

# CHAMPAGNE

## Champagne & Sparkling Wines

	Glass <i>150ml</i>	Bottle	Half	Magnum
Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene	13.95	62.00	~	
Pommery Brut Royal NV	18.50	84.00	52.00	168.00
Camel Valley Brut 2020, Cornwall	18.00	82.00	~	
Ayala Rosé Majeur NV	18.50	88.00	~	
Hambledon Classic Cuvée Rosé NV	~	90.00	~	
Paul Bara Brut Reserve NV, Bouzy	19.75	92.00	~	
Delamotte Blanc de Blancs Brut NV	~	96.00	~	
Pol Roger Brut Réserve NV	~	99.00	~	
Billecart-Salmon Rosé	~	112.00	56.00	
Bollinger Grande Année 2014	~	175.00	~	
Pommery Cuvée Louise 2005	~	223.00	~	
Pol Roger Cuvée Sir Winston Churchill 2013	~	228.00	~	
Krug Grande Cuvée	~	277.00	141.00	



## Dessert Wines

	Glass <i>100ml</i>	Bottle	Half
Monbazillac 'Jour de Fruit' 2021, Domaine de l'Ancienne Cure	11.25	~	36.00
Lt. de Château Sigalas Rabaud 2013, Sauternes	12.50	~	43.00
San Emilio Pedro Ximenez, Lustau	13.00	73.00	~
Rasteau Vin Doux 2020, Domaine La Luminaille	15.00	~	79.00 <i>50cl</i>
Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary	21.00	~	86.00 <i>50cl</i>



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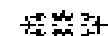
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**Cover Charge 2.50**

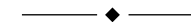
*Prices include VAT.*

*A discretionary 15% Service Charge will be added to your bill.*

*All gratuities are managed independently.*

*Please inform your server if you have any food allergies or special dietary needs.*

*All wines contain sulphites and some may contain allergens.*



*No Flash or Intrusive Photography please.*

## COFFEE ~ HOT CHOCOLATE

### Coffee

Espresso . . . . .	<i>small</i> 5.50	<i>large</i> 6.25
Macchiato . . . . .	<i>small</i> 5.50	<i>large</i> 6.25
Noisette . . . . .	. . . . . 5.50	
Cappuccino . . . . .	<i>small</i> 6.25	<i>large</i> 6.50
Café Crème . . . . .	<i>small</i> 6.25	<i>large</i> 6.50
Caffè Freddo . . . . .	<i>with vanilla syrup</i> 6.75	
Mocha . . . . .	<i>topped with cream</i> 6.50	
Americano . . . . .	. . . . . 6.50	

*all available decaffeinated or with almond, oat and soya milk.*  
 ♦ *extra shot* 2.50 *with whipped cream* 1.50 ♦

### HOT CHOCOLATE

The Wolseley 7.50  
*with whipped cream* 8.00 *with rum* 10.25  
 Fondant 6.00 ~ **Hot Chocolate Gourmand 8.50**

### Affogato 7.75

*espresso poured over vanilla ice cream*

### Marocchino 6.25

*short espresso and rich chocolate, with steamed milk*

### Wiener Kaffee 6.50

*large espresso with whipped cream*

### Einspänner 7.00

*long espresso, with steamed milk and whipped cream*

### Mozart 8.75

*hazelnut liqueur, long espresso, hot chocolate  
 with crème chantilly and almond flakes*

### The Wolseley Imperial 10.50

*mandarin napoleon and cognac, long espresso, hot milk  
 topped with chocolate and whipped cream*

## WINES BY THE GLASS

### Red Wines by the Glass 175ml

Vignes d'Oc Rouge 2022, Languedoc . . . . .	8.75
Moulin de Gassac 'Classic' 2022, Hérault . . . . .	9.50
Cabernet Sauvignon 2021, Domaine de Mont d'Hortes, Languedoc . . . . .	10.50
Corbières 2019, Château la Bastide, Languedoc . . . . .	11.50
Pinot Noir 'La Muse de Cabestany' 2021, Pays d'Oc . . . . .	12.00
Château La Grave Singalier 2019, Bordeaux Supérieur . . . . .	13.00
Ribeiro Santo 2020, Carlos Lucas, Dao . . . . .	13.75
Cheverny Gamay-Pinot Noir 2021, Salvard, Loire . . . . .	14.25
Valpolicella 2022, Allegrini, Veneto . . . . .	14.50
Cahors Malbec 'Cuvée Juline' 2018, Domaine La Bèrangerie . . . . .	15.00
Côtes du Rhône, Domaine La Soumade 2020, André Roméro . . . . .	15.50
Le Bourgogne Pinot Noir 2020, Domaine Chanson . . . . .	16.75
Rioja Reserva 2018, Bodegas Izadi . . . . .	17.00
Shiraz 2019, Hartenberg, Stellenbosch, South Africa . . . . .	17.50
Brouilly, Château de Pierreux 2021, Beaujolais . . . . .	17.75
Rosso di Montalcino 2021, Tenuta di Argiano, Tuscany . . . . .	18.00
Barbera d'Alba 2021, Elio Altare, Piemonte . . . . .	18.50
The Wolseley Selection Médoc 2012, Château La Tour de By, Bordeaux . . . . .	20.00
Gigondas 'Les Fouilles' 2020, Domaine Burle, Southern Rhône . . . . .	20.75
Ribera del Duero Corimbo 2018, Bodegas La Horra . . . . .	21.75

