

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

SET MENU

TWO COURSES - 28.00
THREE COURSES - 32.00

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

STARTERS

BONE BROTH, BEEF RAVIOLO

WOLLENSKY SALAD

romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms, house dressing

SMOKED MACKEREL PÂTÉ

salad of beetroot & watercress

USDA PRIME SIRLOIN CARPACCIO

MAIN COURSES

WOLLENSKY'S BUTCHER BURGER

smoked bacon & cheddar

CHARRED AUBERGINE

yoghurt & garlic sauce, chilli & herb oil

MISO GLAZED PORK FILLET

greens & artichoke

BAKED HAKE

mussels & white wine sauce

250G CORNISH SIRLOIN

£10 supplement

DESSERTS

NEW YORK STYLE CHEESECAKE

blueberry compote

LEMON & WHITE CHOCOLATE CAKE,

raspberry sorbet

SELECTION OF ICE CREAM OR SORBET

ask for today's flavours

HOUSE COCKTAILS

LYCHEE 76 17.00

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

SKY HIGH 17.00

Sipsmith London Dry gin, maraschino & violette liqueur, lemon juice, and 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.

LIZZIE'S DAIQUIRI No.II 15.50

Havana Club 7 year old rum, maraschino, lime, sugar and Lizzie's favourite tiple, Dubbonet.

MAI TAI 15.50

Havana club 7yr rum, lime juice, apricot brandy and 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

Tito's vodka, passion fruit purée, lime juice and vanilla syrup, served over crushed ice.

SAZERAC 17.00

Rabbit Hole Heigold bourbon, Frapin V.S.O.P. cognac, demerara syrup with Jerry Thomas Decanter & Peychaud's bitters served in an absinthe washed brandy balloon.

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.

MARTINIS & MANHATTANS

(80 ML SERVE)

TITO'S VODKA OR

SIPSMITH LONDON DRY GIN 19.50

YOUR CHOICES:

extra dry, dry or wet | olives or a twist | we suggest dirty with blue cheese stuffed olives.

FOUR ROSES BOURBON 19.00

RABBITHOLE BOXERGRAIL RYE 24.00

YOUR CHOICES:

classic or perfect

orange twist or cherry

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

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.

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