

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 triple, 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, Chenin Blanc, Rhône

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