

THOMAS JEFFERSON MENU

(lunch bookings only, not available in December)

**TWO COURSES £40 per person, including family side dishes.
THREE COURSES £45 per person, including family side dishes.**

STARTERS

Wollensky's Famous Split Pea Soup with bacon *(VE & VG alternative available)*
USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket
Caesar Salad

MAIN COURSES

Cajun Roasted Cauliflower, Grits & Herb Salsa *(VE)- VG alternative available*
Sea Bass, Confit Leeks & Potato, Caper Gremolata
Cornish Sirloin 250g

*Steak will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce
to be served with the steaks (£4 per person)*

**FAMILY STYLE SIDES
(to share)**

Seasonal Vegetables
French Fries

DESSERTS

New York Style Cheesecake
Selection Of Ice Cream & Sorbet
Dark Chocolate & Baileys Layered Cake

**PLEASE NOTE GROUPS OF 31+ ALL GUESTS ARE REQUIRED TO DINE FROM A 1/1/1 MENU
(SAME STARTER, MAIN AND DESSERT WITH THE EXCEPTION OF ANY DIETARY REQUIREMENTS)**

Our prices include VAT, excludes service charge at 15%.
For further information regarding allergens in our dishes please ask a member of staff.

GEORGE WASHINGTON MENU

(not available in December)

TWO COURSES £60 per person, including family side dishes.

THREE COURSES £65 per person, including family side dishes.

Create your own 3/3/3 menu and allow your group to choose on the day (up to 30 guests)

STARTERS

Choose 3

Burrata, Beetroot, Grapefruit, Pesto (VE)

Wollensky's Famous Split Pea Soup with bacon *(VE & VG alternative available)*

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

Bourbon Cured Salmon, Dill Labneh

MAIN COURSES

Choose 3

Cajun Roasted Cauliflower, Grits & Herb Salsa *(VE)- VG alternative available*

Roasted Chicken Breast, Chestnut Sauce, Mushroom & Shallot

Baked Halibut, Mussels, Smoked Cream, Tarragon Oil

Cornish Sirloin 250g

Premium Irish Fillet Steak 225g (£15 supplement)

28 Day Dry-Aged Irish Rib-Eye 340g (£16 supplement)

USDA Prime Sirloin 320g (£25 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4 per person)

FAMILY STYLE SIDES

(to share)

Choose 2

Seasonal Vegetables / Pan Fried Mushrooms / Hashed Brown Potatoes

French Fries / Whipped Potatoes

DESSERTS

Choose 3

New York Style Cheesecake

Selection Of Ice Cream & Sorbet

Dark Chocolate & Baileys Layered Cake

Key Lime Pie

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SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

ABRAHAM LINCOLN MENU

TWO COURSES £80 per person including family side dishes

THREE COURSES £85 per person including family side dishes

Create your own 3/3/3 menu and allow your group to choose on the day (up to 30 guests)

STARTERS

Choose 3

Fillet Of Beef Tartare, Chipotle Mayonnaise

Burrata, Beetroot, Grapefruit, Pesto (VE)

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

MAIN COURSES

Choose 3

Cajun Roasted Cauliflower, Grits & Herb Salsa (VE- VG alternative available)

Pan Fried Sea Bass, Confit Leek & Potato, Gremolata

Spiced Duck Breast, Sweet Potato Puree, Sesame & Maple Sauce

Premium Irish Fillet Steak 225g (£5 supplement)

28 Day Dry-Aged Irish Rib-Eye 340g (£5 supplement)

USDA Prime Sirloin 320g (£15 supplement)

USDA Bone-In Sirloin Kansas Cut 500g (£35 supplement)

USDA Dry-Aged Classic T-Bone 500g (£39 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£49 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4 per person)

FAMILY STYLE SIDES (to share)

Choose 2

Seasonal Vegetables / Pan Fried Mushrooms / Hashed Brown Potatoes

French Fries / Whipped Potatoes / Creamed Spinach

DESSERTS

Choose 3

New York Style Cheesecake

Selection Of Ice Cream & Sorbet

Dark Chocolate & Baileys Layered Cake

Cheese Plate (£5 supplement)

Key Lime Pie

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HARRY TRUMAN MENU

THREE COURSES £110 including family side dishes

Create your own 3/3/3 menu and allow your group to choose on the day (up to 30 guests)

STARTERS

Choose 3

Fillet Of Beef Tartare, Chipotle Mayonnaise

Burrata, Beetroot, Grapefruit, Pesto (VE)

Tuna Tartare, Avocado, Ponzu & Ginger Dressing

Seared Chilli & Garlic Shrimp

MAIN COURSES

Choose 3

Cajun Roasted Cauliflower, Grits & Herb Salsa (VE- VG alternative available)

Whole Roasted Lobster, Garlic Butter, Spinach

New Season Rack of Lamb

USDA Prime Sirloin 320g

Premium Irish Fillet Steak 225g

28 Day Dry-Aged Irish Rib-Eye 340g

USDA Dry-Aged Classic T-Bone 550g (£25 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£35 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4 per person)

FAMILY STYLE SIDES (to share)

Choose 2

French Fries / Whipped Potatoes / Seasonal Vegetables / Pan Fried Mushrooms

Hashed Brown Potatoes / Creamed Spinach / Truffled Mac 'N' Cheese

DESSERTS

Choose 3

New York Style Cheesecake

Selection Of Ice Cream & Sorbet

Dark Chocolate & Baileys Layered Cake

Cheese Plate

Key Lime Pie

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