

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

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, BEETROOT, GRAPEFRUIT, PESTO

USDA PRIME SIRLOIN CARPACCIO

MAIN COURSES

WOLLENSKY'S BUTCHER BURGER
smoked bacon & cheddar

BAKED SWEET POTATO
loaded with pomegranate & aubergine salsa, chilli dressing

SLOW COOKED PORK SHOULDER
broccoli purée, orange & mustard sauce

STEAMED FILLET OF COD
watercress, cauliflower & chorizo crumb

250G CORNISH SIRLOIN
£10 supplement

320G USDA PRIME SIRLOIN
£35 supplement

340G 28 DAY DRY-AGED IRISH RIB-EYE
£32 supplement

DESSERTS

NEW YORK STYLE CHEESECAKE
blueberry compote

KEY LIME PIE
citrus tuile, lemon meringue ice cream

CHERRY, CHOCOLATE & STOUT LAYERED CAKE
cherry & Kirsch sauce

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

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

Havana club 7yr rum, Wray & Nephew rum, lime juice, apricot brandy and 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.

MARTINIS & MANHATTANS (80 ML SERVE)

ABSOLUT ELYX VODKA OR

SIPSMITH LONDON DRY GIN 19.50

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, 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

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

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