

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

WOLLENSKY'S FAMOUS SPLIT PEA SOUP

with bacon (vegan alternative available)

SALAD OF FIG

Comté, frisee, tardivo, berry dressing

STEAK TARTARE

fillet of beef, chipotle mayonnaise

SMOKED MACKEREL PATE

salad of beetroot & watercress

MAIN COURSES

CHARRED AUBERGINE

yogurt & garlic sauce, chilli & herb oil

CHICKEN BREAST

truffle mousseline, celeriac, red wine jus

PAN-FRIED SEA BASS

saffron & tomato sauce, prawn, clams, 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

TONKA BEAN CREAM CARAMELISED APPLES

stem ginger ice cream

SELECTION OF ICE CREAM OR SORBET

ask for today's flavours

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. V21

HOUSE COCKTAILS

LYCHEE 76 18.00

Citron Vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne.

OLD CUBAN 18.00

Havana Club 7 year old Rum, fresh mint, lime and sugar, shaken and topped with Lanson Père & Fils Brut Champagne.

KIWIDO 16.00

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

LIZZIE'S DAIQUIRI No.II 16.00

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

MAI TAI 16.00

Havana Club 7 year old Rum, S&W tiki rum blend, lime juice, apricot brandy and almond syrup. (contains nuts)

S&W GIN SLING 16.00

Sipsmith London Dry Gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura's, pineapple juice and club soda.

WHISKY FJORDS 16.00

Cutty Sark Blended Scotch Whisky, Brännland Ember Iscider, Jerry Thomas decanter bitters and soda with a lemon zest.

THE YEAR OF THE SNAKE 16.00

Sipsmith London Dry Gin, green melon liqueur, lime juice, Green Chartreuse, lychee juice and a touch of sugar.

VANILLA PASSION 16.00

Absolut Vanilla Vodka, passion fruit purée, lime juice and sugar, served over crushed ice.

BANANA NOVARA 16.00

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.

MARTINIS & MANHATTANS

(80 ML SERVE)

S&W MARTINI 19.95

Tito's Vodka or Sipsmith London Dry Gin and Dolin Chambéry dry vermouth served with a lemon twist or mammoth Halkidiki olives.

- Dirty, with olive brine.

- Blue cheese stuffed olives.

- Vesper, gin and vodka with Kina L'Aero d'Or aperitif and a lemon twist.

S&W MANHATTAN 19.50

Four Roses Bourbon

S&W RYE MANHATTAN 26.50

Rabbit Hole Rye Whiskey

and a choice between;

- Classic, Antica Formula sweet vermouth.

- Perfect, a mix of Antica Formula sweet & Belsazar dry vermouth.

Served with a cherry or an orange twist.

WINES BY THE GLASS

SPARKLING WINE 125 ML

LANSON PÈRE & FILS BRUT 18.50

Reims, France

LANSON LE ROSÉ CREATION 22.00

Reims, France

CANAL GRANDO, PROSECCO 8.75

Veneto, Italy

WHITE WINE 175ML

L'ECLAT 'DOMAINE DE JOY', 9.95

Côtes de Gascogne, France

HERITAGE VIOGNIER, 11.05

Les Collines du Bourdic, France

TE MUNA, CRAGGY RANGE 16.15

Sauvignon Blanc, New Zealand

VIGNAMATO 'VERSIANO' 14.35

Verdicchio, Marche, Italy

KENDALL JACKSON FAMILY 17.95

Chardonnay, Sonoma

THOMAS LABILLE CHABLIS 20.15

Chablis, France

ROSÉ WINE 175ML

PINK DIESEL 14.35

Grenache Blend, Provence, France

QUATRE VIN 16.45

Cinsault Blend, Provence, France

RED WINE 175ML

CHÂTEAU D'AGEL 11.05

Syrah Blend, Minervois, France

BERONIA RIOJA CRIANZA 12.55

Edición Limitada, Spain

HUNUC RESERVE, MALBEC 14.35

Domaine Bousquet, Uco Valley, Mendoza

LE COQ VOLANT 16.95

Grenache/Syrah, Côte du Rhône, France

LOUIS LATOUR, BOURGOGNE 17.85

Pinot Noir, Burgundy

FEDERALIST '1776' ZINFANDEL 20.85

Central Coast, California

PASO D'ORO 22.75

Cabernet Sauvignon, Paso Robles

FINE WINE SERVED BY CORAVIN 175ML

RUTHERFORD HILL 32.85

Merlot, Napa Valley, 2018

SANFORD 33.35

Pinot Noir, Sta Rita Hills, 2022

LOUIS.M. MARTINI 35.30

Cabernet Sauvignon, Napa Valley, 2019

CASTIGLIONE VIETTI 45.75

Barolo, Italy, 2018



NETWORK: S&W FREE WIFI

125ML SERVES AVAILABLE