

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****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**

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