

SMITH & WOLLENSKY

Est. 1977

SUMMER 2023

AMERICA'S STEAKHOUSE

DRINKS/SET MENU

SET MENU

TWO COURSES - 28.00
THREE COURSES - 32.00

MONDAY 12:00 – 10:30PM
TUESDAY – SUNDAY 12:00 – 5:30PM

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP
with bacon

CAESAR SALAD

BURRATA, ROASTED TOMATO & FIG
with sage oil

CURED SEA TROUT
grapefruit, radish, watercress

MAIN COURSES

WOLLENSKY'S BUTCHER BURGER
smoked bacon & cheddar

CAJUN ROASTED CAULIFLOWER
grits & herb salsa

ROASTED CHICKEN BREAST
squash gratin, spring vegetables, wild garlic sauce

SEARED TUNA
bok choy, green mango, shiso dressing

250G CORNISH SIRLOIN
£10 supplement

320G USDA PRIME SIRLOIN
£30 supplement

550G USDA PRIME DRY-AGED T-BONE
£60 supplement

DESSERTS

NEW YORK STYLE CHEESECAKE
blueberry compote

KEY LIME PIE
citrus tuile, lemon meringue ice cream

SUMMER FRUIT SALAD
yuzu sorbet

SELECTION OF ICE CREAM OR SORBET
ask for today's flavours

HOUSE COCKTAILS

LYCHEE 76 16.50
Absolut Citron vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne.

SKY HIGH 16.50
Beefeater 24 gin, maraschino & violette liqueur, lemon juice, and Lanson Père & Fils Brut Champagne.

KIWIDO 15.00
Absolut Elyx vodka, fresh kiwi, lavender syrup, lemon & apple juice and lavender bitters, served in a smoky lavender haze.

HEMINGWAY DAIQUIRI 15.00
Havana Club 7 year old rum, maraschino liqueur, lime & grapefruit juice and Abbot's bitters.

MAI TAI 15.00
Appleton Estate Signature rum, lime juice, apricot brandy and orgeat almond syrup. (contains nuts)

S&W GIN SLING 15.00
Sipsmith London Dry gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura's, pineapple juice and club soda.

WHISKY FJORDS 15.00
Cutty Sark Blended Scotch Whisky, Brännland Ember Iscider, Jerry Thomas decanter bitters and soda with a lemon zest.

PERFECT LADY 15.00
Sipsmith London Dry gin, apricot liqueur, lemon juice and egg white (contains egg).

3 SHADES OF CRIMSON 15.00
Père Magloire V.S. Calvados, Campari aperitif and Antica formula vermouth. An apple brandy Negroni so scarlet, that it's maroon.

VANILLA PASSION 15.00
Absolut Vanilla vodka, passion fruit purée, lime juice and sugar, served over crushed ice.

GEORGIA MINT JULEP 15.00
Woodford Reserve bourbon, peach purée fresh mint and sugar syrup churned with lots of crushed ice.

VIRGIN COCKTAILS

STRAWBERRY FIELDS 7.00
Strawberry purée, pineapple, apple & lemon juice

POM-POM 7.00
Apple & cranberry juice, pomegranate grenadine, elderflower cordial and lime juice.

MARTINIS & MANHATTANS (80 ML SERVE)

ABSOLUT ELYX VODKA OR
SIPSMITH LONDON DRY GIN 19.00

YOUR CHOICES:
extra dry, dry or wet | olives or a twist |
we suggest dirty with blue cheese stuffed olives.

WOODFORD RESERVE BOURBON OR
JACK DANIEL'S TENNESSEE RYE 19.00

YOUR CHOICES:
classic or perfect
orange twist or cherry

SMITH & WOLLENSKY'S PRIVATE CELLAR RESERVE

SAUVIGNON BLANC, SONOMA
175ML 14.75

CAB SAUV BLEND, NAPA VALLEY
175ML 20.65

WINES BY THE GLASS SPARKLING WINE 125 ML

LANSON PÈRE & FILS BRUT 16.75
Reims, France

LANSON LE ROSÉ 19.75
Reims, France

CANAL GRANDO, PROSECCO 7.95
Veneto, Italy

WHITE WINE 175ML

VIÑAS DEL VERO 8.45
Macabeo Chardonnay, Somontano Spain

WAKEFIELD 'PROMISED LAND' 9.75
Chardonnay, South Australia

BABICH FAMILY RESERVE 11.45
Sauvignon Blanc, Marlborough, NZ

CHÂTEAU DE PINET 13.75
Picpoul, Languedoc, France

KENDALL JACKSON RESERVE 16.00
Chardonnay, Sonoma

WILLIAM FÈVRE CHABLIS 18.75
Chablis, France

ROSÉ WINE 175ML

DOMAINE L'AMOUR 12.85
Grenache Blend, Provence, France

WHISPERING ANGEL 17.00
Grenache Blend, Provence, France

RED WINE 175ML

VIÑAS DEL VERO 8.45
Garnacha Syrah, Somontano Spain

BERONIA RIOJA CRIANZA 10.85
Edición Limitada, Spain

HUNUC RESERVE, MALBEC 12.15
Mendoza, Argentina

WENTE 'SANDSTONE' MERLOT 13.50
Livermore Valley, California

LOUIS LATOUR, BOURGOGNE 16.35
Pinot Noir, Burgundy, France

LOUISVALE DOMINIQUE 16.95
Bordeaux Blend, Stellenbosch, SA

FEDERALIST '1776' ZINFANDEL 18.55


FINE WINE SERVED BY CORAVIN 175ML

SANFORD PINOT NOIR 28.15
STA. Rita Hills, California, 2020

SANFORD CHARDONNAY 26.95
STA. Rita Hills, California, 2019

125ML SERVES AVAILABLE

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, eggs and unpasteurised cheese may increase your risk of foodborne illness. All steak weights are pre-cooked and approximate. An optional 13.5% service charge will be added to your bill. All prices are inclusive of VAT.

 NETWORK: S&W FREE WIFI
PASSWORD: usda2023