

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

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 (for two to share)	4.75
Wollensky's Famous Split Pea Soup with Bacon	7.75
Asparagus Thai Salad	9.00
Tuna Tartare	11.50
Fillet of Beef Tartare, Chipotle Mayonnaise	11.75
Burrata & Beetroot	12.00
USDA Prime Sirloin Carpaccio with Black Truffle	13.25
Seared Chilli & Garlic Shrimp	14.95
'S&W Style' Prawn Cocktail	14.95
Seared Hand-Dived Scallops, Pea Purée, Bacon	24.00
Cold Poached Lobster	Half 25.00 / Whole 50.00
Rock Oysters	½ Dozen 21.00 / Dozen 40.00

SALADS

Wollensky Salad	10.75
<i>romaine, tomatoes, potato croutons, smoked bacon lardons, marinated mushrooms, house dressing</i>	
Iceberg Wedge	13.50
<i>blue cheese, smoked bacon lardons, tomato</i>	
Classic Caesar	13.50
Thai Beef Salad	18.00
<i>butchers cut steak</i>	

MAIN COURSES

Chicken Fillet Burger	15.00
<i>lettuce & tomato</i>	
Signature Steak Sandwich	17.00
<i>white cheddar, bacon, jam, horseradish aioli & angry onions</i>	
Wollensky's Butcher Burger	17.00
<i>smoked bacon & cheddar</i>	
Golden Tofu	19.00
<i>citrus & barley risotto</i>	
Miso Honey Glazed Chicken Thighs	19.50
<i>Asian salad</i>	
Roasted Monkfish	27.00
<i>cauliflower velouté, baby globe artichoke</i>	

SIDES

POTATOES	VEGETABLES	CLASSICS (Perfect to Share)	SIDE SALADS		
French Fries	5.50	Truffled Mac 'n' Cheese	11.50	Mixed Garden Salad	5.25
Cajun French Fries	5.50	Creamed Spinach	11.00	Sliced Tomato & Sweet Onion	5.25
Whipped Potatoes	6.25	Hashed Brown Potatoes	8.00	Classic Caesar	6.25
<i>basil oil & chives</i>		Onion Rings	7.00		
Roasted Potatoes	7.00				
<i>rosemary & garlic</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	70.00
Classic T-Bone 550g	74.00
Signature Bone-In Rib-Eye 600g	84.00
Prime Dry-Aged Côte de Boeuf 850g (Perfect to Share)	137.00

Please note that our bone-in steaks and fillets require a minimum of 45 minutes of cooking time to reach medium-rare. For more well done steaks the cooking time may be longer.

PREMIUM STEAKS

FILLETS

Premium Irish Fillet 225g	49.00
American USDA Fillet 280g	69.00
Premium Irish Chateaubriand 600g (Perfect to Share)	96.00

SIRLOINS

Aberdeen Angus Sirloin 250g	29.00
28 Day Dry-Aged Irish Sirloin 400g	36.00
American USDA Prime Sirloin 320g	49.00

RIB-EYE

28 Day Dry-Aged Irish Rib-Eye 340g	49.00
Swinging 28 Day Dry-Aged Irish Tomahawk 900g	110.00
<i>roasted garlic & rosemary potatoes (Perfect to Share)</i>	

Enhancements & Sauces

Preparations and complements for steaks

Peppercorn Sauce	3.95	Au Poivre Style	4.75
Béarnaise Sauce	3.95	peppercorn crust & sauce	
Porcini Cream Sauce	3.95	Cajun	4.75
Garlic Butter	3.50	dry-rub & cajun oil	
Red Wine Jus	3.75	Gorgonzola Crusted	6.75
Grilled Half Lobster	25.00	bacon & scallions	

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.

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BRUNCH MENU

Two-Courses £24.50; Three-Courses £28.50

FIRST

Caesar Salad

Burrata & Beetroot
balsamic dressing

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

Pan-Fried Sea Trout
cauliflower velouté, baby globe artichoke

Smoked Bacon Hash & Poached Eggs

Miso Honey Glazed Chicken Thighs
Asian salad

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

Wollensky's Butcher Burger
smoked bacon, cheddar

Aberdeen Angus Sirloin 250g
(£10 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.

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.

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.

BRUNCH COCKTAILS

Aperitif Cocktails

Lychee 76

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

15.00

White Negroni

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

14.00

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

Virgin Cocktails

Strawberry Fields

Strawberry purée, pineapple, apple & lemon juice.

6.00

Pom-Pom

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

6.00

Jasmine Peach

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

6.00

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