

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## HOUSE COCKTAILS

- LYCHEE 76** ..... 17.00  
Absolut Citron vodka, lychee liqueur and lemon juice topped with 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.
- 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).
- VANILLA PASSION** ..... 15.50  
Absolut Vanilla vodka, passion fruit purée, lime juice and sugar, served over 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.

## 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  
Olmeca Altos Tequila, Mezcal, lime juice, Worcestershire sauce, horseradish, green Tabasco tomato juice served with a Tajin rim.

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 V2

## BOTTOMLESS BRUNCH BEVERAGES

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

- CANAL GRANDO**..... 35.00  
Prosecco
- LANSON PÈRE & FILS BRUT**..... 59.00  
Champagne

## 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

- STEAMED FILLET OF COD**  
watercress, cauliflower & chorizo crumb
- SMOKED BACON HASH & POACHED EGGS**
- VEGETARIAN BREAKFAST**  
halloumi, mushrooms, spinach, plum tomatoes, baked beans, fried egg
- WOLLENSKY'S BUTCHER BURGER**  
smoked bacon, cheddar
- SLOW COOKED PORK SHOULDER**  
broccoli purée, orange & mustard sauce
- 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

## SMITH & WOLLENSKY'S PRIVATE CELLAR RESERVE

- SAUVIGNON BLANC, NAPA VALLEY 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
- BABICH FAMILY RESERVE**..... 11.45  
Sauvignon Blanc, Marlborough, NZ
- CHÂTEAU DE PINET** ..... 13.75  
Picpoul, Languedoc, France
- MARC BRÉDIF VOUVRAY** ..... 14.95  
Chenin Blanc, Loire, France (off dry)
- 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
- QUATRE VIN** ..... 14.65  
Cinsault 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  
Domaine Bousquet, Mendoza, Argentina
- WENTE 'SANDSTONE' MERLOT** ..... 13.50  
Livermore Valley, California
- LE COQ VOLANT** ..... 14.50  
Grenache/ Syrah, Côte du Rhône, France
- FEDERALIST PINOT NOIR** ..... 18.55  
Central Coast, California

## FINE WINE SERVED BY CORAVIN 175ML

- SANFORD PINOT NOIR** ..... 28.15  
STA. Rita Hills, California, 2020
- LOUIS.M.MARTINI** ..... 34.25  
Cabernet Sauvignon, Napa Valley, 2018
- RUTHERFORD HILL MERLOT** ..... 36.00  
Napa Valley, 2021

 Network: S&W Free WiFi  
Password: usda2024

125ML SERVES AVAILABLE