

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## SET MENU

TWO COURSES - 28.00  
THREE COURSES - 32.00

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

## STARTERS

**WOLLENSKY'S FAMOUS SPLIT PEA SOUP**  
with bacon (vegan alternative available)

**BURRATA**  
watermelon, charred peaches, tomato, herb & white balsamic dressing

**USDA PRIME BEEF CARPACCIO**  
truffle & parmesan mayo, pickled mushroom

**SUMMER SALAD**  
smoked mozzarella, parma ham, melon, peach, basil & mint dressing

## MAIN COURSES

**GRILLED COURGETTE**  
cauliflower cous cous, beetroot

**HERB CRUSTED CHICKEN ROULADE**  
stuffed with smoked mozzarella & bacon, tomato cous cous

**PAN-FRIED PINK SEA BREAM**  
vegetable pistou

**SLOW COOKED CORNED BEEF**  
cabbage, bacon, celeriac purée, salsa verde

**250G NEW ZEALAND GRAIN-FED SIRLOIN**  
(£10 supplement)

## DESSERTS

**NEW YORK STYLE CHEESECAKE**  
fresh berries, blueberry compote

**MACERATED APRICOTS & RASPBERRIES**  
lemon & mascarpone flan

**SELECTION OF ICE CREAM OR SORBET**  
ask for today's flavours

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. \*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurised cheese may increase your risk of foodborne illness. All steak weights are pre-cooked and approximate. An optional 15% service charge will be added to your bill. All prices are inclusive of VAT. V25

## 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.

**JAPANESE ROSE** ..... 17.00  
Fuji Japanese whiskey, lemon juice, pomegranate grenadine with a slight touch of aniseed.

**NEW YORK MINUTE** ..... 16.00  
Código 1530 Reposado tequila, maraschino liqueur, Antica Formula sweet vermouth and Jerry Thomas Decanter bitters.

**VANILLA PASSION** ..... 16.00  
Absolut Vanilla Vodka, passion fruit purée, lime juice and sugar, served over crushed ice.

**PAPER AIRPLANE** ..... 16.00  
Jameson Black Barrel, Aperol, Averna amaro & lemon juice.

## VIRGIN COCKTAILS

**STRAWBERRY FIELDS** ..... 7.50  
Strawberry purée, pineapple, apple & lemon juice

**POM-POM** ..... 7.50  
Apple & cranberry juice, pomegranate grenadine, elderflower cordial and lime juice.

**BURNING BUSH** ..... 7.50  
Orange infused apple cider vinegar shrub, chilled breakfast tea, lemon juice and ginger beer.

**PRIM & PROPER (ABV 0.5%)** ..... 12.00  
Sipsmith FreeGlider Non-alcoholic gin, two dashes of Angostura bitters, cucumber, mint, lemon and ginger ale garnished with a veritable bouquet of fruit.

## MARTINIS & MANHATTANS (80 ML SERVE)

**S&W MARTINI** ..... 19.95  
Tito's Vodka or Sipsmith London Dry Gin and Dolin Chambéry dry vermouth served with a lemon twist or mammoth Halkidiki olives.

- Dirty, with olive brine.  
- Blue cheese stuffed olives.  
- Vesper, gin and vodka with Kina L'Aero d'Or aperitif and a lemon twist.

**S&W MANHATTAN** ..... 19.50  
Four Roses Bourbon

**S&W RYE MANHATTAN** ..... 26.50  
Rabbit Hole Rye Whiskey and a choice between;  
- Classic, Antica Formula sweet vermouth.  
- Perfect, a mix of Antica Formula sweet & Belsazar dry vermouth.

Served with a cherry or an orange twist.

## 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'ECLAT 'DOMAINE DE JOY'** ..... 9.95  
Côtes de Gascogne, France

**HERITAGE VIOGNIER** ..... 11.05  
Les Collines du Bourdic, France

**UMANI RONCHI 'VILLA BIANCHI'** .. 12.10  
Verdicchio, Marche, Italy

**TE MUNA, CRAGGY RANGE** ..... 16.15  
Sauvignon Blanc, New Zealand

**KENDALL JACKSON FAMILY** ..... 17.95  
Chardonnay, Sonoma

**THOMAS LABILLE CHABLIS** ..... 20.15  
Chablis, France

## ROSÉ WINE 175ML

**CÔTÉ ROSÉ, DOMAINE LAFAGE** .... 9.95  
Syrah Blend, Languedoc, France

**PINK DIESEL** ..... 14.35  
Grenache Blend, Provence, France

**SIMPSONS 'RAILWAY HILL'** ..... 16.45  
Pinot Noir, Canterbury

## 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

**'ABSTRACT', ORIN SWIFT** ..... 24.95  
Petite Sirah/Grenache, California, 2020

**SANFORD** ..... 28.95  
Chardonnay, Sta Rita Hills, 2021

**SANFORD** ..... 33.65  
Pinot Noir, Sta Rita Hills, 2022

**LOUIS.M. MARTINI** ..... 35.30  
Cabernet Sauvignon, Napa Valley, 2019

**RUTHERFORD HILL** ..... 37.25  
Merlot, Napa Valley, 2021



NETWORK: S&W FREE WIFI

125ML SERVES AVAILABLE