

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.

JAPANESE ROSE 17.00
Fuji japanese whiskey, lemon juice, pomegranate grenadine with a slight touch of aniseed.

NEW YORK MINUTE 16.00
Código 1530 Reposado tequila, maraschino liqueur, Antica Formula sweet vermouthe and Jerry Thomas Decanter bitters.

VANILLA PASSION 16.00
Absolut Vanilla Vodka, passion fruit purée, lime juice and sugar, served over crushed ice.

VIRGIN COCKTAILS

STRAWBERRY FIELDS 7.50
Strawberry purée, pineapple, apple & lemon juice

POM-POM 7.50
Apple & cranberry juice, pomegranate grenadine, elderflower cordial and lime juice.

BURNING BUSH..... 7.50
Orange infused apple cider vinegar shrub, chilled breakfast tea, lemon juice and ginger beer.

PRIM & PROPER (ABV 0.5%)..... 12.00
Sipsmith FreeGlider Non-alcoholic gin, two dashes of Angostura bitters, cucumber, mint, lemon and ginger ale garnished with a veritable bouquet of fruit.

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 V25

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
watermelon, charred peaches, tomato, herb & white balsamic dressing

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

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

SUMMER SALAD
smoked mozzarella, parma ham, melon, peach, basil & mint dressing

MAINS

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

WAFFLE & FRIED SPICED CHICKEN
Nashville hot sauce & maple syrup

PAN-FRIED PINK BREAM FILLET
vegetable pistou

SLOW COOKED CORNED BEEF
cabbage, bacon, celeriac purée, salsa verde

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

UMANI RONCHI 'VILLA BIANCHI' ... 12.10
Verdicchio, Marche, Italy

TE MUNA, CRAGGY RANGE 16.15
Sauvignon Blanc, New Zealand

KENDALL JACKSON FAMILY 17.95
Chardonnay, Sonoma

THOMAS LABILLE CHABLIS 20.15
Chablis, France

ROSÉ WINE 175ML

CÔTÉ ROSÉ, DOMAINE LAFAGE 9.95
Syrah Blend, Languedoc, France

PINK DIESEL 14.35
Grenache Blend, Provence, France

SIMPSONS 'RAILWAY HILL' 16.45
Pinot Noir, Canterbury

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

'ABSTRACT', ORIN SWIFT 24.95
Petite Sirah/Grenache, California, 2020

SANFORD 28.95
Chardonnay, Sta Rita Hills, 2021

SANFORD 33.65
Pinot Noir, Sta Rita Hills, 2022

LOUIS.M. MARTINI 35.30
Cabernet Sauvignon, Napa Valley, 2019

RUTHERFORD HILL 37.25
Merlot, Napa Valley, 2021



Network: S&W Free Wi-Fi

125ML SERVES AVAILABLE