

# 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*  
Caesar Salad  
Burrata & Beetroot  
*with balsamic dressing*  
Sea Trout Tartare  
*avocado, ponzu & ginger dressing*

## MAIN COURSES

Wollensky's Butcher Burger  
*smoked bacon & cheddar*  
Pan-Fried Sea Trout  
*cauliflower velouté, baby globe artichoke*  
Miso Honey Glazed Chicken Thighs  
*Asian salad*  
Golden Tofu  
*citrus & barley risotto*  
250g Aberdeen Angus Sirloin  
(£10 supplement)  
320g USDA Prime Sirloin  
(£30 supplement)  
550g USDA Prime Dry-Aged T-Bone  
(£55 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 7.75

### White Wine

Gerard Bertrand, 6eme Sens	White Blend	Languedoc, France
Domaine François Cartier	Sauvignon Blanc	Touraine, France
Château de Pinet, La Comtesse	Picpoul	Languedoc, France
Smith & Wollensky Reserve	Sauvignon Blanc	Sonoma, USA
William Fèvre, Chablis	Chardonnay	Chablis, France
The Federalist	Chardonnay	Mendocino, USA

### Rosé Wine

Gerard Bertrand, 6eme Sens	Rosé Blend	Languedoc, France
Château Minuty, Prestige	Grenache Blend	Provence, France

### Red Wine

Gerard Bertrand, 6eme Sens	Red Blend	Languedoc, France	8.85
Vina Echeverria Gran Reserva	Cab Sauv.	Maipo, Chile	9.75
Beronia, Edición Limitada	Tempranillo Blend	Rioja, Spain	10.65
Hunuc Reserve, Domaine Bousquet	Malbec	Mendoza, ARG	11.65
Wente Vineyards, 'Sandstone'	Merlot	Livermore, USA	13.15
Louis Latour, Bourgogne	Pinot Noir	Burgundy, France	14.50
Smith & Wollensky Private Reserve	Cab. Blend	Napa Valley, USA	19.95

## Smith & Wollensky Private Cellar Reserve

Sauvignon Blanc  
Sonoma, California 2020  
175ml 14.50

Cabernet Sauvignon Blend  
Napa, California 2018  
175ml 19.95

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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.*