

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 & Parmesan Mayonnaise, Pickled Mushroom

Caesar Salad

MAIN COURSES

Baked Sweet Potato, Aubergine & Mango Salsa (VE, VG)

Charred Aubergine, Yogurt & Garlic Sauce, Chilli & Herb Oil (VE, VG)

Pan Fried Sea Bass, Saffron & Tomato Sauce, Prawn, Clams, Root Vegetables

Wollensky Butcher's Burger, Smoked Bacon & Cheddar

FAMILY STYLE SIDE

(to share)

French Fries

DESSERTS

New York Style Cheesecake (VE)

Selection of Ice Cream & Sorbet (VE)

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 from 26th November & December)

STARTERS

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

Burrata, Pumpkin Puree, Apricot, Toasted Pumpkin Seeds (VE)

Salad of Fig, Comte, Frisee, Tardivo, Berry Dressing (VE)

MAIN COURSES

Choose 3

Baked Sweet Potato, Aubergine & Mango Salsa (VE VG)

Charred Aubergine, Yogurt & Garlic Sauce, Chilli & Herb Oil (VE VG)

Pan Fried Sea Bass, Saffron & Tomato Sauce, Prawn, Clams, Root Vegetables

Chicken Breast, Truffle Mousseline, Celeriac, Red Wine Jus

New Zealand Grain-Fed Sirloin 250g

28 Day Dry-Aged Irish Rib-Eye 340g (£15 supplement)

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 (VE)

Selection of Ice Cream & Sorbet (VE)

Cream Caramelised Apples, Tonka Bean, Whipped Cream (VE)

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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, Pumpkin Puree, Apricot, Toasted Pumpkin Seeds (VE)

'S&W Style' Shrimp Cocktail

MAIN COURSES

Choose 3

Baked Sweet Potato, Aubergine & Mango Salsa (VE VG)

Charred Aubergine, Yogurt & Garlic Sauce, Chilli & Herb Oil (VE VG)

Baked Monkfish, Smokey Ratatouille, Citrus Sauce

Roasted Pork, Parsnip & Carrot, Bramley Apple Sauce

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

Blood Orange Cake, Dark Chocolate Ganache (GF, DF, VE, VG)

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

Sea Bass Carpaccio, Coconut Dressing, Chili, Mango, Coriander Oil

USDA Prime Sirloin Carpaccio, Truffle & Parmesan Mayonnaise, Pickled Mushroom

MAIN COURSES

Choose 3

Baked Sweet Potato, Aubergine & Mango Salsa (VE VG)

Charred Aubergine, Yogurt & Garlic Sauce, Chilli & Herb Oil (VE VG)

Whole Roasted Lobster, Garlic Butter, Spinach

Roasted Pork, Parsnip & Carrot, Bramley Apple Sauce

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 (VE)

Dark Chocolate & Baileys Layered Cake

Key Lime Pie

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