### Sherry

	Glass	Bottle
Puerto Fino, Solera Reserva, Lustau . . . . .	10.25	58.00
Papirusa Manzanilla, Solera Reserva, Lustau . . . . .	10.25	58.00
Los Arcos Amontillado, Solera Reserva, Lustau . . . . .	11.25	61.00
San Emilio Pedro Ximénez, Lustau . . . . .	13.00	73.00

### Port

	Glass
Fonseca Unfiltered LBV Port 2016 . . . . .	11.25
Fonseca 10 year Tawny Port . . . . .	13.75
Fonseca Vintage 1985 . . . . .	21.00

Port & Sherry are served in 100ml measures.

# WINES BY THE GLASS

## Champagnes and Sparkling Wines by the Glass

150ml

Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene 13.95  
 Pommery Brut Royal NV 18.50~Camel Valley Brut 2019, Cornwall 18.00  
 Ayala Rosé Majeur NV 18.50~Paul Bara Brut Reserve NV, Bouzy 19.75

## Rosé Wines by the Glass 175ml

Rosé de Triennes 2022, IGP Méditerranée, Provence . . . . . 13.75  
 Rosa dei Frati, Ca'dei Frati, Lombardia . . . . . 16.75  
 Sancerre Rosé 2021, Domaine Sautereau, Loire . . . . . 20.00  
 Domaines Ott Rosé 2022, Clos Mireille, Côtes de Provence . . . . . 21.00

## White Wines by the Glass 175ml

Les Fleurs de Montblanc 2022, Pays d'Oc . . . . . 8.75  
 Château Haut Rian Semillon/Sauvignon 2022, Bordeaux . . . . . 9.50  
 Vignes d'Oc Chardonnay 2022, Languedoc . . . . . 10.50  
 Bianco di Custoza 2022, Monte del Fra, Veneto. . . . . 11.00  
 Muscadet de Sèvre et Maine 'Sur Lie' 2020, Grand Mouton . . . . . 11.75  
 Viognier 2022, 'French Ambush', Languedoc . . . . . 12.00  
 Grüner Veltliner 2022 'Lois' Loimer, Niederösterreich . . . . . 13.00  
 Valençay Sauvignon Blanc/Chardonnay 2022, Sébastien Vaillant . . . . . 14.00  
 Sauvignon de Touraine 2021, Domaine Guy Allion, Loire . . . . . 15.00  
 Mâcon Uchizy 2022, Domaine Talmard, Bourgogne . . . . . 15.50  
 Bacchus 2022, Camel Valley, Cornwall, England . . . . . 15.75  
 Albariño 'Abadia de San Campio' 2022, Bodegas Terras Gauda . . . . . 16.25  
 Vouvray Sec 2021, Didier Champalou, Loire . . . . . 16.75  
 Sauvignon Blanc Te Wā 2020, Ata Rangī, Martinborough . . . . . 17.50  
 Saint Véran 2020, Domaine de la Croix Senaillet, Bourgogne . . . . . 18.00  
 Pinot Grigio 2022, Franz Haas, Alto Adige . . . . . 18.50  
 Riesling d'Alsace 'Les Grandes Lignes' 2021, Domaine Léon Boesch . . . . . 19.00  
 Chablis 2022, Domaine Gilles et Nathalie Fèvre, Bourgogne. . . . . 19.50  
 The Wolseley Selection Sancerre 2021, Domaine Dezat, Loire . . . . . 19.75  
 Etna Bianco 2022, Graci, Sicilia . . . . . 20.00  
 Pinot Blanc 'Seeberg' 2020, Prieler, Burgenland . . . . . 20.25  
 Pouilly Fuissé 2021 'Vieilles Vignes', Domaine des Deux Roches . . . . . 21.25

A smaller glass size is available on request.

For our full selection of Wines by the bottle, please refer to the main wine list.

# TEA ~ JUICES

## Tea and Infusions

### The Wolseley Collection Tea

English Breakfast . . . . . 5.95  
 Earl Grey . . . . . 5.95  
 Afternoon Blend . . . . . 5.95  
 Assam . . . . . 5.95  
 Caramel Tea . . . . . 5.95  
 Chocolate Tea . . . . . 5.95  
 Yunnan Green Tea . . . . . 5.95  
 Jasmine Bud . . . . . 5.95

### Canton Tea

Darjeeling . . . . . 5.95  
 Lapsang Souchong . . . . . 5.95  
 Genmaicha Green Tea . . . . . 5.95

