

**THOMAS JEFFERSON MENU**

**((NOT valid from 26<sup>th</sup> November & December))**

TWO COURSES £40 per person, including one family side dish.

THREE COURSES £45 per person, including one family side dish.

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

**STARTERS**

Wollensky's Famous Split Pea Soup with Bacon *(VE & VG alternative available)*

USDA Prime Sirloin Carpaccio, Truffle & Parmesan Mayonnaise, Pickled Mushroom  
Caesar Salad

**MAIN COURSES**

Baked Sweet Potato, Aubergine & Mango Salsa (VE, VG)

Grilled Courgette, Cauliflower Cous Cous, Beetroot (VE, VG)

Pan Fried Red Snapper Fillet, Spring Vegetable Pistou

Wollensky Butcher's Burger, Smoked Bacon & Cheddar

**FAMILY STYLE SIDE**  
(to share)

French Fries

**DESSERTS**

New York Style Cheesecake (VE)

Selection of Ice Cream & Sorbet (VE)

Dark Chocolate & Baileys Layered Cake

**PLEASE NOTE FOR GROUPS OF 31+ ALL GUESTS ARE REQUIRED TO DINE FROM A 1/1/1 MENU  
(SAME STARTER, MAIN AND DESSERT WITH THE EXCEPTION OF ANY DIETARY REQUIREMENTS)**

*Our prices include VAT, excludes service charge at 15%. For further information regarding allergens in our dishes please ask a member of staff.*

## **GEORGE WASHINGTON MENU**

TWO COURSES £60 per person, including family side dishes.

THREE COURSES £65 per person, including family side dishes.

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

**(NOT valid from 26<sup>th</sup> November & December)**

### STARTERS

Wollensky's Famous Split Pea Soup with Bacon (VE & VG alternative available)

Burrata, Mixed Bean Salad, Rocket Pesto (VE)

Smoked Haddock, Jersey Royals, Fennel, Beetroot Salad

### MAIN COURSES

#### **Choose 3**

Baked Sweet Potato, Aubergine & Mango Salsa (VE VG)

Grilled Courgette, Cauliflower Cous Cous, Beetroot (VE VG)

Pan Fried Red Snapper Fillet, Spring Vegetable Pistou

Red Wine Braised Beef, Whipped Potato, Smoked Bacon & Onion

New Zealand Grain-Fed Sirloin 250g

28 Day Dry-Aged Irish Rib-Eye 340g (£15 supplement)

Premium Irish Fillet Steak 225g (£15 supplement)

USDA Prime Sirloin 400g (£25 supplement)

USDA Bone-In Sirloin Kansas Cut 500g (£35 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4.25 per person)

### FAMILY STYLE SIDES (to share)

#### **Choose 2**

Seasonal Vegetables OR Pan-Fried Mushrooms

French Fries OR Whipped Potatoes

### DESSERTS

New York Style Cheesecake (VE)

Selection of Ice Cream & Sorbet (VE)

Cream Caramelised Apples, Tonka Bean, Whipped Cream (VE)

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**ABRAHAM LINCOLN MENU**

TWO COURSES £80 per person including family side dishes

THREE COURSES £85 per person including family side dishes

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

**STARTERS**

Fillet of Beef Tartare

Burrata, Mixed Bean Salad, Rocket Pesto (VE)

'S&W Style' Shrimp Cocktail

**MAIN COURSES**

**Choose 3**

Baked Sweet Potato, Aubergine & Mango Salsa (VE VG)

Grilled Courgette, Cauliflower Cous Cous, Beetroot (VE VG)

Poached Halibut Fillet, Smoked Cream, Asparagus, Broad Beans

Pork Fillet, Champ Potato, Bok Choi, Apple Mayo

Premium Irish Fillet Steak 225g (£7 supplement)

28 Day Dry-Aged Irish Rib-Eye 340g (£7 supplement)

USDA Prime Sirloin 400g (£16 supplement)

USDA Bone-In Sirloin Kansas Cut 500g (£35 supplement)

USDA Dry-Aged Classic T-Bone 550g (£39 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£50 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4.25 per person)

**FAMILY STYLE SIDES (to share)**

**Choose 2**

Seasonal Vegetables OR Pan-Fried Mushrooms OR Creamed Spinach

French Fries OR Whipped Potatoes OR Hashed Brown Potatoes

**DESSERTS**

Dark Chocolate & Baileys Layered Cake

Blood Orange Cake, Dark Chocolate Ganache (GF, DF, VE, VG)

Strawberry Mousse, Meringue, Elderflower Sorbet

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## **HARRY TRUMAN MENU**

THREE COURSES £110 including family side dishes

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

### STARTERS

Seared Chilli & Garlic Shrimp

Tuna Tartare, Yuzu & Ponzu Dressing, Nori & Sesame Tempura

USDA Prime Sirloin Carpaccio, Truffle & Parmesan Mayonnaise, Pickled Mushroom

### MAIN COURSES

#### **Choose 3**

Baked Sweet Potato, Aubergine & Mango Salsa (VE VG)

Grilled Courgette, Cauliflower Cous Cous, Beetroot (VE VG)

Whole Roasted Lobster, Garlic Butter, Spinach

Lamb Rump, Apricot Puree, Tomato & Saffron Salsa, Citrus Dressing

USDA Prime Sirloin 400g

Premium Irish Fillet Steak 225g

28 Day Dry-Aged Irish Rib-Eye 340g

USDA Bone-In Sirloin Kansas Cut 500g (£22 supplement)

USDA Dry-Aged Classic T-Bone 550g (£25 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£35 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4.25 per person)

### FAMILY STYLE SIDES (to share)

#### **Choose 2**

French Fries OR Whipped Potatoes OR Seasonal Vegetables OR Pan-Fried Mushrooms

Creamed Spinach OR Truffled Mac 'N' Cheese OR Hashed Brown Potatoes

### DESSERTS

Selection of European Cheeses (VE)

Dark Chocolate & Baileys Layered Cake

Strawberry Mousse, Meringue, Elderflower Sorbet

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