

**THOMAS JEFFERSON MENU
(LUNCH BOOKINGS ONLY, MAXIMUM 30 GUESTS, 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

Baked Sweet Potato, Loaded With Pomegranate & Aubergine Salsa, Chili Dressing *(VE)*

VG alternative available

Steamed Fillet Of Cod, Watercress, Cauliflower & Chorizo Crumb

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.

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

GEORGE WASHINGTON MENU

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

Smoked Mackerel Pate, Salad Of Beetroot & Watercress

MAIN COURSES

Choose 3

Baked Sweet Potato, Loaded With Pomegranate & Aubergine Salsa, Chili Dressing (VE)

VG alternative available

Slow Cooked Pork Shoulder, Broccoli Puree, Orange & Mustard Sauce

Baked Citrus Salmon, Charred Leeks, Roasted Beets

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

Baked Sweet Potato, Loaded With Pomegranate & Aubergine Salsa, Chili Dressing (VE)

VG alternative available

Steamed Fillet Of Cod, Watercress, Cauliflower & Chorizo Crumb

Mint Crusted Rack Of Lamb, Savoy Cabbage, Carrot & Orange Purée, Thyme Sauce

Premium Irish Fillet Steak 225g (£7 supplement)

28 Day Dry-Aged Irish Rib-Eye 340g (£7 supplement)

USDA Prime Sirloin 320g (£16 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 (£50 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

French Fries / Whipped Potatoes / Creamed Spinach / Hashed Brown 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

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

Baked Sweet Potato, Loaded With Pomegranate & Aubergine Salsa, Chili Dressing (VE)

VG alternative available

Whole Roasted Lobster, Garlic Butter, Spinach

Mint Crusted Rack Of Lamb, Savoy Cabbage, Carrot & Orange Purée, Thyme Sauce

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

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

DESSERTS

Choose 3

New York Style Cheesecake

Selection Of Ice Cream & Sorbet

Dark Chocolate & Baileys Layered Cake

Selection Of European Cheeses

Key Lime Pie

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