

THOMAS JEFFERSON MENU

(valid for lunch bookings only, maximum 30 guests)

(NOT valid during December)

TWO COURSES £40 per person, including one family side dish.

THREE COURSES £45 per person, including one family side dish.

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

STARTERS

Wollensky's Famous Split Pea Soup with bacon *(VE & VG alternative available)*

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

Caesar Salad

MAIN COURSES

Charred Cabbage, Romesco Sauce, Puffed Wild Rice, Chilli Dressing (VE VG)

Roasted Sea Bream, Kale Salsa Verde, Fennel, Orange, Dill

Wollensky Butcher's Burger, Smoked Bacon & Cheddar

FAMILY STYLE SIDE

(to share)

French Fries

DESSERTS

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Dark Chocolate & Baileys Layered Cake

**PLEASE NOTE FOR GROUPS OF 31+ ALL GUESTS ARE REQUIRED TO DINE FROM A 1/1/1 MENU
(SAME STARTER, MAIN AND DESSERT WITH THE EXCEPTION OF ANY DIETARY REQUIREMENTS)**

Our prices include VAT, excludes service charge at 15%. For further information regarding allergens in our dishes please ask a member of staff.

GEORGE WASHINGTON MENU

TWO COURSES £60 per person, including family side dishes.

THREE COURSES £65 per person, including family side dishes.

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

(NOT valid during December)

STARTERS

Wollensky's Famous Split Pea Soup with bacon (VE & VG alternative available)

Smoked Mackerel Pate, Salad of Beetroot & Watercress

Caesar Salad

MAIN COURSES

Choose 3

Charred Cabbage, Romesco Sauce, Puffed Wild Rice, Chilli Dressing (VE VG)

Roasted Sea Bream, Kale Salsa Verde, Fennel, Orange, Dill

Confit Duck Leg, Celeriac Puree, Cos Lettuce Sauce

Cornish Sirloin 250g

Premium Irish Fillet Steak 225g (£15 supplement)

USDA Prime Sirloin 400g (£25 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4.25 per person)

FAMILY STYLE SIDES (to share)

Choose 2

Seasonal Vegetables OR Pan-Fried Mushrooms

French Fries OR Whipped Potatoes

DESSERTS

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Passion Fruit Curd, Miso Cream, Shortbread

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ABRAHAM LINCOLN MENU

TWO COURSES £80 per person including family side dishes

THREE COURSES £85 per person including family side dishes

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

STARTERS

Fillet Of Beef Tartare

Burrata, Avocado & Tomato Salsa, Grilled Focaccia (VE)

'S&W Style' Shrimp Cocktail

MAIN COURSES

Choose 3

Charred Cabbage, Romesco Sauce, Puffed Wild Rice, Chilli Dressing (VE VG)

Baked Halibut, Sweet Potato Puree, Chickpea & Lemongrass

Herb Crusted Rack of Lamb, Mixed Bean Stew

Premium Irish Fillet Steak 225g (£7 supplement)

28 Day Dry-Aged Irish Rib-Eye 340g (£7 supplement)

USDA Prime Sirloin 400g (£16 supplement)

USDA Bone-In Sirloin Kansas Cut 500g (£35 supplement)

USDA Dry-Aged Classic T-Bone 550g (£39 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£50 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4.25 per person)

FAMILY STYLE SIDES (to share)

Choose 2

Seasonal Vegetables OR Pan-Fried Mushrooms OR Creamed Spinach

French Fries OR Whipped Potatoes OR Hashed Brown Potatoes

DESSERTS

Dark Chocolate & Baileys Layered Cake

Passion Fruit Curd, Miso Cream, Shortbread

Key Lime Pie

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HARRY TRUMAN MENU

THREE COURSES £110 including family side dishes

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

STARTERS

Seared Chilli & Garlic Shrimp

Beetroot Cured Salmon, Citrus Dressing, Pickled Onions, Dill

USDA Prime Sirloin Carpaccio, Truffle Oil, Parmesan, Rocket

MAIN COURSES

Choose 3

Charred Cabbage, Romesco Sauce, Puffed Wild Rice, Chilli Dressing (VE VG)

Whole Roasted Lobster, Garlic Butter, Spinach

Herb Crusted Rack of Lamb, Mixed Bean Stew

USDA Prime Sirloin 400g

Premium Irish Fillet Steak 225g

28 Day Dry-Aged Irish Rib-Eye 340g

USDA Dry-Aged Classic T-Bone 550g (£25 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£35 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4.25 per person)

FAMILY STYLE SIDES (to share)

Choose 2

French Fries OR Whipped Potatoes OR Seasonal Vegetables OR Pan-Fried Mushrooms

Creamed Spinach OR Truffled Mac 'N' Cheese OR Hashed Brown Potatoes

DESSERTS

Selection of European Cheeses

Dark Chocolate & Baileys Layered Cake

Roasted Pineapple, Coconut & Lychee Sponge, Chocolate Ice Cream

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