

SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

HOUSE COCKTAILS

- LYCHEE 76** 18.00
Citron Vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne.
- OLD CUBAN** 18.00
Havana Club 7 year old Rum, fresh mint, lime and sugar, shaken and topped with Lanson Père & Fils Brut Champagne.
- KIWIDO**..... 16.00
Tito's Vodka, fresh kiwi, lavender syrup, lemon & apple juice and lavender bitters, served in a lavender haze.
- LIZZIE'S DAIQUIRI No.II** 16.00
Havana Club 7 year old Rum, maraschino, lime, sugar and Lizzie's favourite tiple, Dubbonet.
- MAI TAI** 16.00
Havana Club 7 year old Rum, S&W tiki rum blend, lime juice, apricot brandy and almond syrup. (contains nuts)
- S&W GIN SLING** 16.00
Sipsmith London Dry Gin, apricot liqueur, cherry brandy, pomegranate, grenadine, lemon juice, Angostura's, pineapple juice and club soda.
- WHISKY FJORDS**..... 16.00
Cutty Sark Blended Scotch Whisky, Brännland Ember Iscider, Jerry Thomas decanter bitters and soda with a lemon zest.
- THE YEAR OF THE SNAKE**..... 16.00
Sipsmith London Dry Gin, green melon liqueur, lime juice, Green Chartreuse, lychee juice and a touch of sugar.
- VANILLA PASSION** 16.00
Absolut Vanilla Vodka, passion fruit purée, lime juice and sugar, served over crushed ice.
- BANANA NOVARA**..... 16.00
Four Roses Bourbon, banana liqueur, Campari, lime juice shaken with egg white. (contains egg)

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.

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
Olmeca 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 V21

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
- APEROL SPRITZ** 40.00
- SIPSMITH GIN & TONIC**..... 42.00

SET MENU

BRUNCH MENU

- TWO COURSES-28.00**
THREE COURSES-32.00

STARTERS

- SALAD OF FIG**
Comte, frisee, tardivo, berry dressing
- 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

- SMOKED BACON HASH**
poached eggs
- CHICKEN BREAST**
truffle mousseline, celeriac, red wine jus
- PAN-FRIED SEA BASS**
saffron & tomato sauce, prawn, clams, root vegetables
- ROASTED PORK**
parsnip & carrot, Bramley apple sauce
- 250G NEW ZEALAND GRAIN-FED SIRLOIN**
(£10 supplement)

DESSERTS

- NEW YORK STYLE CHEESECAKE**
fresh berries, 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**..... 18.50
Reims, France
- LANSON LE ROSÉ CREATION** 22.00
Reims, France
- CANAL GRANDO, PROSECCO** 8.75
Veneto, Italy

WHITE WINE 175ML

- L'ÉCLAT 'DOMAINE DE JOY'**,..... 9.95
Côtes de Gascogne, France
- HERITAGE VIOGNIER**, 11.05
Les Collines du Bourdic, France
- TE MUNA, CRAGGY RANGE**..... 16.15
Sauvignon Blanc, New Zealand
- VIGNAMATO 'VERSIANO'** 14.35
Verdicchio, Marche, Italy
- KENDALL JACKSON FAMILY** 17.95
Chardonnay, Sonoma
- THOMAS LABILLE CHABLIS**..... 20.15
Chablis, France

ROSÉ WINE 175ML

- PINK DIESEL** 14.35
Grenache Blend, Provence, France
- QUATRE VIN** 16.45
Cinsault Blend, Provence, France

RED WINE 175ML

- CHÂTEAU D'AGEL**..... 11.05
Syrah Blend, Minervois, France
- BERONIA RIOJA CRIANZA** 12.55
Edición Limitada, Spain
- HUNUC RESERVE, MALBEC** 14.35
Domaine Bousquet, Uco Valley, Mendoza
- LE COQ VOLANT** 16.95
Grenache/Syrah, Côte du Rhône, France
- LOUIS LATOUR, BOURGOGNE**..... 17.85
Pinot Noir, Burgundy
- FEDERALIST '1776' ZINFANDEL** 20.85
Central Coast, California
- PASO D'ORO** 22.75
Cabernet Sauvignon, Paso Robles

FINE WINE SERVED BY CORAVIN 175ML

- RUTHERFORD HILL**..... 32.85
Merlot, Napa Valley, 2018
- SANFORD** 33.35
Pinot Noir, Sta Rita Hills, 2022
- LOUIS.M. MARTINI** 35.30
Cabernet Sauvignon, Napa Valley, 2019
- CASTIGLIONE VIETTI**..... 45.75
Barolo, Italy, 2018