

# 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

### BEEF RAVIOLI

bone broth, watermelon radish

### WOLLENSKY SALAD

romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing

### SMOKED MACKEREL PÂTÉ

salad of beetroot & watercress

### USDA PRIME SIRLOIN CARPACCIO

## MAIN COURSES

### WOLLENSKY'S BUTCHER BURGER

smoked bacon & cheddar

### 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

### 250G CORNISH SIRLOIN

£10 supplement

## DESSERTS

### NEW YORK STYLE CHEESECAKE

blueberry compote

### MILK CHOCOLATE DELICE

orange marmalade

### SELECTION OF ICE CREAM OR SORBET

ask for today's flavours

## HOUSE COCKTAILS

### LYCHEE 76 ..... 17.00

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. Simply, the best hangover-cure known to man!

### KIWIDO ..... 15.50

Tito's vodka, fresh kiwi, lavender syrup, lemon & apple juice and lavender bitters, served in a lavender haze.

### LIZZIE'S DAIQUIRI No.II ..... 15.50

Havana Club 7 year old rum, maraschino, lime, sugar and Lizzie's favourite tiple, Dubbonet.

### MAI TAI ..... 15.50

Havana club 7yr rum, S&W tiki rum blend, 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.

### 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.

### BANANA NOVARA ..... 15.50

Four Roses Bourbon, banana liqueur, Aperol, lime juice shaken with egg white. (contains egg)

### SAZERAC ..... 17.00

Rabbit Hole Heigold bourbon, Frapin V.S.O.P. cognac, demerara syrup with Jerry Thomas Decanter & Peychaud's bitters served in an absinthe washed brandy balloon.

## 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)

## MARTINIS & MANHATTANS

(80 ML SERVE)

### TITO'S 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.

### FOUR ROSES BOURBON ..... 19.00

### RABBITHOLE BOXERGRAIL RYE ..... 24.00

#### YOUR CHOICES:

classic or perfect  
orange twist or cherry

## 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** ..... 8.45  
Veneto, Italy

### WHITE WINE 175ML

**VIÑAS DEL VERO** ..... 8.80  
Macabeo Chardonnay, Somontano Spain

**BABICH FAMILY RESERVE** ..... 11.80  
Sauvignon Blanc, Marlborough, NZ

**CHATEAU BEAUCHENE** ..... 14.85  
Grande Réserve 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

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. V7

 NETWORK: S&W FREE WIFI  
PASSWORD: usda2024

125ML SERVES AVAILABLE