

COCKTAILS

HOUSE SELECTION

LYCHEE 76 <i>Absolut Citron vodka, lychee liqueur, lemon juice & Lanson Père & Fils Brut Champagne</i>	18.75
OLD CUBAN <i>Havana Club 7 year old rum, fresh mint, lime, sugar & Lanson Père & Fils Brut Champagne</i>	18.75
BLOOM & BLUSH <i>Sapling English raspberry vodka, lemon juice & Coates & Seely English sparkling rosé</i>	18.75
BRISA DE PASCUA <i>Legado fresh white rum, Sipsmith London Dry gin, crème de cacao blanc, coconut cream & lime juice</i>	17.75
CHERRY BLOSSOM <i>Sipsmith London Dry gin, Dreamsake Japanese sake, cherry juice, cherry brandy, Peychaud's bitters, lemon juice & egg white</i>	16.75
LIZZIE'S DAIQUIRI NO. II <i>Havana Club 7 year old rum, maraschino, lime, sugar & Lizzie's favourite tippie, Dubonnet</i>	16.75
ALMOST FIT <i>Saint James rhum agricole, agave syrup, fresh kiwi, lime juice, pineapple juice & egg white</i>	16.75
WHISKEY MELON <i>Jameson Black Barrel, watermelon syrup, lemon juice, Peychaud's bitters & egg white</i>	16.75
WHISKY FJORDS <i>Cutty Sark Original Scotch Whisky, Brännland Iscider, bitters, sparkling water & lemon zest</i>	16.75
MAI TAI <i>Havana Club 7 year old rum, S&W tiki rum blend, lime juice, apricot brandy & almond syrup</i>	16.75
S&W GIN SLING <i>Sipsmith London Dry gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura bitters, pineapple juice & club soda</i>	16.75
JAPANESE ROSE <i>Fuji Japanese whisky, lemon juice, pomegranate grenadine & a touch of aniseed</i>	17.75
INDISPUTABLY HIBISCUS <i>Código 1530 Rosa tequila infused with hibiscus, lime juice, agave syrup & orange liqueur</i>	16.75
VANILLA PASSION <i>Absolut Vanilla vodka, passion fruit purée, lime juice & sugar, served over crushed ice</i>	16.75
IRISH ANTI-HERO <i>Jameson Black Barrel, Fernet Branca, lime juice & sugar</i>	16.75

VIRGIN COCKTAILS

STRAWBERRY FIELDS <i>Strawberry purée, pineapple, apple & lemon juice</i>	7.50
POM-POM <i>Apple juice, cranberry juice, pomegranate grenadine, elderflower cordial & lime juice</i>	7.50
JASMINE PEACH <i>Peach purée, chilled jasmine green tea, lemon juice & sugar</i>	7.50
PRIM & PROPER ABV 0.5% <i>Sipsmith FreeGlider non-alcoholic spirit, two dashes of Angostura bitters, cucumber, mint, lemon & ginger ale</i>	12.00

MARTINIS & MANHATTANS

80ML SERVE

S&W MARTINI <i>Sapling English vodka or Sipsmith London Dry gin.</i>	19.95
S&W MANHATTAN <i>Four Roses bourbon.</i>	19.95
S&W RYE MANHATTAN <i>Rabbit Hole rye whiskey.</i>	26.50

SET MENU

TWO COURSES • 28.00
THREE COURSES • 32.00

AVAILABLE

MONDAY & SUNDAY: 12:00PM–10:00PM / 9:30PM
TUESDAY–SATURDAY: 12:00PM–5:30PM

STARTERS

WOLLENSKY'S FAMOUS
SPLIT PEA SOUP
with bacon & croutons

BURRATA
Spiced green gazpacho, radish & green mango salad

SALMON TATAKI
Avocado, compressed cucumber, chilli & ginger dressing

**USDA PRIME SIRLOIN
CARPACCIO**
Chestnut mushrooms, Pecorino cheese, tarragon & truffle dressing

MAIN COURSES

AUBERGINE PARMIGIANA
Courgette fritti, rocket salsa

BAKED LEMON SOLE
Fennel, samphire, orange & tomato salad, parsley sauce

RED WINE BRAISED BEEF
Smoked bacon, mushrooms, onion & mashed potato

SUFFOLK CHICKEN BREAST
Bourguignon-style, parsnip & coconut milk purée

**250G NEW ZEALAND
GRAIN-FED SIRLOIN**
£10.00 supplement applies

DESSERTS

BLACK SESAME PANNA COTTA
Peach & jasmine sauce, sesame tuile

SPICED BANANA CAKE
Toffee & banana mousse, rum & raisin ice cream

**SELECTION OF
ICE CREAMS OR SORBETS**
Ask for today's flavours



Wi-Fi: S&W FREE WIFI

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.

