

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

HOUSE COCKTAILS

- LYCHEE 76** 17.00
Absolut Citron vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne.
- KIWIDO**..... 15.50
Tito's vodka, fresh kiwi, lavender syrup, lemon & apple juice and lavender bitters, served in a smoky lavender haze.
- MAI TAI** 15.50
S&W signature rum blend, lime juice, apricot brandy and orgeat almond syrup. (contains nuts)
- S&W GIN SLING** 15.50
Sipsmith London Dry gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura's, pineapple juice and club soda.
- WHISKY FJORDS**..... 15.50
Cutty Sark Blended Scotch Whisky, Brännland Ember Iscider, Jerry Thomas decanter bitters and soda with a lemon zest.
- PERFECT LADY**..... 15.50
Sipsmith London Dry gin, apricot liqueur, lemon juice and egg white (contains egg).
- VANILLA PASSION** 15.50
Absolut Vanilla vodka, passion fruit purée, lime juice and sugar, served over crushed ice.

VIRGIN COCKTAILS

- STRAWBERRY FIELDS**..... 7.00
Strawberry purée, pineapple, apple & lemon juice.
- POM-POM** 7.00
Apple & cranberry juice, pomegranate grenadine, elderflower cordial and lime juice.
- BURNING BUSH** 7.00
Orange infused apple cider vinegar shrub, chilled breakfast tea, lemon juice and ginger beer. (caffeinated)
- APPLE MOJITO** 7.00
Apple juice, mint, lime juice, sugar and soda with lots of crushed ice.

BLOODY MARY MENU

- THE CLASSIC** 14.50
Tito's vodka, Worcestershire sauce, horseradish, Tabasco sauce, mustard, freshly squeezed lemon juice and seasoning.
- RED SNAPPER**..... 14.50
Sipsmith London Dry Gin, Cucumber, Worcestershire sauce, horseradish, Tabasco sauce, freshly squeezed lemon juice and seasoning.
- SMOKY MARIA**..... 14.50
Olmecca Altos Tequila, Mezcal, lime juice, worcestershire sauce, horseradish, green Tabasco tomato juice served with a Tajin rim.

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. Weights are approximate. *NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. For information regarding allergens in our dishes please ask a member of staff. All steak weights are pre-cooked and approximate. An optional 15% service charge will be added to your bill. All prices are inclusive of V5

BOTTOMLESS BRUNCH BEVERAGES

AVAILABLE FOR A MAXIMUM OF ONE AND A HALF HOURS WHILE HAVING A TWO COURSE MEAL (PRICE DOES NOT INCLUDE FOOD)

- CANAL GRANDO**.....35.00
Prosecco
- LANSON PÈRE & FILS BRUT**.....59.00
Champagne

BRUNCH MENU

TWO COURSES-28.00
THREE COURSES-32.00

STARTERS

- CAESAR SALAD**
- WOLLENSKY'S FAMOUS SPLIT PEA SOUP**
with bacon
- EGG BENEDICT**
one free range egg, English muffin, ham & hollandaise sauce
- SMOKED MACKEREL PÂTÉ**
salad of beetroot & watercress

MAINS

- BAKED HAKE**
mussels & white wine sauce
- SMOKED BACON HASH & POACHED EGGS**
- CHARRED AUBERGINE**
yoghurt & garlic sauce, chilli & herb oil
- MISO GLAZED PORK FILLET**
greens & artichoke
- CORNISH SIRLOIN 250G**
£10 supplement

DESSERTS

- NEW YORK STYLE CHEESECAKE**
blueberry compote
- BUTTERMILK PANCAKES**
blueberry compote
- WAFFLE**
bacon & maple syrup
- SELECTION OF ICE CREAM OR SORBET**

WINES BY THE GLASS SPARKLING WINE 125 ML

- LANSON PÈRE & FILS BRUT**..... 16.75
Reims, France
- LANSON LE ROSÉ** 19.75
Reims, France
- CANAL GRANDO, PROSECCO** 8.25
Veneto, Italy

WHITE WINE 175ML

- VIÑAS DEL VERO** 8.45
Macabeo Chardonnay, Somontano Spain
- BABICH FAMILY RESERVE** 11.45
Sauvignon Blanc, Marlborough, NZ
- CHÂTEAU DE PINET** 13.75
Picpoul, Languedoc, France
- SMITH & WOLLENSKY** 15.45
Sauvignon Blanc, Napa
- KENDALL JACKSON FAMILY** 16.25
Chardonnay, Sonoma
- BOURGOGNE, MICHEL GAYOT**..... 17.65
Chardonnay, Burgundy

ROSÉ WINE 175ML

- PINK DIESEL** 13.00
Grenache Blend, Provence, France
- QUATRE VIN** 15.10
Cinsault Blend, Provence, France


RED WINE 175ML

- VIÑAS DEL VERO** 8.45
Garnacha Syrah, Somontano Spain
- BERONIA RIOJA CRIANZA** 11.25
Edición Limitada, Spain
- HUNUC RESERVE, MALBEC** 12.15
Domaine Bousquet, Uco Valley, Mendoza
- LE COQ VOLANT** 14.50
Grenache/Syrah, Côte du Rhône, France
- MORGON 'LES CHARMES',**..... 17.20
JEAN-MARC LAFONT (SERVED CHILLED)
Gamay, Beaujolaise, France
- FEDERALIST PINOT NOIR** 18.55
Central Coast, California
- SMITH & WOLLENSKY** 21.15
Bordeaux Blend, Napa

FINE WINE SERVED BY CORAVIN 175ML

- LOUIS.M. MARTINI** 30.55
Cabernet Sauvignon, Napa Valley, 2018
- RUTHERFORD HILL**..... 36.45
Merlot, Napa Valley, 2021
- BEAUNE 1ER CRU** 46.75
VIGNES FRANCHES, LOUIS LATOUR
Pinot Noir, Burgundy, 2017

125ML SERVES AVAILABLE

 Network: S&W Free WiFi
Password: usda2024