

# SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

## 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.

### 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 FILLET OF SEA BREAM

crushed ratte potatoes, charred leeks, corn velouté

#### WOLLENSKY BUTCHER'S BURGER

smoked bacon & cheddar

### FAMILY STYLE SIDES (TO SHARE)

#### FRENCH FRIES

### DESSERTS

#### NEW YORK STYLE CHEESECAKE

#### SELECTION OF ICE CREAM & SORBET

#### SPICED BANANA CAKE, TOFFEE & BANANA MOUSSE

**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

pumpkin puree, charred apricots

#### SALMON TATAKI

blood orange, tardive, chilli & ginger dressing

### MAIN COURSES

#### TRUFFLE GLAZED ONION

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

#### PAN-FRIED FILLET OF SEA BREAM

crushed ratte potatoes, charred leeks, corn velouté

#### 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

#### SPICED BANANA CAKE, TOFFEE & BANANA MOUSSE

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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

pumpkin puree, charred apricots

#### STEAK TARTARE

fillet of beef, bone marrow, crostini

#### 'S&W STYLE' SHRIMP COCKTAIL

### MAIN COURSES

#### TRUFFLE GLAZED ONION

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

#### BAKED HALIBUT

mussels cream, tenderstem broccoli, kale

#### SLOW BRAISED LAMB SHOULDER

grits, salsa verde

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

SPICED BANANA CAKE, TOFFEE & BANANA MOUSSE

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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

#### SALMON TATAKI

blood orange, tardive, chilli & ginger dressing

#### 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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