

THOMAS JEFFERSON MENU

(lunch bookings only, maximum 30 guests, not available in December)

TWO COURSES £40 per person, including one family side dish.

THREE COURSES £45 per person, including one family side dish.

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, Pomegranate & Aubergine Salsa, Chili Dressing *(VE) VG alternative available*

Baked Fillet of Cod, Potato & Dill Hash, Pea Purée

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 (£4.25 per person)

FAMILY STYLE SIDES

(to share)

Choose 1

Seasonal Vegetables OR 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.

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, Burnt Orange, Basil & Mint Dressing (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, Pomegranate & Aubergine Salsa, Chili Dressing (VE) VG alternative available

Roasted Chicken Breast, Corn Purée, Courgette, Wild Garlic

Seared Salmon, Yuzu Butter, Asparagus, Heritage Potatoes

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 (£4.25 per person)

FAMILY STYLE SIDES

(to share)

Choose 2

Seasonal Vegetables OR Pan-Fried Mushrooms

French Fries OR Whipped Potatoes

DESSERTS

Choose 3

New York Style Cheesecake

Selection Of Ice Cream & Sorbet

Dark Chocolate & Baileys Layered Cake

Lemon & White Chocolate Cake, Raspberry Mousse

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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, Burnt Orange, Basil & Mint Dressing (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

Baked Fillet of Cod, Potato & Dill Hash, Pea Purée

Mint Crusted Rack of Lamb, Asparagus, Peas, Bacon & Minted Lamb Jus

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 (£4.25 per person)

FAMILY STYLE SIDES (to share)

Choose 2

Seasonal Vegetables OR Pan-Fried Mushrooms OR Creamed Spinach

French Fries OR Whipped Potatoes OR 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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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, Burnt Orange, Basil & Mint Dressing (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, Asparagus, Peas, Bacon & Minted Lamb Jus

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 (£4.25 per person)

FAMILY STYLE SIDES (to share)

Choose 2

French Fries OR Whipped Potatoes OR Seasonal Vegetables OR Pan-Fried Mushrooms

Creamed Spinach OR Truffled Mac 'N' Cheese OR 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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