

THOMAS JEFFERSON MENU

(NOT valid from 26th November until the 24th December)

TWO COURSES £40 per person, including one family side dish.

THREE COURSES £45 per person, including one family side dish.

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP

with bacon

USDA PRIME SIRLOIN CARPACCIO

truffle & herb dressing, chestnut mushrooms, Pecorino cheese

CAESAR SALAD

MAIN COURSES

TRUFFLE GLAZED ONION

stuffed with spinach, aubergine, bean ragout, charred leeks, tomato sauce

PAN-FRIED STONE BASS

creamed leek & potato, crispy salsify

WOLLENSKY BUTCHER'S BURGER

smoked bacon & cheddar

FAMILY STYLE SIDES (TO SHARE)

FRENCH FRIES

DESSERTS

NEW YORK STYLE CHEESECAKE

SELECTION OF ICE CREAM & SORBET

BANANA & TOFFEE MOUSSE, SPICED HOVEY CAKE

**PLEASE NOTE FOR GROUPS OF 31+ ALL GUESTS ARE REQUIRED TO DINE FROM A 1/1/1 MENU
(SAME STARTER, MAIN AND DESSERT WITH THE EXCEPTION OF ANY DIETARY REQUIREMENTS)**

Our prices include VAT, excludes service charge at 15%. For further information regarding allergens in our dishes please ask a member of staff.
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GEORGE WASHINGTON MENU

TWO COURSES £60 per person, including family side dishes.

THREE COURSES £65 per person, including family side dishes.

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)
(NOT valid from 26th November until the 24th December)

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP
with bacon

BURRATA
oxheart tomato, pistachio & basil pesto

BEEF TARTARE
bone marrow, crostini

MAIN COURSES

TRUFFLE GLAZED ONION
stuffed with spinach, aubergine, bean ragout, charred leeks, tomato sauce

PAN-FRIED STONE BASS
creamed leek & potato, crispy salsify

NEW ZEALAND GRAIN-FED SIRLOIN 250G (HALAL)

PREMIUM IRISH FILLET STEAK 225G (£15 supplement)

AUSTRALIAN ANGUS RIB-EYE 400G (HALAL, £15 supplement)

USDA PRIME SIRLOIN 400G (£25 supplement)

USDA BONE-IN SIRLOIN KANSAS CUT 500G (£35 supplement)
our steaks will be served medium rare

FAMILY STYLE SIDES (TO SHARE)

SEASONAL VEGETABLES / PAN FRIED MUSHROOMS

FRENCH FRIES / WHIPPED POTATOES

DESSERTS

NEW YORK STYLE CHEESECAKE

SELECTION OF ICE CREAM & SORBET

BANANA & TOFFEE MOUSSE, SPICED HOVEY CAKE

**PLEASE NOTE FOR GROUPS OF 31+ ALL GUESTS ARE REQUIRED TO DINE FROM A 1/1/1 MENU
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ABRAHAM LINCOLN MENU

TWO COURSES £80 per person including family side dishes

THREE COURSES £85 per person including family side dishes

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

STARTERS

BURRATA

oxheart tomato, pistachio & basil pesto

BEEF TARTARE

bone marrow, crostini

'S&W STYLE' SHRIMP COCKTAIL

MAIN COURSES

TRUFFLE GLAZED ONION

stuffed with spinach, aubergine, bean ragout, charred leeks, tomato sauce

BAKED HAKE FILLET

seared prawn, roasted cauliflower puree, tarragon pesto

BRAISED LAMB SHANK

whipped sweet potato, grain mustard sauce

PREMIUM IRISH FILLET STEAK 225G (£7 supplement)

AUSTRALIAN ANGUS RIB-EYE 400G (HALAL, £7 supplement)

USDA PRIME SIRLOIN 400G (£16 supplement)

USDA BONE-IN SIRLOIN KANSAS CUT 500G (£35 supplement)

USDA DRY-AGED CLASSIC T-BONE 500G (£39 supplement)

USDA DRY-AGED SIGNATURE BONE-IN RIB-EYE 600G (£50 supplement)

our steaks are served medium rare

FAMILY STYLE SIDES (TO SHARE)

SEASONAL VEGETABLES / PAN FRIED MUSHROOMS / HASHED BROWN POTATOES

FRENCH FRIES / WHIPPED POTATOES / CREAMED SPINACH

DESSERTS

BLOOD ORANGE CAKE, DARK CHOCOLATE GANACHE

DARK CHOCOLATE & BAILEYS LAYERED CAKE

BANANA & TOFFEE MOUSSE, SPICED HOVEY CAKE

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HARRY TRUMAN MENU

THREE COURSES £110 including family side dishes

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

STARTERS

CURED HAMACHI CARPACCIO
tigers' milk, chilli, ginger and mango

SEARED CHILLI & GARLIC SHRIMP

USDA PRIME SIRLOIN CARPACCIO
truffle & herb dressing, chestnut mushrooms, Pecorino cheese

MAIN COURSES

TRUFFLE GLAZED ONION

stuffed with spinach, aubergine, bean ragout, charred leeks, tomato sauce

WHOLE ROASTED LOBSTER
garlic butter, steamed spinach

GLAZED DUCK BREAST

roasted gorgonzola stuffed pear, beetroot & port purée

USDA PRIME SIRLOIN 400G

PREMIUM IRISH FILLET STEAK 225G

AUSTRALIAN ANGUS RIB-EYE 400G (HALAL)

USDA DRY-AGED CLASSIC T-BONE 550G (£25 supplement)

USDA DRY-AGED SIGNATURE BONE-IN RIB-EYE 600G (£35 supplement)
our steaks are served medium rare

FAMILY STYLE SIDES (TO SHARE)

FRENCH FRIES / WHIPPED POTATOES / SEASONAL VEGETABLES / PAN FRIED MUSHROOMS

HASHED BROWN POTATOES / CREAMED SPINACH / TRUFFLED MAC 'N' CHEESE

DESSERTS

SELECTION OF EUROPEAN CHEESES

DARK CHOCOLATE & BAILEYS LAYERED CAKE

KEY LIME PIE, TOASTED MERINGUE & ROASTED PINEAPPLE

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