

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 V3

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, BURNT ORANGE, BASIL & MINT DRESSING**
- 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

- BAKED FILLET OF COD**
potato & dill hash, pea purée
- 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**
corn purée, courgette, wild garlic
- CORNISH SIRLOIN 250G**
£10 supplement

DESSERTS

- LEMON & WHITE CHOCOLATE CAKE**
raspberry sorbet
- 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