

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## 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.
- PAPER AIRPLANE**..... 16.00  
Jameson Black Barrel, Aperol, Averna amaro & lemon juice.

## 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  
Olmeca 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 V23

## BOTTOMLESS BRUNCH BEVERAGES

AVAILABLE FOR A MAXIMUM OF ONE AND A HALF HOURS WHILE HAVING A TWO COURSE MEAL (PRICE DOES NOT INCLUDE FOOD)

- PROSECCO**..... 26.00  
Canal Grando
- APEROL SPRITZ** ..... 39.00
- CHAMPAGNE**..... 59.00  
Lanson Père & Fils

## SET MENU

### BRUNCH MENU

- TWO COURSES-28.00**  
**THREE COURSES-32.00**

### STARTERS

- BURRATA**  
mixed bean salad, rocket pesto
- WOLLENSKY'S FAMOUS SPLIT PEA SOUP**  
with bacon
- EGG BENEDICT**  
one free range egg, English muffin, ham & hollandaise sauce
- SMOKED HADDOCK**  
Jersey royals, fennel, beetroot salad

### MAINS

- SMOKED BACON HASH**  
poached eggs
- PORK FILLET**  
champ potato, bok choy, apple mayonnaise
- PAN-FRIED PINK SEA BREAM**  
spring vegetable pistou
- RED WINE BRAISED BEEF**  
whipped potato, smoked bacon & onion
- 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**..... 18.50  
Reims, France
- LANSON LE ROSÉ CREATION** ..... 22.00  
Reims, France
- CANAL GRANDO, PROSECCO** ..... 8.75  
Veneto, Italy

## WHITE WINE 175ML

- L'ÉCLAT '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

- SANFORD** ..... 28.95  
Chardonnay, Sta Rita Hills, 2022
- SANFORD** ..... 33.35  
Pinot Noir, Sta Rita Hills, 2022
- LOUIS.M. MARTINI** ..... 35.30  
Cabernet Sauvignon, Napa Valley, 2020
- RUTHERFORD HILL**..... 37.25  
Merlot, Napa Valley, 2021
- CASTIGLIONE VIETTI**..... 45.75  
Barolo, Italy, 2018