

# 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.
- DEATH IN THE AFTERNOON** ..... 17.00  
Absinthe with a touch of lemon juice topped with Lanson Père & Fils Brut Champagne.
- KIWIDO**..... 15.50  
Tito's vodka, fresh kiwi, lavender syrup, lemon & apple juice and lavender bitters, served in a lavender haze.
- MAI TAI** ..... 15.50  
Havana Club 7yr, S&W Tiki rum blend, 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.
- AVIATION**..... 15.50  
Sipsmith London Dry gin, maraschino, violet liqueur, lemon juice and a touch of sugar.
- VANILLA PASSION** ..... 15.50  
Absolut Vanilla vodka, passion fruit purée, lime juice and sugar, served over crushed ice.
- LIZZIE'S DIAQUIRI** ..... 15.50  
Havana Club 7yr, lime juice, Dubbonet and a dash of Abbot's bitters.

## 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.
- BURNING BUSH**..... 7.00  
Orange infused apple cider vinegar shrub, chilled breakfast tea, lemon juice and ginger beer. (caffeinated)
- CINNAMON SPARKLE** ..... 7.00  
Lychee juice, Cinnamon syrup, lemon juice topped up with sparkling water.

## BLOODY MARY MENU

- THE CLASSIC** ..... 14.50  
Tito's vodka, Worcestershire sauce, horseradish, Tabasco sauce, mustard, freshly squeezed lemon juice and seasoning.
- RED SNAPPER**..... 14.50  
Sipsmith London Dry Gin, Cucumber, Worcestershire sauce, horseradish, Tabasco sauce, freshly squeezed lemon juice and seasoning.
- SMOKY MARIA**..... 14.50  
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 V7

## 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
- APEROL SPRITZ** ..... 40.00
- SIPSMITH GIN & TONIC**..... 42.00

## BRUNCH MENU

TWO COURSES - 28.00  
THREE COURSES - 32.00

### STARTERS

- CAESAR SALAD**
- WOLLENSKY'S FAMOUS SPLIT PEA SOUP**  
with bacon
- EGG BENEDICT**  
one free range egg, English muffin, ham & hollandaise sauce
- SMOKED MACKEREL PÂTÉ**  
salad of beetroot & watercress

### MAINS

- SMOKED BACON HASH**  
poached eggs
- CHARRED CABBAGE**  
romesco sauce, puffed wild rice, chilli dressing
- CONFIT DUCK LEG**  
celeriac purée, cos lettuce sauce
- ROASTED SEA BREAM**  
kale salsa verde, fennel, orange dill
- CORNISH SIRLOIN 250G**  
£10 supplement

### DESSERTS

- NEW YORK STYLE CHEESECAKE**  
blueberry compote
- BUTTERMILK PANCAKES**  
blueberry compote
- WAFFLE**  
bacon & maple syrup
- SELECTION OF ICE CREAM OR SORBET**

## 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** ..... 8.25  
Veneto, Italy

WHITE WINE 175ML

- VIÑAS DEL VERO** ..... 8.80  
Macabeo Chardonnay, Somontano Spain
- BABICH FAMILY RESERVE** ..... 11.80  
Sauvignon Blanc, Marlborough, NZ
- CHÂTEAU DE PINET** ..... 15.85  
Picpoul, Languedoc, France
- SMITH & WOLLENSKY** ..... 16.85  
Sauvignon Blanc, Napa
- KENDALL JACKSON FAMILY** ..... 17.35  
Chardonnay, Sonoma
- BOURGOGNE, MICHEL GAYOT**..... 18.85  
Chardonnay, Burgundy

ROSÉ WINE 175ML

- PINK DIESEL** ..... 13.80  
Grenache Blend, Provence, France
- QUATRE VIN** ..... 16.10  
Cinsault Blend, Provence, France
- SKINS, FIELD RECORDINGS(ORANGE)** . 18.35  
Chenin Blanc Blend, Central Coast CA

RED WINE 175ML

- VIÑAS DEL VERO** ..... 8.80  
Garnacha Syrah, Somontano Spain
- BERONIA RIOJA CRIANZA** ..... 11.80  
Edición Limitada, Spain
- HUNUC RESERVE, MALBEC** ..... 13.30  
Domaine Bousquet, Uco Valley, Mendoza
- LE COQ VOLANT** ..... 16.10  
Grenache/Syrah, Côte du Rhône, France
- MORGON 'LES CHARMES'** ..... 18.10  
**JEAN-MARC LAFONT (SERVED CHILLED)**  
Gamay, Beaujolaise, France
- FEDERALIST PINOT NOIR** ..... 19.85  
Central Coast, California
- SMITH & WOLLENSKY** ..... 22.35  
Meritage Blend, Napa

## FINE WINE SERVED BY CORAVIN 175ML

- LOUIS.M. MARTINI** ..... 35.30  
Cabernet Sauvignon, Napa Valley, 2019
- RUTHERFORD HILL**..... 38.00  
Merlot, Napa Valley, 2021
- BEAUNE 1ER CRU** ..... 50.00  
**VIGNES FRANCHES, LOUIS LATOUR**  
Pinot Noir, Burgundy, 2017

Network: S&W Free WiFi  
Password: usda2024

125ML SERVES AVAILABLE