SMITH & WOLLENSKY

Est·1977

AMERICA'S STEAKHOUSE

COCKTAILS

HOUSE SELECTION

LYCHEE 76 18.75
Absolut Citron vodka, lychee liqueur, lemon juice & Canard-Duchêne Iconic Léonie Champagne

OLD CUBAN 18.75
Havana Club 7 year old rum, lime juice, fresh mint & Canard-Duchêne Iconic Léonie Champagne

BLOOM & BLUSH 18.75
Sapling English raspberry vodka, lemon juice & Coates & Seely English sparkling rosé

CHAMPAGNE COLADA 18.75
Legado organic white rum, passion fruit purée, lime, coconut cream & Canard-Duchêne Iconic Léonie Champagne

SLOE BLOSSOM 16.75
Sipsmith Sloe gin, Dreamsake Japanese sake, cherry syrup, Peychaud's bitters, lemon juice & egg white

PUMPKIN SPICED DAIQUIRI 16.75
Havana Club 7 year old rum, pumpkin purée, lime juice, cinnamon, vanilla syrup and bitters

VANILLA PASSION 16.75
Absolut Vanilla vodka, passion fruit purée, lime juice & sugar, served over crushed ice

ALMOST FIT 16.75
Saint James rhum agricole, agave syrup, fresh kiwi, lime juice, pineapple juice & egg white

WHISKEY MELON 16.75
Jameson Black Barrel, watermelon syrup, lemon juice, Peychaud's bitters & egg white

WHISKY FJORDS 16.75
Cutty Sark Original Scotch Whisky, Brännland Iscider, bitters, sparkling water & lemon zest

MAI TAI 16.75
Havana Club 7 year old rum, Wollensky's tiki rum blend, lime juice, apricot brandy & almond syrup

S&W GIN SLING 16.75
Sipsmith London Dry gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura bitters, pineapple juice & club soda

RYE & REASON 16.75
Fielden Rye whisky, King's Ginger liqueur, lemon, apple juice & honey

3 SHADES OF CRIMSON 16.75
Père Magloire VSOP, sweet vermouth & Campari

VIRGIN COCKTAILS

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

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

JASMINE PEACH 7.50
Peach purée, chilled jasmine green tea, lemon juice & sugar

PRIM & PROPER ABV 0.5% 12.00
Sipsmith FreeGlider non-alcoholic spirit, two dashes of Angostura bitters, cucumber, mint, lemon & ginger ale

MARTINIS & MANHATTANS

80ML SERVE

S&W MARTINI 19.95
Sapling English vodka or Sipsmith London Dry gin

S&W MANHATTAN 19.95
Four Roses bourbon

S&W RYE MANHATTAN 26.50
Rabbit Hole rye whiskey

BOTTOMLESS

BRUNCH BEVERAGES

Available for a maximum of one and a half hours while having a two course meal (price does not include food)

PROSECCO 26.00
Canal Grando

APEROL SPRITZ 39.00

CHAMPAGNE 59.00
Canard-Duchêne Iconic Léonie

SET MENU

TWO COURSES • 25.50

THREE COURSES • 29.50

AVAILABLE
SATURDAY & SUNDAY: 12:00PM–16:30PM

STARTERS

LOADED HASH
Bacon, fried egg, sour cream, Parmesan & jalapeños

S&W MUFFIN
Toasted muffin, beef patty, bacon & cheese

SMOKED SALMON
Scrambled eggs, avocado & flatbread

BURRATA
Fresh figs, marinated beets, crostini

MAIN COURSES

BRUNCH YORKSHIRE
Steak ends, horseradish, roasted potatoes & caramelised onion

WAFFLE & FRIED SPICED CHICKEN
Nashville hot sauce & maple syrup

ROASTED SALMON FILLET
Leek & ginger purée, roasted vegetables

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

200g NEW ZEALAND GRAIN-FED SIRLOIN
£10.00 supplement applies

DESSERTS

KEY LIME PIE
Meringue, citrus fruits, basil & lime curd

AMERICAN PANCAKES
Chocolate sauce & fresh berries

FRENCH TOAST
Orange & apple, crème fraîche

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

CANARD-DUCHÊNE ICONIC LÉONIE 18.50
Ludes, Champagne

CANARD-DUCHÊNE ICONIC ROSÉ 21.00
Ludes, Champagne

COATES & SEELY ROSÉ 18.75
Hampshire, England

CANAL GRANDO, PROSECCO 8.95
Veneto, Italy

WHITE WINE

175ML

L'ECLAT 'DOMAINE DE JOY' 10.15
Côtes de Gascogne, France

UMANI RONCHI 'VILLA BIANCHI' 12.35
Verdicchio, Marche, Italy

TE MUNA, CRAGGY RANGE 16.35
Sauvignon Blanc, Martinborough, New Zealand

MARC BRÉDIF, VOUVRAY 16.55
Chenin Blanc, Loire Valley, France, off dry

KENDALL JACKSON FAMILY 17.85
Chardonnay, Sonoma County, California

SIMONNET-FEBVRE CHABLIS 20.45
Chablis, France

SMITH & WOLLENSKY 21.25
Sauvignon Blanc, Napa Valley, California

SANFORD 29.10
Chardonnay, Sta. Rita Hills, California

ROSÉ WINE

175ML

CÔTÉ ROSÉ, DOMAINE LAFAGE 11.95
Syrah blend, Languedoc, France

PINK DIESEL 14.35
Grenache blend, Provence, France

RED WINE

175ML

CHÂTEAU D'AGEL CAZ'AILES 11.45
Syrah blend, Minervois, France

BERONIA RIOJA CRIANZA 12.85
Tempranillo, Rioja, Spain

HUNUC RESERVE 14.50
Malbec, Domaine Bousquet, Mendoza, Argentina

TORMARESCA NÈPRICA 15.45
Primitivo, Puglia

LE COQ VOLANT 16.15
Grenache/Syrah, Côte du Rhône, France

PLAN B FRESPANOL 16.65
Shiraz, Barossa Valley, Australia

LOUIS LATOUR, BOURGOGNE 19.35
Pinot Noir, Burgundy, France

FEDERALIST ZINFANDEL 21.25
Lodi, California

PASO D'ORO 24.25
Cabernet Sauvignon, Paso Robles, California

SMITH & WOLLENSKY 28.85
Meritage blend, Napa Valley, California

QUINTA ROMANEIRA 32.65
'Três Parcelas', Touriga Nacional, Douro, Portugal

SANFORD 34.50
Pinot Noir, Sta. Rita Hills, California

PIUS P.R.D. 35.60
Cabernet Sauvignon, Paso Robles, California

RUTHERFORD HILL 35.80
Merlot, Napa Valley, California

RIDGE 'LYTTON SPRINGS' 44.45
Zinfandel blend, Dry Creek Valley, California

ELIZABETH SPENCER 56.90
Special Cuvée, Cabernet Sauvignon, Napa Valley, California