, Domaine Bousquet	Malbec	Mendoza, ARG	11.65
Humberto Canale Estate	Merlot	Patagonia, ARG	13.15
Bouchard Père et Fils, Bourgogne	Pinot Noir	Burgundy, France	13.60
Smith & Wollensky Private Reserve	Cab. Blend	Napa Valley, USA	19.75

Smith & Wollensky Private Reserve

Smith & Wollensky Private Reserve
Napa, California 2018
175ml 19.75

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*Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. Weights are approximate.
*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. For information regarding allergens in our dishes please ask a member of staff. All steak weights are pre-cooked and approximate.
An optional 12.5% gratuity will be added to your bill. All prices are inclusive of VAT.*