

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

HOUSE COCKTAILS

- LYCHEE 76** 17.00
Citron vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne.
- OLD CUBAN** 17.00
Havana 7 year old rum, fresh mint, lime and sugar, shaken and 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.
- 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.
- WHITE LADY** 15.50
Sipsmith London Dry gin, Cointreau, lemon juice and a touch of sugar, shaken with egg white. (contains egg)
- 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, Campari, lime juice shaken with egg white. (contains egg)

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

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
Olmecca 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 V20

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

SET MENU

BRUNCH MENU

TWO COURSES - 28.00
THREE COURSES - 32.00

STARTERS

- SALAD OF FIG**
Comte, frisee, tardivo, berry dressing
- 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
- CHICKEN BREAST**
truffle mousseline, celeriac, red wine jus
- PAN-FRIED SEA BASS**
saffron & tomato sauce, root vegetables
- ROASTED PORK**
parsnip & carrot, Bramley apple sauce
- 250G NEW ZEALAND GRAIN-FED SIRLOIN**
(£10 supplement)

DESSERTS

- NEW YORK STYLE CHEESECAKE**
fresh berries, 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** 17.35
Reims, France
- LANSON LE ROSÉ CREATION** 20.65
Reims, France
- CANAL GRANDO, PROSECCO** 8.50
Veneto, Italy

WHITE WINE 175ML

- L'ECLAT 'DOMAINE DE JOY'**, 9.95
Côtes de Gascogne, France
- HERITAGE VIOGNIER**, 10.75
Les Collines du Bourdic, France
- TE MUNA, CRAGGY RANGE** 15.85
Sauvignon Blanc, New Zealand
- SMITH & WOLLENSKY** 16.40
Sauvignon Blanc, Napa
- KENDALL JACKSON FAMILY** 17.35
Chardonnay, Sonoma
- THOMAS LABILLE CHABLIS** 20.15
Chablis, France

ROSÉ WINE 175ML

- PINK DIESEL** 13.80
Grenache Blend, Provence, France
- QUATRE VIN** 16.10
Cinsault Blend, Provence, France

RED WINE 175ML

- CHÂTEAU D'AGEL** 10.55
Syrah Blend, Minervois, France
- BERONIA RIOJA CRIANZA** 11.80
Edición Limitada, Spain
- HUNUC RESERVE, MALBEC** 13.60
Domaine Bousquet, Uco Valley, Mendoza
- LE COQ VOLANT** 16.15
Grenache/Syrah, Côte du Rhône, France
- FEDERALIST PINOT NOIR** 19.35
Central Coast, California
- SMITH & WOLLENSKY** 21.80
Meritage Blend, Napa

FINE WINE SERVED BY CORAVIN 175ML

- RUTHERFORD HILL** 32.65
Merlot, Napa Valley, 2018
- SANFORD** 32.75
Pinot Noir, Sta Rita Hills, 2022
- LOUIS.M. MARTINI** 35.30
Cabernet Sauvignon, Napa Valley, 2019
- CASTIGLIONE VIETTI** 45.00
Barolo, Italy, 2018

125ML SERVES AVAILABLE