WINES BY THE GLASS

SPARKLING WINE

125ML

LANSON PÈRE & FILS BRUT <i>Reims, Champagne</i>	18.50
LANSON LE ROSÉ CREATION <i>Reims, Champagne</i>	22.00
PERRIER-JOUËT GRAND BRUT <i>Épernay, Champagne</i>	24.50
COATES & SEELY ROSÉ <i>Hampshire, England</i>	18.75
CANAL GRANDO, PROSECCO <i>Veneto, Italy</i>	8.95

WHITE WINE

175ML

L'ÉCLAT 'DOMAINE DE JOY' <i>Côtes de Gascogne, France</i>	10.15
UMANI RONCHI 'VILLA BIANCHI' <i>Verdicchio, Marche, Italy</i>	12.35
TE MUNA, CRAGGY RANGE <i>Sauvignon Blanc, Martinborough, New Zealand</i>	16.35
MARC BRÉDIF, VOUVRAY <i>Chenin Blanc, Loire Valley, France</i> OFF DRY	16.55
KENDALL JACKSON FAMILY <i>Chardonnay, Sonoma County, California</i>	17.85
SMITH & WOLLENSKY <i>Sauvignon Blanc, Napa Valley, California</i>	20.45
THOMAS LABILLE CHABLIS <i>Chablis, France</i>	21.55
SANFORD <i>Chardonnay, Sta. Rita Hills, California</i>	29.10

ROSÉ WINE

175ML

CÔTÉ ROSÉ, DOMAINE LAFAGE <i>Syrah blend, Languedoc, France</i>	11.95
PINK DIESEL <i>Grenache blend, Provence, France</i>	14.35
SIMPSONS 'RAILWAY HILL' <i>Pinot Noir, Kent, England</i>	17.40

RED WINE

175ML

CHÂTEAU D'AGEL <i>Syrah blend, Minervois, France</i>	11.45
BERONIA RIOJA CRIANZA <i>Tempranillo, Rioja, Spain</i>	12.85
HUNUC RESERVE <i>Malbec, Uco Valley, Mendoza, Argentina</i>	14.50
LE COQ VOLANT <i>Grenache/Syrah, Côte du Rhône, France</i>	16.15
PLAN B FRESPANOL <i>Shiraz, Barossa Valley, Australia</i>	16.65
MORGON 'LES CHARMES' <i>Domaine de Bel-Air, Beaujolais</i> SERVED CHILLED	18.50
LOUIS LATOUR, BOURGOGNE <i>Pinot Noir, Burgundy, France</i>	19.35
FEDERALIST ZINFANDEL <i>Lodi, California</i>	21.25
PASO D'ORO <i>Cabernet Sauvignon, Paso Robles, California</i>	24.25
SMITH & WOLLENSKY <i>Meritage blend, Napa Valley, California</i>	28.85
QUINTA ROMANEIRA <i>'Três Parcelas', Touriga Nacional, Douro, Portugal</i>	32.65
SANFORD <i>Pinot Noir, Sta. Rita Hills, California</i>	34.50
PIUS P.R.D. <i>Cabernet Sauvignon, Paso Robles, California</i>	35.60
RUTHERFORD HILL <i>Merlot, Napa Valley, California</i>	35.80
RIDGE 'LYTTON SPRINGS' <i>Zinfandel blend, Dry Creek Valley, California</i>	44.45
ELIZABETH SPENCER <i>Special Cuvée, Cabernet Sauvignon, Napa Valley, California</i>	56.90
SILVER OAK <i>Cabernet Sauvignon, Alexander Valley, California</i>	89.95