

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

SET MENU

TWO COURSES - 28.00
THREE COURSES - 32.00

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

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP
with bacon (vegan alternative available)

BURRATA
broad bean hummus, heritage potato, dill

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

SALMON TATAKI
blood orange, tardivo, chilli & ginger dressing

MAIN COURSES

AUBERGINE PARMIGIANA
courgette friti, rocket salsa

GLAZED PORK CHOP
white onion purée, spring vegetables

PAN-FRIED SALMON
asparagus, baby carrots, fennel, citrus & caper cream

RED WINE BRAISED BEEF
smoked bacon, mushroom, onion & mashed potato

250G NEW ZEALAND GRAIN-FED SIRLOIN
(£10 supplement)

DESSERTS

BLACK SESAME PANNA COTTA
peach & jasmine sauce, sesame tuile

SPICED BANANA CAKE
toffee & banana 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. V29

HOUSE COCKTAILS

LYCHEE 76 18.75
Absolut Citron vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne.

OLD CUBAN 18.75
Havana Club 7 year old rum, fresh mint, lime and sugar, shaken & topped with Père & Fils Brut Champagne.

BLOOM & BLUSH 18.75
Sapling English raspberry vodka, lemon juice & Coates & Seely English sparkling rosé.

BRISA DE PASCUA 17.75
Legado fresh white rum, Sipsmith London Dry gin, creme de cacao blanc, coconut cream and lime juice.

CHERRY BLOSSOM 16.75
Sipsmith London Dry gin, 'Dreamsake' smooth Japanese sake, cherry juice, cherry brandy, peychaud's bitters, lemon juice and egg white.

LIZZIE'S DAIQUIRI No.II 16.75
Havana Club 7 year old rum, maraschino, lime, sugar & Lizzie's favourite tiple, Dubbonet.

ALMOST FIT 16.75
Saint James rhum agricole, agave syrup, fresh kiwi, lime juice & pineapple juice and egg white.

WHISKEY MELON 16.75
Jameson Black Barrel, watermelon syrup, lemon juice, a dash of Peychaud's bitters and egg white.

WHISKY FJORDS 16.75
Nc'Neen single malt Scotch whisky, Brännland Iscider, bitters, sparkling water & a lemon zest.

MAI TAI 16.75
Havana Club 7 year old rum, S&W tiki rum blend, lime juice, apricot brandy & almond syrup. (contains nuts).

S&W GIN SLING 16.75
Sipsmith London Dry gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura's, pineapple juice & club soda.

JAPANESE ROSE 16.75
Toki Japanese whisky, lemon juice, pomegranate grenadine with a slight touch of aniseed.

INDISPUTABLY HIBISCUS 16.75
Código 1530 Rosa tequila infused with hibiscus, lime juice, agave syrup and orange liqueur.

VANILLA PASSION 16.75
Absolut Vanilla vodka, passion fruit purée, lime juice and sugar, served over crushed ice.

PAPER AIRPLANE 16.75
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

MARTINIS & MANHATTANS (80 ML SERVE)

S&W MARTINI 19.95
Sapling English vodka or Sipsmith London Dry gin

S&W MANHATTAN 19.95
Four Roses Bourbon

S&W RYE MANHATTAN 26.50
Rabbit Hole Rye whiskey

WINES BY THE GLASS SPARKLING WINE 125 ML

LANSON PÈRE & FILS BRUT 18.50
Reims, Champagne

LANSON LE ROSÉ CREATION 22.00
Reims, Champagne

PERRIER-JOUËT GRAND BRUT 24.50
Épernay, Champagne

COATES & SEELY ROSÉ 18.75
Hampshire, England

CANAL GRANDO, PROSECCO 8.95
Veneto, Italy

WHITE WINE 175ML

L'ECLAT 'DOMAINE DE JOY', 10.15
Côtes de Gascogne, France

UMANI RONCHI 'VILLA BIANCHI' .. 12.35
Verdicchio, Marche, Italy

TE MUNA, CRAGGY RANGE 16.35
Sauvignon Blanc, New Zealand

MARC BRÉDIF, VOUVRAY 16.55
Chenin Blanc, France (off dry)

KENDALL JACKSON FAMILY 17.85
Chardonnay, Sonoma

SMITH & WOLLENSKY 19.85
Sauvignon Blanc, Napa

THOMAS LABILLE CHABLIS 21.55
Chablis, France

ROSÉ WINE 175ML

CÔTÉ ROSÉ, DOMAINE LAFAGE 11.95
Syrah Blend, Languedoc, France

PINK DIESEL 14.35
Grenache Blend, Provence, France

SIMPSONS 'RAILWAY HILL' 17.40
Pinot Noir, Canterbury

RED WINE 175ML

CHÂTEAU D'AGEL 11.45
Syrah Blend, Minervois, France

BERONIA RIOJA CRIANZA 12.85
Edición Limitada, Spain

HUNUC RESERVE, MALBEC 14.50
Domaine Bousquet, Uco Valley, Mendoza

PLAN B FRESPANOL 15.85
Shiraz, Barossa, AUS

LE COQ VOLANT 16.95
Grenache/Syrah, Côte du Rhône, France

LOUIS LATOUR, BOURGOGNE 19.35
Pinot Noir, Burgundy

FEDERALIST ZINFANDEL 20.95
Lodi, California

PASO D'ORO 24.00
Cabernet Sauvignon, Paso Robles

FINE WINE SERVED BY CORAVIN 175ML

SMITH & WOLLENSKY 27.65
Meritage Blend, Napa, 2022

QUINTA ROMANIERA 32.65
'Três Parcelas', Touriga Nacional, Douro, 2020

SANFORD 34.50
Pinot Noir, Sta Rita Hills, 2022

PIUS P.R.D. 35.60
Cabernet Sauvignon, Paso Robles, 2022

RUTHERFORD HILL 37.50
Merlot, Napa Valley, 2021

RIDGE 'LYTTON SPRINGS' 44.45
Zinfandel Blend, Dry Creek, 2022

125ML SERVES AVAILABLE



NETWORK: S&W FREE WIFI