



# LUNCH AND DINNER MENU

Noon - 3pm • Noon - 3.30pm Saturday and Sunday • 5.30pm - Midnight

## Soup

- Minted Pea & Sorrel Soup 5.25
- Chicken Soup with Dumplings 6.75
- Soupe de Poisson 7.75
- Chicken Soup with a Half Salt Beef Sandwich 10.75

## CRUSTACEA

Tankard of Black Velvet 8.75

## Oysters

- Isle of Islay Rocks *1/2 dozen* 11.50 *dozen* 22.00
- Fines de Claire Prestige *1/2 dozen* 13.00 *dozen* 25.50

## Shellfish

- Plateau de Fruits de Mer**  
*(for two) 28.50 per person*
- Royal with lobster (for two) 39.75 per person**

- Atlantic Prawns  
*1/4 pint* 6.50 *1/2 pint* 12.50
- Dressed Cornish Crab 15.50
- Lobster Mayonnaise  
*half* 19.75 *whole* 38.50

## Starters & Salads

- Chopped Liver . . . . . 6.50
- Avocado Vinaigrette . . . . . 6.75
- Endive, Roquefort & Walnut Salad *small* 7.75 *large* 11.75
- Roast Tomato, Goats' Cheese & Olive Tart . . . . . 8.00
- Croustade of Quail Eggs & Hollandaise . . . . . 8.50
- Deep Fried Whitebait *with tartare sauce* . . . . . 8.75
- Chopped Chicken & Tarragon Salad *small* 9.00 *large* 13.50
- Grilled Roman Artichokes *with salsa verde* . . . . . 9.25
- Matjes Herrings with Pumpernickel . . . . . 9.50
- Steak Tartare with Toast . . . . . 9.75  
*large: with salad and frites* . . . . . 19.50
- Asparagus Hollandaise . . . . . 10.50
- Salade Niçoise . . . . . *small* 10.50 *large* 15.75
- Escargots à la Bourguignonne *1/2 dozen* 10.50 *dozen* 19.75
- Sautéed Duck Livers *with a sauternes jus* . . . . . 10.75
- Lobster & Dorset Crayfish Salad *small* 11.50 *large* 19.75  
*with broad beans and asparagus*
- Brown & Forrest Smoked Salmon . . . . . 13.50  
*with buttered soda bread*
- Griddled King Prawns . . . . . *small* 14.75 *large* 22.50  
*with garlic & parsley butter*

## Eggs

- Eggs Benedict *small* 6.75 *large* 13.50
- Omelette aux Fines Herbes 6.75 - Omelette Arnold Bennett 10.75
- Soufflé Suisse 10.75 *with a gem heart salad* 14.25
- Kedgeree with Poached Egg 11.75

## CAVIAR

- Sevruga . . . . . Beluga . . . . .
- 30g: 55.00 50g: 90.00 30g: 115.00 50g: 195.00
- served with blinis and sour cream*

## Entrées, Roasts & Grills

- Salt Beef and Tzimmes 10.75
- Hamburger 11.75
- Toulouse Sausages 13.50  
*with puy lentils*
- Choucroute  
à l'Alsacienne 14.75
- Duck Confit 15.50  
*with sautéed ceps and rattes*
- Roast Chicken Landais 17.75  
*with lyonnaise potatoes*
- Double Lamb Chop 18.00  
*with 'bubble & squeak'*
- Grilled Calf's Liver 18.50  
*pancetta and sage*
- Wiener Schnitzel 19.00
- Wiener Holstein 20.00
- Fillet de Boeuf au Poivre 24.50

## STEAK FRITES

- Rib Eye 225g 21.75 - Fillet 200g 28.75
- served with a gem heart salad*

## Fish

- Fillet of Oat-Crusted Whiting 12.75  
*with celeriac & caper remoulade*
- Seared Mackerel 14.50  
*mediterranean vegetables & basil oil*
- Roast Fillet of Cod *finger leeks and cockles* 17.75
- Grilled Fish of the Day *served garnished* 21.50
- Whole Roasted Sea Bass 23.00
- Seared Scallops *with risotto nero* 23.50
- Tranche of Dover Sole *champagne beurre blanc* 27.50

## PLATS DU JOUR 16.75

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|------------------|-----------------------|-----------------|-------------------------|
| <i>Monday</i>    | Coq au Vin            | <i>Thursday</i> | Chicken, Ham & Leek Pie |
| <i>Tuesday</i>   | Slow Roast Pork Belly | <i>Friday</i>   | The Wolseley Fish Stew  |
| <i>Wednesday</i> | Faschierter Braten    | <i>Saturday</i> | 7 Hour Lamb             |

## DESSERTS

- Baked Vanilla Cheesecake 5.50
- Crème Brûlée 6.50 - Fresh Fruit Salad 6.50
- Elderflower and Mixed Berry Syllabub 7.00
- Caramelised Cherry Bakewell Tart *with crème fraîche* 7.25
- Apple Strudel *with vanilla ice cream* 7.25
- Raspberry & Apple Crumble 7.50 - Petit-Pot au Chocolat 7.50
- Kaiserschmarren with plum compote (25 mins) (for two) 7.50pp**
- Coupes**
- Raspberry 4.75  
*one large scoop of raspberry sorbet with a raspberry tulle*
- Chocolate Liégeois 7.00  
*vanilla and chocolate ice creams, whipped cream and hot chocolate sauce*
- Amandine 7.25  
*pistachio, hazelnut and almond nougat ice creams, whipped cream and butterscotch sauce*
- Lemon Meringue 7.25  
*crushed meringue, lemon curd and lemon yoghurt ice cream, whipped cream and flaked almonds*
- Banana Split 7.50  
*caramelised banana, vanilla ice cream, whipped cream with hot chocolate sauce and flaked almonds*

## Savouries & Cheese

- Welsh Rarebit 6.75 - Buck Rarebit 6.75

## Cheese:

- Lincolnshire Poacher, Waterloo, and Harbourne Blue *served garnished* 9.00

◆ Sandwiches and Patisserie are available from the Café Menu ◆

Cover Charge 2.00 • Prices include VAT • No Photography • No Cheques • A discretionary 12½% Service Charge will be added to your bill