

S&W MUFFIN.....	6.00/12.00
toasted muffin, beef patty, bacon, cheese	
BRUNCH YORKSHIRE	15.00
steak ends, horseradish, roasted potatoes, caramelised onion	
SMOKED SALMON	16.00
scrambled eggs, avocado, flatbread	
LOADED HASH.....	12.00
bacon, fried egg, sour cream, Parmesan, jalapeños	

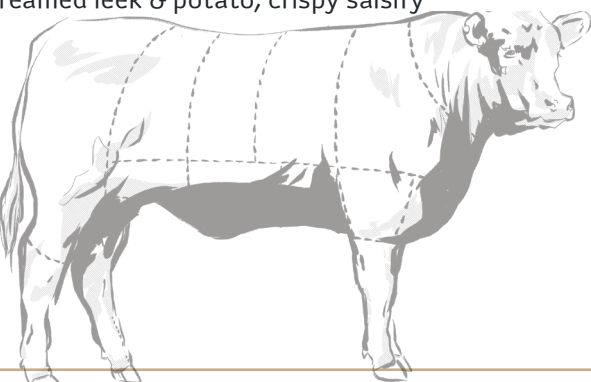
BRUNCH MENU	
EGGS BENEDICT	6.00/12.00
EGGS FLORENTINE	6.00/12.00
EGGS ROYALE.....	8.00/16.00
LOBSTER BENEDICT	36.00
BRAISED WAGYU BENEDICT.....	36.00
SUNDAY ROAST	
FOR TWO OR FOUR 70.00 / 135.00	
New Zealand Grain-Fed Sirloin 600g, Yorkshire Pudding, Cauliflower Cheese, Beef Fat Roasted Potatoes, French Beans & Runner Beans, Red Wine Gravy	

FRENCH TOAST	12.00
orange & apple, crème fraîche	
WAFFLE & FRIED SPICED CHICKEN .	15.00
Nashville hot sauce & maple syrup	
AMERICAN PANCAKES	12.00
chocolate sauce, fresh berries	

STARTERS	
BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP with bacon	9.75
BURRATA	
oxheart tomato, pistachio & basil pesto ...	
15.00	
SOUTH CAROLINA BBQ	
PORK RIBS.....	
16.00	
STEAK TARTARE	19.00
fillet of beef, bone marrow, crostini	
OAK SMOKED SALMON.....	23.00
fresh horseradish, crème fraîche, blinis	
USDA PRIME SIRLOIN CARPACCIO..	18.00
truffle & herb dressing, chestnut mushrooms, Pecorino cheese	
CHILLI & GARLIC SHRIMP .	18.50
'S&W STYLE' SHRIMP COCKTAIL ...	18.50
JUMBO LUMP CRAB MEAT.....	25.00
cognac mustard sauce & ginger dressing	

SALADS	
WOLLENSKY SALAD.....	14.00
romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing	
ICEBERG WEDGE..	SMALL 13.00 / LARGE 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	
TRUFFLE GLAZED ONION	19.00
stuffed with spinach, aubergine, truffled cheese bean ragout, charred leeks & tomato sauce	
BRAISED LAMB SHANK	29.00
whipped sweet potato, grain mustard sauce	
BAKED HAKE FILLET	31.00
seared prawn, roasted cauliflower purée, tarragon pesto	
GLAZED DUCK BREAST	25.00
roasted pear stuffed with gorgonzola, beetroot & port purée	
PAN-FRIED STONE BASS	29.00
creamed leek & potato, crispy salsify	



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.....	
80.00	
CLASSIC T-BONE	
550G.....	
86.00	
SIGNATURE BONE-IN RIB-EYE	
600G.....	
98.00	
CÔTE DE BOEUF	
850G	
155.00	

FILLETS	
PREMIUM IRISH FILLET	
225G	
49.50	
AMERICAN USDA FILLET	
280G.....	
79.00	
PREMIUM IRISH CHATEAUBRIAND	
600G	
99.00	

SIRLOIN	
NEW ZEALAND GRAIN-FED SIRLOIN	
250G.....	
32.00	
28 DAY DRY-AGED IRISH SIRLOIN	
340G.....	
45.00	
AMERICAN USDA PRIME SIRLOIN	
400G.....	
69.00	
SNAKE RIVER FARMS WAGYU SIRLOIN	
300G	
110.00	
600G.....	200.00

RIB-EYE	
28 DAY DRY-AGED IRISH RIB-EYE	
340G.....	
54.00	
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	5.00
BÉARNAISE SAUCE	5.00
PORCINI CREAM SAUCE.....	5.00
GARLIC BUTTER	3.50
CHIMICHURRI SAUCE	3.50
RED WINE JUS	4.50
GRILLED HALF LOBSTER.....	36.00
AU POIVRE STYLE	5.00
peppercorn crust & sauce	
CAJUN	5.00
dry-rub & cajun oil	
GORGONZOLA CRUSTED.....	12.00
bacon & spring onions	

SHELLFISH	
SHELLFISH TOWERS	
lobster, octopus salad, rock oysters, jumbo shrimp & jumbo lump crab meat 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	7.00
CAJUN FRENCH FRIES.....	7.00
BAKED SWEET POTATO.....	9.00
pomegranate & aubergine salsa, chilli dressing	
WHIPPED POTATOES	9.50
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.....	9.00
SAUTÉED TENDERSTEM BROCCOLI .	10.00
Romanesco sauce, toasted almonds	
ROASTED CARROTS	9.00
herb yoghurt, harissa, pine nuts	

CLASSICS (PERFECT TO SHARE)	
TRUFFLED MAC 'N' CHEESE.....	14.00
CREAMED SPINACH	14.00
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

*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. 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. V27