

STARTERS

BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP <i>with bacon & croutons</i>	9.75
BURRATA <i>Spiced green gazpacho, radish & green mango salad</i>	15.00
SOUTH CAROLINA BBQ PORK RIBS <i>Apple & celeriac slaw</i>	16.00
STEAK TARTARE <i>Fillet of beef, bone marrow & crostini</i>	19.00
SALMON TATAKI <i>Avocado, compressed cucumber, chilli & ginger dressing</i>	16.00
USDA PRIME SIRLOIN CARPACCIO <i>Chestnut mushrooms, Pecorino cheese, tarragon & truffle dressing</i>	18.00
CHILLI & GARLIC SHRIMP <i>XO sauce, pea purée</i>	18.50
'S&W STYLE' SHRIMP COCKTAIL <i>Ginger dressing, cocktail sauce</i>	18.50
JUMBO LUMP CRAB MEAT <i>Cognac & Dijon mustard sauce</i>	25.00
SEARED HAND-DIVED SCALLOPS <i>Tomato, courgette, confit lemon & coriander</i>	28.00
STUFFED COURGETTE FLOWER <i>Filled with goat's cheese & capers, smoked bacon, girolles, tomato & orange sauce</i>	14.00

SALADS

WOLLENSKY SALAD <i>Romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms & house dressing</i>	14.00
ICEBERG WEDGE <i>Blue cheese, smoked bacon lardons & tomatoes</i>	SMALL 13.00 • LARGE 18.00
CLASSIC CAESAR <i>Baby gem lettuce, aged Parmesan, Caesar dressing & croutons</i>	16.00
WHIPPED FETA <i>Peaches, cantaloupe & watermelon, tomato & olive-basil dressing</i>	14.00

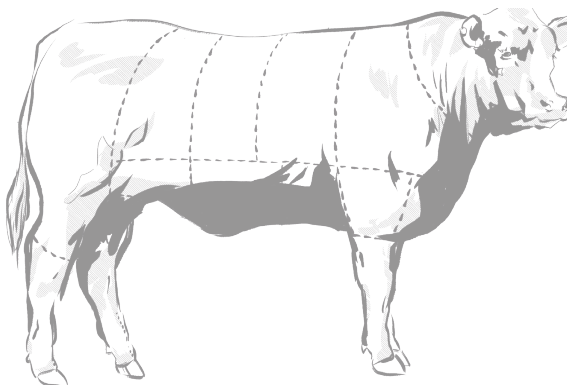
SUNDAY ROAST

available all day Sundays

NEW ZEALAND GRAIN-FED SIRLOIN	
600g	FOR TWO 70.00
1.2kg	FOR FOUR 135.00
<i>Yorkshire Pudding, cauliflower cheese, beef fat roasted potatoes, French beans & red wine gravy</i>	

MAIN COURSES

AUBERGINE PARMIGIANA <i>Courgette fritti, rocket salsa</i>	19.00
CHORIZO-CRUSTED BLACK COD <i>Creamy citrus orzo, courgette & squash</i>	32.00
BAKED LEMON SOLE <i>Fennel, samphire, orange & tomato salad, parsley sauce</i>	28.00
BUTCHER'S BURGER <i>Smoked bacon & mature cheddar, house slaw</i>	20.00
SUFFOLK CHICKEN BREAST <i>Bourguignon-style, parsnip & coconut milk purée</i>	23.00
ROASTED LAMB RACK <i>Miso-glazed swede, lentils & mint-dill sauce</i>	34.00
CHICKEN FILLET BURGER <i>S&W mayonnaise, house slaw</i>	17.00
SIGNATURE STEAK SANDWICH <i>Cheddar, bacon jam, horseradish aioli & angry onions</i>	19.50



USDA PRIME
DRY-AGED STEAK

Our USDA Prime beef represents the top 2% of all American beef graded, selected for exceptional marbling, dry-aged in-house for 28 days to develop flavour and tenderness, then hand-cut by our butchers.

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 CHÂTEAUBRIAND	
600g	99.00

SIRLOINS

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 • 600g	110.00 • 200.00

RIB-EYES

28-DAY DRY-AGED IRISH RIB-EYE	
340g	54.00
SWINGING 28-DAY DRY-AGED IRISH TOMAHAWK	
900g	135.00
<i>Skin-on roasted heritage potatoes, rosemary & garlic</i>	

STEAK ADDITIONS

PEPPERCORN SAUCE	5.00
BÉARNAISE SAUCE	5.00
PORCINI CREAM SAUCE	5.00
GARLIC BUTTER	3.50
CHIMICHURRI SAUCE	4.00
RED WINE JUS	4.50
GRILLED HALF LOBSTER	36.00
AU POIVRE STYLE <i>Peppercorn crust & sauce</i>	6.00
CAJUN STYLE <i>Cajun dry-rub & oil</i>	5.00
GORGONZOLA CRUSTED <i>Bacon & spring onions</i>	12.00

BRUNCH

S&W MUFFIN <i>Toasted muffin, beef patty, bacon & cheese</i>	6.00 • 12.00
BRUNCH YORKSHIRE <i>Steak ends, horseradish, roasted potatoes & caramelised onion</i>	15.00
SMOKED SALMON <i>Scrambled eggs, avocado & flatbread</i>	16.00
LOADED HASH <i>Bacon, fried egg, sour cream, Parmesan & jalapeños</i>	12.00
WAFFLE & FRIED SPICED CHICKEN <i>Nashville hot sauce & maple syrup</i>	15.00
FRENCH TOAST <i>Orange & apple, crème fraîche</i>	12.00
AMERICAN PANCAKES <i>Chocolate sauce & fresh berries</i>	12.00
BENEDICTS	
CLASSIC OR FLORENTINE	6.00 • 12.00
ROYALE	8.00 • 16.00
LOBSTER OR WAGYU STEAK	36.00

SHELLFISH

SEAFOOD TOWERS <i>Lobster, octopus salad, rock oysters, jumbo shrimp & jumbo lump crab meat paired with cocktail sauce, Cognac & Dijon mustard sauce, ginger dressing & sherry mignonette</i>	PER PERSON 60.00
POACHED LOBSTER <i>Ginger dressing & cocktail sauce, served cold</i>	HALF 36.00 • WHOLE 72.00
ROCK OYSTERS <i>Cocktail sauce & mignonette</i>	SIX 24.00 • TWELVE 48.00

SIDE DISHES
POTATOES

FRENCH FRIES	7.00
CAJUN FRIES	7.00
BAKED SWEET POTATO <i>Pomegranate & aubergine salsa, chilli dressing</i>	9.00
WHIPPED POTATOES <i>Basil oil & chives</i>	9.50
ROASTED HERITAGE POTATOES <i>Skin-on potatoes, rosemary & garlic</i>	9.00

VEGETABLES

SPINACH, SAUTÉED OR STEAMED	10.00
CREAMED SPINACH	14.00
GRILLED BABY COURGETTE <i>Sun-dried tomato hummus, toasted almonds</i>	10.00
PAN-FRIED MUSHROOMS <i>Garlic butter</i>	9.00
SEASONAL VEGETABLES	9.00
SAUTÉED TENDERSTEM BROCCOLI <i>Roasted peppers, puffed wild rice, XO sauce</i>	10.00

CLASSICS
PERFECT TO SHARE

TRUFFLED MAC & CHEESE	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

Please inform us of any allergies before ordering.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness.
Steak weights are approximate and pre-cooked.
A discretionary 15% service charge applies. Prices include VAT.