



MENU 1
TWO-COURSES £36 per person
THREE COURSES £45 per person

STARTERS

Choose 3

Wollensky Salad

(Romaine Lettuce, Bacon Lardons, Marinated Button Mushrooms, Crisp Potato Croutons & Grape Tomatoes)

Wollensky's Famous Split Pea Soup *(contains bacon)*

Ham Hock Terrine

Salmon Ceviche

MAIN COURSES

Choose 3

Baked Aubergine, Marinated in Chilli, Soy & Mirin

Free-Range 'Lable Anglais' Chicken, Fondant Potatoes, Roasted Squash, Bacon & Lentil Jus

Steamed Lemon Sole Fillets, Brassica, Mussel & Saffron Sauce

225g Premium Irish Fillet Steak (£12 supplement)

320g USDA Prime Dry Aged Sirloin (£17 supplement)

680g USDA Prime Dry-Aged Bone-In Rib Eye (£40 supplement)

Steaks for groups of 28 guests and above will be served medium rare

*Please advise if you require Béarnaise & Peppercorn sauce to be served with the steaks
(charged per portion served at £2 each)*

FAMILY STYLE SIDES (to share)

Choose 3

Pan Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

French Fries

Seasonal Vegetables

DESSERTS

Choose 2

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Chocolate Cake

Cheese Plate

*Filter coffee & English breakfast tea included.
Our prices include VAT, excludes service charge at 12.5%
For further information regarding allergens in our dishes please ask a member of staff.*



MENU 2

TWO-COURSES £52 per person
THREE COURSES £60 per person

ADD OPTIONAL SHELLFISH COURSE for £25 PER PERSON

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbræ Oysters
& Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette

STARTERS

Choose 3

Fillet of Beef Tartare, Chipotle Mayonnaise

Burrata & Tomato Salad

Seared Chilli & Garlic Shrimp

Classic Caesar Salad

MAIN COURSES

Choose 3

Baked Aubergine, Marinated in Chilli, Soy & Mirin

Herb Crusted Yellowfin Tuna Loin, Baby Artichokes, Piquillo Peppers, Tardivo & Sherry Vinaigrette

Rib of Pork, Fennel & Apple, Herb dressing

225g Premium Irish Fillet Steak

320g USDA Prime Dry Aged Sirloin (£17 supplement)

680g USDA Prime Dry-Aged Bone-In Rib Eye (£40 supplement)

*Steaks for groups of 28 guests and above will be served medium rare
Please advise if you require Béarnaise & Peppercorn sauce to be served with the steaks
(charged per portion served at £2 each)*

FAMILY STYLE SIDES (to share)

Choose 3

Creamed Spinach

Pan-Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

French Fries

Seasonal Vegetables

DESSERTS

Choose 2

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Chocolate Cake

Cheese Plate

Filter coffee & English breakfast tea included.

Our prices include VAT, excludes service charge at 12.5%

For further information regarding allergens in our dishes please ask a member of staff.



MENU 3 £125
SMITH & WOLLENSKY SIGNATURE MENU

ADD OPTIONAL SHELLFISH COURSE for £25 PER PERSON

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbræ Oysters
& Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette

STARTERS

Choose 3

Burrata & Tomato Salad
Yellowfin Tuna Tartare
Hand-Dived Scottish Scallops, Garlic & Parsley Butter
Seared Chilli & Garlic Shrimp
Duck Rillettes

MAIN COURSES

Choose 3

Halibut Fillet, Vermouth, Samphire & Palourde Clams
New Season Rack of Lamb
680g USDA Prime Dry-Aged Bone-In Rib Eye
700g USDA Prime Dry-Aged T-Bone
Baked Aubergine, Marinated in Chilli, Soy & Mirin
Steaks for groups of 28 guests and above will be served medium rare
Please advise if you require Béarnaise & Peppercorn sauce to be served with the steaks
(charged per portion served at £2 each)

FAMILY STYLE SIDES

Choose 3

Creamed Spinach
Truffled Mac 'n' Cheese
Pan-Roasted Wild Mushrooms
Hashed Brown Potatoes
French Fries
Whipped Potatoes
Seasonal Vegetables

DESSERT

Choose 2

New York Style Cheesecake
Chocolate Cake
Selection of Ice Cream & Sorbet
Cheese Plate

Filter coffee & English breakfast tea included.
Our prices include VAT, excludes service charge at 12.5%
For further information regarding allergens in our dishes please ask a member of staff.