

SMITH & WOLLENSKY

— | Est. 1977
AMERICA'S STEAKHOUSE

COCKTAILS

HOUSE SELECTION

LYCHEE 76	18.75
Absolut Citron vodka, lychee liqueur, lemon juice & Lanson Père & Fils Brut Champagne	
OLD CUBAN	18.75
Havana Club 7 year old rum, lime juice, fresh mint & Lanson Père & Fils Brut Champagne	
BLOOM & BLUSH	18.75
Sapling English raspberry vodka, lemon juice & Coates & Seely English sparkling rosé	
PINK CLOUD	16.75
Plymouth Dry gin, pink grapefruit juice, poire liqueur, Abbot's bitters and a Raasay smoky whisky wash	
SLOE BLOSSOM	16.75
Sipsmith Sloe gin, Dreamsake Japanese sake, cherry syrup, Peychaud's bitters, lemon juice & egg white	
PUMPKIN SPICED DAIQUIRI	16.75
Havana Club 7 year old rum, pumpkin purée, lime juice, cinnamon, vanilla syrup and bitters	
VANILLA PASSION	16.75
Absolut Vanilla vodka, passion fruit purée, lime juice & sugar, served over crushed ice	
ALMOST FIT	16.75
Saint James rhum agricole, agave syrup, fresh kiwi, lime juice, pineapple juice & egg white	
WHISKEY MELON	16.75
Jameson Black Barrel, watermelon syrup, lemon juice, Peychaud's bitters & egg white	
WHISKY FJORDS	16.75
Cutty Sark Original Scotch Whisky, Brännland Iscider, bitters, sparkling water & lemon zest	
MAI TAI	16.75
Havana Club 7 year old rum, Wollensky's tiki rum blend, lime juice, apricot brandy & almond syrup	
S&W GIN SLING	16.75
Sipsmith London Dry gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura bitters, pineapple juice & club soda	
RYE & REASON	16.75
Fielden Rye whisky, King's Ginger liqueur, lemon, apple juice & honey	
INDISPUTABLY HIBISCUS	16.75
Código 1530 Rosa tequila infused with hibiscus, lime juice, agave syrup & Alma Finca	

VIRGIN COCKTAILS

STRAWBERRY FIELDS	7.50
Strawberry purée, pineapple, apple & lemon juice	
POM-POM	7.50
Apple juice, cranberry juice, pomegranate grenadine, elderflower cordial & lime juice	
JASMINE PEACH	7.50
Peach purée, chilled jasmine green tea, lemon juice & sugar	
PRIM & PROPER ABV 0.5%	12.00
Sipsmith FreeGlider non-alcoholic spirit, two dashes of Angostura bitters, cucumber, mint, lemon & ginger ale	

MARTINIS & MANHATTANS

80ML 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	

SET MENU

TWO COURSES • 28.00

THREE COURSES • 32.00

AVAILABLE

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

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP
Bacon & croutons

BURRATA
Fresh figs, marinated beets, crostini

TUNA CARPACCIO
Jalapeño, basil mayonnaise, avocado, ponzu

USDA PRIME SIRLOIN CARPACCIO
Chestnut mushroom & Pecorino, tarragon & truffle dressing

MAIN COURSES

MUSHROOM EN CROÛTE
Savoy cabbage, Madeira & onion sauce

ROASTED SALMON FILLET
Leek & ginger purée, roasted vegetables

RED WINE BRAISED BEEF
Smoked bacon, mushrooms, onion & mashed potato

STUFFED CHICKEN BREAST
Pistachio & herb stuffing, porcini cream, Chantenay carrots, beets

300g NEW ZEALAND GRAIN-FED SIRLOIN
£14.00 supplement applies

DESSERTS

KEY LIME PIE
Meringue, citrus fruits, basil & lime curd

SPICED BANANA CAKE
Toffee & banana mousse, rum & raisin ice cream

SELECTION OF ICE CREAMS OR SORBETS
Ask for today's flavours



Wi-Fi: S&W FREE WIFI

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.

WINES BY THE GLASS

SPARKLING WINE

125ML

LANSON PÈRE & FILS BRUT	18.50
Reims, Champagne	
LANSON LE ROSÉ CREATION	22.00
Reims, Champagne	
COATES & SEELY ROSÉ	18.75
Hampshire, England	
CANAL GRANDO, PROSECCO	8.95
Veneto, Italy	

WHITE WINE

175ML

L'ÉCLAT '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, Martinborough, New Zealand	
MARC BRÉDIF, VOUVRAY	16.55
Chenin Blanc, Loire Valley, France, off dry	
KENDALL JACKSON FAMILY	17.85
Chardonnay, Sonoma County, California	
SIMONNET-FEBVRE CHABLIS	20.45
Chablis, France	
SMITH & WOLLENSKY	21.25
Sauvignon Blanc, Napa Valley, California	
SANFORD	29.10
Chardonnay, Sta. Rita Hills, California	

ROSÉ WINE

175ML

CÔTÉ ROSÉ, DOMAINE LAFAGE	11.95
Syrah blend, Languedoc, France	
PINK DIESEL	14.35
Grenache blend, Provence, France	

RED WINE

175ML

CHÂTEAU D'AGEL CAZ'AILES	11.45
Syrah blend, Minervois, France	
BERONIA RIOJA CRIANZA	12.85
Tempranillo, Rioja, Spain	
HUNUC RESERVE	14.50
Malbec, Domaine Bousquet, Mendoza, Argentina	
TORMARESCA NÈPRICA	15.45
Primitivo, Puglia	
LE COQ VOLANT	16.15
Grenache/Syrah, Côte du Rhône, France	
PLAN B FRESPANOL	16.65
Shiraz, Barossa Valley, Australia	
LOUIS LATOUR, BOURGOGNE	19.35
Pinot Noir, Burgundy, France	
FEDERALIST ZINFANDEL	21.25
Lodi, California	
PASO D'ORO	24.25
Cabernet Sauvignon, Paso Robles, California	
SMITH & WOLLENSKY	28.85
Meritage blend, Napa Valley, California	
QUINTA ROMANEIRA	32.65
'Três Parcelas', Touriga Nacional, Douro, Portugal	
SANFORD	34.50
Pinot Noir, Sta. Rita Hills, California	
PIUS P.R.D.	35.60
Cabernet Sauvignon, Paso Robles, California	
RUTHERFORD HILL	35.80
Merlot, Napa Valley, California	
RIDGE 'LYTTON SPRINGS'	44.45
Zinfandel blend, Dry Creek Valley, California	
ELIZABETH SPENCER	56.90
Special Cuvée, Cabernet Sauvignon, Napa Valley, California	