

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

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.

HARD SHAKES

IRISH ECLIPSE 16.00
Bailey's, coffee Liqueur, vanilla ice cream, espresso.

THE SLIPPERY PEEL 16.00
Rum, banana liqueur, demerara, vanilla ice cream.

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 V24

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

LOADED HASH
bacon, fried egg, sour cream, Parmesan, jalapeños

S&W MUFFIN
toasted muffin, beef patty, bacon, cheese

SMOKED HADDOCK
Jersey royals, fennel, beetroot salad

MAINS

BRUNCH YORKSHIRE
steak ends, horseradish, roasted potatoes, caramelised onion

WAFFLE & FRIED SPICED CHICKEN
Nashville hot sauce & maple syrup

PAN-FRIED PINK BREAM FILLET
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

AMERICAN PANCAKES
chocolate sauce, fresh berries

FRENCH TOAST
orange & apple, crème fraîche

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'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

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



125ML SERVES AVAILABLE