

HOUSE COCKTAILS

- LYCHEE 76

17.00

Absolut Citron vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne.
- SKY HIGH

17.00

Beefeater 24 gin, maraschino & violette liqueur, lemon juice, and Lanson Père & Fils Brut Champagne.
- KIWIDO

15.50

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

15.50

Havana Club 7 year old rum, maraschino liqueur, lime & grapefruit juice and Abbot's bitters.
- MAI TAI

15.50

Appleton Estate Signature rum, lime juice, apricot brandy and orgeat almond syrup. (contains nuts)
- S&W GIN SLING

15.50

Sipsmith London Dry gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura's, pineapple juice and club soda.
- WHISKY FJORDS

15.50

Cutty Sark Blended Scotch Whisky, Brännland Ember Iscider, Jerry Thomas decanter bitters and soda with a lemon zest.
- PERFECT LADY

15.50

Sipsmith London Dry gin, apricot liqueur, lemon juice and egg white (contains egg).
- 3 SHADES OF CRIMSON

15.50

Père Magloire V.S. Calvados, Campari aperitif and Antica formula vermouth. An apple brandy Negroni so scarlet, that it's maroon.
- VANILLA PASSION

15.50

Absolut Vanilla vodka, passion fruit purée, lime juice and sugar, served over crushed ice.
- GEORGIA MINT JULEP

15.50

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.
- JASMINE PEACH

7.00

Peach purée, chilled jasmine silver needle tea, lemon juice and a little sugar. (caffeinated)
- APPLE MOJITO

7.00

Apple juice, mint, lime juice, sugar and soda with lots of crushed ice.

BOTTOMLESS BRUNCH BEVERAGES

AVAILABLE FOR A MAXIMUM OF ONE AND A HALF HOURS WHILE HAVING A TWO COURSE MEAL (PRICE DOES NOT INCLUDE FOOD)

- VIA VAI, VENETO

35.00

Prosecco
- LANSON PÈRE & FILS BRUT

59.00

Champagne
- APEROL SPRITZ

40.00
- SIPSMITH GIN & TONIC

42.00

BRUNCH MENU

- TWO COURSES-28.00
- THREE COURSES-32.00

STARTERS

- CAESAR SALAD
- BURRATA, BEETROOT, GRAPEFRUIT, PESTO
- 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

MAINS

- PAN-FRIED STONE BASS

confit leek & potato, gremolata
- SMOKED BACON HASH & POACHED EGGS
- VEGETARIAN BREAKFAST

halloumi, mushrooms, spinach, plum tomatoes, baked beans, fried egg
- WOLLENSKY'S BUTCHER BURGER

smoked bacon, cheddar
- ROASTED CHICKEN BREAST

chestnut sauce, mushroom & shallot
- CORNISH SIRLOIN 250G

£10 supplement
- DESSERTS
- KEY LIME PIE

citrus tuile, lemon meringue ice cream
- NEW YORK STYLE CHEESECAKE

blueberry compote
- BUTTERMILK PANCAKES

blueberry compote

BLOODY MARY MENU

- THE CLASSIC

14.00

Absolut Elyx vodka, Worcestershire sauce, horseradish, Tabasco sauce, mustard, freshly squeezed lemon juice and seasoning.
- RED SNAPPER

14.00

Sipsmith London Dry Gin, Cucumber, Worcestershire sauce, horseradish, Tabasco sauce, freshly squeezed lemon juice and seasoning.
- SMOKY MARIA

14.00

Pink peppercorn infused Olmeca Altos tequila, tomato juice, lime, seasoned with Worcestershire sauce and green Tabasco topped with a little smoky mezcal and served with a smoked salt rim.
- MICHELADA

12.00

Crisp premium "49th & 3rd" lager combined with tomato juice, lime, green Tabasco, salt and pepper, garnished with martini olives.
- BLOODY BBQ

14.00

Smoked Absolut Elyx vodka, Worcestershire sauce, horseradish, Tabasco sauce, mustard, A1 sauce freshly squeezed lemon juice and seasoning topped with a drizzle of smoky whisky.
- BLOODY SHAME (VIRGIN)

7.00

All the flavour of a classic Bloody Mary without the alcohol. We're guessing you don't need a hangover cure anyway.



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 15% service charge will be added to your bill. All prices are inclusive of BRUNCH V1