

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

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
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

175ml

8.85

11.75

12.25

14.50

16.75

17.75

Red Wine

Gerard Bertrand, 6eme Sens
Vina Echeverria Gran Reserva
Beronia, Edición Limitada
Hunuc Reserve, Domaine Bousquet
Wente Vineyards, 'Sandstone'
Louis Latour, Bourgogne
Smith & Wollensky Private Reserve

Red Blend
Cab Sauv.
Tempranillo Blend
Malbec
Merlot
Pinot Noir
Cab. Blend

Languedoc, France
Maipo, Chile
Rioja, Spain
Mendoza, ARG
Livermore, USA
Burgundy, France
Napa Valley, USA

175ml

8.85

9.75

10.65

11.65

13.15

14.50

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.