

STARTERS

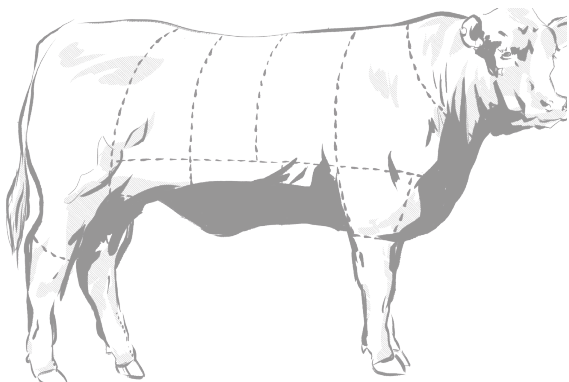
BREAD & BUTTER	5.25
WOLLENSKY'S FAMOUS SPLIT PEA SOUP <i>with bacon & croutons</i>	9.75
BURRATA <i>Spiced green gazpacho, radish & green mango salad</i>	15.00
SOUTH CAROLINA BBQ PORK RIBS <i>Apple & celeriac slaw</i>	16.00
STEAK TARTARE <i>Fillet of beef, bone marrow & crostini</i>	19.00
SALMON TATAKI <i>Avocado, compressed cucumber, chilli & ginger dressing</i>	16.00
USDA PRIME SIRLOIN CARPACCIO <i>Chestnut mushrooms, Pecorino cheese, tarragon & truffle dressing</i>	18.00
CHILLI & GARLIC SHRIMP <i>XO sauce, pea purée</i>	18.50
'S&W STYLE' SHRIMP COCKTAIL <i>Ginger dressing, cocktail sauce</i>	18.50
JUMBO LUMP CRAB MEAT <i>Cognac & Dijon mustard sauce</i>	25.00
SEARED HAND-DIVED SCALLOPS <i>Tomato, courgette, confit lemon & coriander</i>	28.00
STUFFED COURGETTE FLOWER <i>Goat's cheese & capers, smoked bacon, girolles, tomato & orange sauce</i>	14.00

SALADS

WOLLENSKY SALAD <i>Romaine, potato croutons, smoked bacon lardons, tomatoes, marinated mushrooms & house dressing</i>	14.00
ICEBERG WEDGE <i>Blue cheese, smoked bacon lardons & tomatoes</i>	SMALL 13.00 • LARGE 18.00
CLASSIC CAESAR <i>Baby gem lettuce, aged Parmesan, Caesar dressing & croutons</i>	16.00
WHIPPED FETA <i>Peaches, cantaloupe & watermelon, tomato & olive-basil dressing</i>	14.00

MAIN COURSES

AUBERGINE PARMIGIANA <i>Courgette fritti, rocket salsa</i>	19.00
CHORIZO-CRUSTED BLACK COD <i>Creamy citrus orzo, courgette & squash</i>	32.00
BAKED LEMON SOLE <i>Fennel, samphire, orange & tomato salad, parsley sauce</i>	28.00
BUTCHER'S BURGER <i>Smoked bacon & mature cheddar, house slaw</i>	20.00
SUFFOLK CHICKEN BREAST <i>Bourguignon-style, parsnip & coconut milk purée</i>	23.00
ROASTED LAMB RACK <i>Miso-glazed swede, lentils & mint-dill sauce</i>	34.00



USDA PRIME
DRY-AGED STEAK

Our USDA Prime beef represents the top 2% of all American beef graded, selected for exceptional marbling, dry-aged in-house for 28 days to develop flavour and tenderness, then hand-cut by our butchers.

BONE-IN SIRLOIN KANSAS CUT 500g	80.00
CLASSIC T-BONE 550g	86.00
SIGNATURE BONE-IN RIB-EYE 600g	98.00
CÔTE DE BOEUF 850g	155.00

FILLETS

PREMIUM IRISH FILLET 225g	49.50
AMERICAN USDA FILLET 280g	79.00
PREMIUM IRISH CHÂTEAUBRIAND 600g	99.00

SIRLOINS

NEW ZEALAND GRAIN-FED SIRLOIN 250g	32.00
28-DAY DRY-AGED IRISH SIRLOIN 340g	45.00
AMERICAN USDA PRIME SIRLOIN 400g	69.00
SNAKE RIVER FARMS WAGYU SIRLOIN 300g • 600g	110.00 • 200.00

RIB-EYES

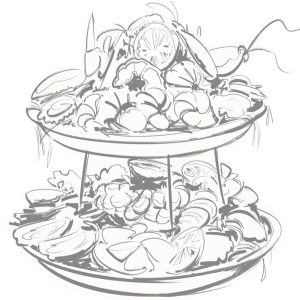
28-DAY DRY-AGED IRISH RIB-EYE 340g	54.00
SWINGING 28-DAY DRY-AGED IRISH TOMAHAWK 900g	135.00
<i>Skin-on roasted heritage potatoes, rosemary & garlic</i>	

STEAK ADDITIONS

PEPPERCORN SAUCE	5.00
BÉARNAISE SAUCE	5.00
PORCINI CREAM SAUCE	5.00
GARLIC BUTTER	3.50
CHIMICHURRI SAUCE	4.00
RED WINE JUS	4.50
GRILLED HALF LOBSTER	36.00
AU POIVRE STYLE <i>Peppercorn crust & sauce</i>	6.00
CAJUN STYLE <i>Cajun dry-rub & oil</i>	5.00
GORGONZOLA CRUSTED <i>Bacon & spring onions</i>	12.00

SHELLFISH

SEAFOOD TOWERS PER PERSON 60.00
Lobster, octopus salad, rock oysters, jumbo shrimp & jumbo lump crab meat paired with cocktail sauce, Cognac & Dijon mustard sauce, ginger dressing & sherry mignonette



POACHED LOBSTER HALF 36.00 • WHOLE 72.00
Ginger dressing & cocktail sauce, served cold

ROCK OYSTERS SIX 24.00 • TWELVE 48.00
Cocktail sauce & mignonette

SIDE DISHES

POTATOES

FRENCH FRIES	7.00
CAJUN FRIES	7.00
BAKED SWEET POTATO <i>Pomegranate & aubergine salsa, chilli dressing</i>	9.00
WHIPPED POTATOES <i>Basil oil & chives</i>	9.50
ROASTED HERITAGE POTATOES <i>Skin-on potatoes, rosemary & garlic</i>	9.00

VEGETABLES

SPINACH <i>Sautéed or steamed</i>	10.00
CREAMED SPINACH	14.00
GRILLED BABY COURGETTE <i>Sun-dried tomato hummus, toasted almonds</i>	10.00
PAN-FRIED MUSHROOMS <i>Garlic butter</i>	9.00
SEASONAL VEGETABLES	9.00
SAUTÉED TENDERSTEM BROCCOLI <i>Roasted peppers, puffed wild rice, XO sauce</i>	10.00

CLASSICS
PERFECT TO SHARE

TRUFFLED MAC & CHEESE	14.00
HASH BROWN	12.00
BEER-BATTERED ONION RINGS	9.00
MIXED GARDEN SALAD	6.00
SLICED TOMATO & SWEET ONION	6.00
CLASSIC CAESAR	7.00

Please inform us of any allergies before ordering.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness.
Steak weights are approximate and pre-cooked.
A discretionary 15% service charge applies. Prices include VAT.