

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

BRUNCH MENU

EGGS ANY WAY ON SOURDOUGH BREAD	6.00
EGGS BENEDICT	6.00/12.00
two free range eggs on English muffins, ham & hollandaise sauce	
SMOKED BACON HASH & POACHED EGGS	8.00/16.00

THE ALL AMERICAN BREAKFAST ..	20.00
streaky bacon, sausage, hashed browns, fried egg, plum tomatoes	
VEGETARIAN BREAKFAST	15.00
halloumi, mushrooms, spinach, plum tomatoes, baked beans, fried egg	

BUTTERMILK PANCAKES	14.00
blueberry compote	
WAFFLE, BACON & MAPLE SYRUP ..	12.00
SMASHED AVOCADO ON SOURDOUGH	9.50

STARTERS

BREAD & BUTTER	5.25
ASPARAGUS SPEARS	
feta, olive and tomato salad	12.50
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon	9.75
SOUTH CAROLINA BBQ PORK RIBS	16.00
STEAK TARTARE	18.00
fillet of beef, bone marrow, crostini	
TUNA TARTARE	15.00
yuzu & ponzu dressing, nori & sesame tempura	
USDA PRIME SIRLOIN CARPACCIO truffle & Parmesan mayonnaise, pickled mushroom	16.50
CHILLI & GARLIC SHRIMP	17.50
'S&W STYLE' SHRIMP COCKTAIL	17.50
BRAISED OCTOPUS	26.00
chorizo & broad bean purée	
SEARED HAND DIVED SCALLOPS ..	28.00
nduja crusted, broad bean purée, mint	

SALADS

WOLLENSKY SALAD	14.00
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
ICEBERG WEDGE .. <small>SMALL</small> 12.00 / <small>LARGE</small> 18.00	
blue cheese, smoked bacon lardons, tomato	
CLASSIC CAESAR	16.00

MAIN COURSES

BUTCHER'S BURGER	20.00
smoked bacon & cheddar	
CHICKEN FILLET BURGER	17.00
SIGNATURE STEAK SANDWICH	19.50
cheddar, bacon jam, horseradish aioli & angry onions	
PORK FILLET	22.00
champ potato, bok choy, apple mayonnaise	
GRILLED COURGETTE	19.00
cauliflower cous cous, beetroot	
LAMB RUMP	25.00
apricot purée, tomato & saffron salsa, citrus dressing	
POACHED HALIBUT FILLET	34.00
smoked cream, asparagus, broad beans	
PAN-FRIED PINK SEA BREAM	28.00
spring vegetable pistou, baby squid	

*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 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 VAT. V23

USDA PRIME DRY-AGED STEAK

Hand-cut by our in-house butcher, our USDA Prime steaks are a rarity in the world of steak-houses; chosen from the top 2% and hand-selected for rich, even marbling. Our USDA Prime dry-aged beef is enhanced through a careful dry-ageing process for 28 days, intensifying the flavour and tenderness.

BONE-IN SIRLOIN KANSAS CUT 500G	78.00
CLASSIC T-BONE 550G	81.00
SIGNATURE BONE-IN RIB-EYE 600G	94.00
CÔTE DE BOEUF 850G	150.00

FILLETS

PREMIUM IRISH FILLET 225G	49.50
AMERICAN USDA FILLET 280G	76.00
PREMIUM IRISH CHATEAUBRIAND 600G	115.00

SIRLOIN

NEW ZEALAND GRAIN-FED SIRLOIN 250G	31.00
28 DAY DRY-AGED IRISH SIRLOIN 340G	44.00
AMERICAN USDA PRIME SIRLOIN 400G	66.00
SNAKE RIVER FARMS WAGYU SIRLOIN 300G	95.00
600G	180.00

RIB-EYE

28 DAY DRY-AGED IRISH RIB-EYE 340G	53.00
SWINGING 28 DAY DRY-AGED IRISH TOMAHAWK 900G	135.00
served with roasted heritage potatoes	

For Halal steak options please ask

STEAK ENHANCEMENTS

PEPPERCORN SAUCE	4.25
BÉARNAISE SAUCE	4.25
PORCINI CREAM SAUCE	4.00
GARLIC BUTTER	3.50
RED WINE JUS	4.00
GRILLED HALF LOBSTER	36.00
AU POIVRE STYLE	4.50
peppercorn crust & sauce	
CAJUN	4.50
dry-rub & cajun oil	
GORGONZOLA CRUSTED	10.50
bacon & spring onions	

SHELLFISH

SHELLFISH TOWERS

lobster, octopus salad, rock oysters, jumbo shrimp & tuna tartare paired with classic cocktail sauce, cognac mustard sauce, ginger sauce & sherry mignonette

SHELLFISH TOWER FOR TWO	120.00
SHELLFISH TOWER FOR FOUR	240.00
COLD POACHED LOBSTER	
♦ HALF	36.00
♦ WHOLE	72.00

ROCK OYSTERS

♦ HALF DOZEN	24.00
♦ DOZEN	48.00

SIDE DISHES

POTATOES

FRENCH FRIES	6.50
CAJUN FRENCH FRIES	6.50
BAKED SWEET POTATO	9.00
pomegranate & aubergine salsa, chilli dressing	
WHIPPED POTATOES	8.50
basil oil & chives	
ROASTED HERITAGE POTATOES	9.00
skin on with rosemary & garlic	

VEGETABLES

SAUTÉED OR STEAMED SPINACH	10.00
PAN-FRIED MUSHROOMS	9.00
SEASONAL VEGETABLES	8.00
TENDERSTEM BROCCOLI	9.00
hollandaise, salsa	
ASPARAGUS CHEESE GRATIN	12.00
toasted seeds, hummus	

CLASSICS (PERFECT TO SHARE)

TRUFFLED MAC 'N' CHEESE	12.00
CREAMED SPINACH	12.00
HASH BROWN	12.00
BEER BATTERED ONION RINGS	9.00

SIDE SALADS

MIXED GARDEN SALAD	6.00
SLICED TOMATO & SWEET ONION	6.00
CLASSIC CAESAR	7.00