

SET MENU

TWO COURSES-28.00
THREE COURSES-32.00

MONDAY 12:00 – 10:00PM
TUESDAY – SATURDAY12:00 – 5:30PM
SUNDAY 12:00 – 9:30PM

STARTERS

- WOLLENSKY'S FAMOUS SPLIT PEA SOUP
with bacon (vegan alternative available)
- BURRATA
oxheart tomato, pistachio & basil pesto
- USDA PRIME BEEF CARPACCIO
truffle & herb dressing, chestnut mushrooms,
Pecorino cheese
- CURED HAMACHI CARPACCIO
tigers' milk, chilli, ginger & mango

MAIN COURSES

- TRUFFLE GLAZED ONION
stuffed with spinach, aubergine, truffled cheese bean
ragout, charred leeks & tomato sauce
- GLAZED DUCK BREAST
roasted pear stuffed with gorgonzola,
beetroot & port purée
- PAN-FRIED SALMON SUPREME
braised black rice, sweet potato purée,
heritage rainbow carrots, basil, ginger & lemon sauce
- RED WINE BRAISED BEEF
smoked bacon, mushroom, onion & mashed potato
- 250G NEW ZEALAND GRAIN-FED SIRLOIN
(£10 supplement)

DESSERTS

- NEW YORK STYLE CHEESECAKE
fresh berries, blueberry compote
- BANANA & TOFFEE MOUSSE
rum & raisin ice cream
- SELECTION OF ICE CREAM OR SORBET
ask for today's flavours

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, eggs and unpasteurised cheese may increase your risk of foodborne illness. 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. V26

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
Toki 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 vermouht and Jerry Thomas Decanter bitters.
- 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, amaro & lemon juice.

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.
- JASMINE PEACH 7.50
Peach purée, chilled jasmine green tea, lemon juice and a sugar. (caffeinated)
- 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.

MARTINIS & MANHATTANS
(80 ML SERVE)

- S&W MARTINI 19.95
Tito's Vodka or Sipsmith London Dry Gin and Dolin Chambéry dry vermouht served with a lemon twist or mammoth Halkidiki olives.
- Dirty, with olive brine.
- Blue cheese stuffed olives.
- Vesper, gin and vodka with Kina L'Aero d'Or aperitif and a lemon twist.
- S&W MANHATTAN 19.50
Four Roses Bourbon
- S&W RYE MANHATTAN 26.50
Rabbit Hole Rye Whiskey and a choice between;
- Classic, Antica Formula sweet vermouht.
- Perfect, a mix of Antica Formula sweet & Belsazar dry vermouht.
Served with a cherry or an orange twist.

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
- UMANI RONCHI 'VILLA BIANCHI' .. 12.10
Verdicchio, Marche, Italy
- MARC BRÉDIF, VOUVRAY 15.65
Chenin Blanc, France (off dry)
- TE MUNA, CRAGGY RANGE 15.85
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..... 11.00
Syrah Blend, Minervois, France
- BERONIA RIOJA CRIANZA 12.60
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
Lodi, California
- PASO D'ORO 22.75
Cabernet Sauvignon, Paso Robles

FINE WINE
SERVED BY CORAVIN 175ML

- 'ABSTRACT', ORIN SWIFT 25.50
Petite Sirah/Grenache, California, 2021
- SANFORD 28.95
Chardonnay, Sta Rita Hills, 2021
- SANFORD 33.65
Pinot Noir, Sta Rita Hills, 2022
- PIUS P.R.D..... 35.30
Cabernet Sauvignon, Paso Robles, 2022
- RUTHERFORD HILL..... 37.50
Merlot, Napa Valley, 2021