

STARTERS

BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP	9.75
Bacon & croutons	
BURRATA	15.00
Fresh figs, marinated beets, crostini	
SOUTH CAROLINA BBQ PORK RIBS	16.00
Apple & celeriac slaw	
STEAK TARTARE	19.00
Fillet, bone marrow & crostini	
TUNA CARPACCIO	18.00
Jalapeño, basil mayonnaise, avocado, ponzu	
USDA PRIME SIRLOIN CARPACCIO	18.00
Chestnut mushroom & Pecorino, tarragon & truffle dressing	
CHILLI & GARLIC SHRIMP	18.50
Pea purée, XO sauce	
'S&W STYLE' SHRIMP COCKTAIL	18.50
Ginger dressing & cocktail sauce	
JUMBO LUMP CRAB MEAT	25.00
Cognac & Dijon mustard sauce	
SEARED HAND-DIVED SCALLOPS	28.00
Beetroot purée, smoked crème fraîche, crispy bacon	

SALADS

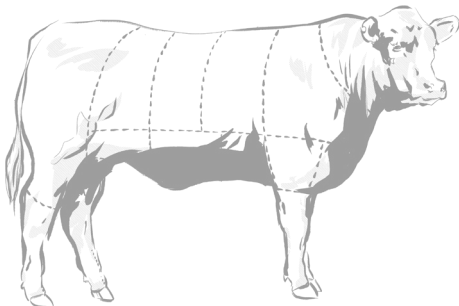
WOLLENSKY SALAD	14.00
Romaine, smoked bacon, marinated mushrooms, tomato & potato croutons, house dressing	
ICEBERG WEDGE	SMALL 13.00 • LARGE 18.00
Blue cheese, smoked bacon & tomato	
CLASSIC CAESAR	16.00
Romaine, aged Parmesan, Caesar dressing & croutons	

SUNDAY ROAST

NEW ZEALAND GRAIN-FED SIRLOIN	
Yorkshire pudding, cauliflower cheese, beef-fat roast potatoes, French beans & red wine gravy	
600g • 1.2kg	FOR TWO 70.00 • FOR FOUR 135.00

MAIN COURSES

MUSHROOM EN CROÛTE	20.00
Savoy cabbage, Madeira & onion sauce	
SEARED TUNA LOIN	34.00
Braised fennel, tomato & red pepper sauce	
ROASTED SALMON FILLET	26.00
Leek & ginger purée, roasted vegetables	
BUTCHER'S BURGER	20.00
Smoked bacon & mature cheddar, house slaw	
STUFFED CHICKEN BREAST	22.00
Pistachio & herb stuffing, porcini cream, Chantenay carrots, beets	
LAMB RUMP	28.00
Miso-glazed swede, lentils & mint-dill sauce	
CHICKEN FILLET BURGER	17.00
S&W mayonnaise, house slaw	
SIGNATURE STEAK SANDWICH	19.50
Cheddar, bacon jam, horseradish aioli & angry onions	



USDA PRIME
DRY-AGED STEAK

Our USDA Prime beef represents the top 10% 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	
300g	36.00
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
AUSTRALIAN ANGUS RIB-EYE	
400g	56.00
SWINGING 28-DAY DRY-AGED IRISH TOMAHAWK	
900g	135.00
Skin-on roasted heritage potatoes, rosemary & garlic	

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	6.00
Peppercorn crust & sauce	
CAJUN STYLE	5.00
Cajun dry-rub & oil	
GORGONZOLA CRUSTED	12.00
Bacon & spring onions	

BRUNCH

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

BENEDICTS

CLASSIC OR FLORENTINE	6.00 • 12.00
ROYALE	8.00 • 16.00
LOBSTER OR WAGYU STEAK	36.00

SHELLFISH

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

SIDE DISHES

POTATOES

FRENCH FRIES	7.00
CAJUN 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 potatoes, rosemary & garlic	

VEGETABLES

SPINACH, SAUTÉED OR STEAMED	10.00
CREAMED SPINACH	14.00
PAN-FRIED MUSHROOMS	9.00
Garlic butter	
SEASONAL VEGETABLES	9.00
SAUTÉED TENDERSTEM BROCCOLI	10.00
Jerusalem artichoke, smoked hummus	

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
Romaine, aged Parmesan, Caesar dressing & croutons	

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.