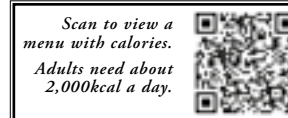
### Iced Tea

The Wolseley Iced Tea . . . . . 5.95  
 Camomile & Elderflower Iced Tea. . . . . 5.95  
 Yunnan Green, Lime and Mint Iced Tea . . . . . 5.95

### Infusions

Canarino 3.00 Camomile 5.75  
 Berry & Hibiscus 5.95 Rosebuds 5.95 Fresh Mint 5.95

*Decaffeinated tea available.*



## Juices

	Small	Large		Small	Large
Grapefruit. . . . .	5.50	6.50	Cold Pressed Apple	5.50	6.50
Orange. . . . .	5.50	6.50	Cold Pressed Carrot	5.50	6.50
Seasonal Juice . . . . .	5.50	6.50	Fresh Pineapple . . . . .	5.50	6.50

*Fresh ginger juice available to add.*

### Pressé

Lemon *served hot or cold* . . . . . 4.50  
 Hot Toddy *rum or whisky* . . . . . 8.50

## MILKSHAKES

*made with ice cream:* Vanilla, Chocolate, Banana, Strawberry 6.75

# COLD BREAKFAST

Available until 11.30am

## VIENNOISERIE

All items are vegetarian.

**Croissant au Beurre** (170) 5.75    **Pain au Chocolat** (285) 5.75    **Pain aux Raisins** (240) 5.75

**Cannelés Bordelais (2)**  
(330) 3.75

**Banana Bread with vanilla butter and fruit compote** 5.75

## Smoothies

Avocado, Apple, Banana, Ginger & Turmeric (152) 9.00

Mixed Berries, Banana & Coconut Milk (135) 9.00

## Juice Blend

Wolseley Green Juice (32) kale, spinach, celery, cucumber & ginger 10.25

## Cereals and Fruit

All items are vegetarian.

The Wolseley Müesli (389) 7.25    Pink Grapefruit(vg) (95) . . . 6.75

Granola (675) . . . 8.75    Yoghurt: Greek or Low Fat (220) 5.50

with banana (726) 10.50    Prunes with Orange & Ginger(vg) (140) 6.50

Birchermüesli (350). 9.75    Fresh Fruit Salad(vg) (125) 10.95

Caramelised Pink Grapefruit(vg) (175) 7.75

## Yoghurt Pots

Mango, Banana & Chia Seed (268) 10.75    Lemon Yoghurt, Granola & Fruit Compote (530) 11.50

Scan to view a menu with calories.  
Adults need about 2,000kcal a day.



# DRINKS

## Whiskies

### Scottish

Johnnie Walker Black 14.75  
Glenmorangie 10 year 14.75  
Singleton 12 year. . 15.00  
Chivas Regal Mizunara 14.75  
Chivas Regal 12 year . 15.00  
Glenfiddich 12 year. . 15.75  
Craigellachie 13 year . 15.50  
Glenkinchie 12year. . 15.75  
Talisker 10 year. . . 16.50  
Caol Ila 12 year. . . 15.75  
Balvenie 14 year . . 18.00  
Lagavulin 16 year . . 18.00  
Glenfarclas 25 year. . 34.00

### American

Jack Daniels . . . . 12.00  
Bulleit Bourbon or Rye . 14.00  
Woodford Reserve. . . 13.75  
Bulleit Bourbon 10 year . 14.75  
Old Forester Bourbon. . 15.50  
Woodford Double Oak . 17.75  
Jack Daniels Single Barrel 17.25

### Irish

Jameson Black Barrel . 13.00  
Bushmills Blackbush . . 14.25  
Bushmills Malt 10 year . 14.50  
Redbreast 12 year. . . 15.25

## Armagnac

Clos Martin VSOP 8 year 13.75~Baron de Sigognac 20 year 19.75

## Cognac

Martell VSOP 14.00~Maxime Trijol VSOP 13.75  
Hine Rare VSOP 14.50~Hennessy XO 24.75

## Calvados

Camut 6 year . . . 13.75  
Dupont 1988 . . . 18.00  
Lemorton  
Domfrontais 15 year 22.25

## Eaux de Vie

Poire Williams . . . . 13.25  
Kirsch d'Alsace . . . . 14.25  
Marc de Gewürztraminer 13.75  
Marc de Bourgogne . . 13.75  
Grappa di Nosiola Pilzer 15.50

## Liqueurs

Italicus . . . . 10.25    Briottet    Sambuca . . . . 10.25  
Bepi Tosolini    Triple Sec . 10.25    Tia Maria . . . . 10.25  
Saliza Amaretto 11.25    Drambuie    10.25    Benedictine    12.00  
Chartreuse . . 12.00    Grand Marnier 12.00

All spirits are served in 50ml measures • Smaller measures are available on request.

VAT is included in all prices.

# DRINKS

## Beer & Cider

- Stiegl 6.75 330ml draught: Goldbräu or Columbus Pale Ale or Weisse  
 Stiegl Glutenfrei 5.75 330ml bottle  
 Lucky Saint Lager (0.5% vol) 5.75 330ml bottle ~ Small Beer Lager (2.1% vol) 5.75  
 Small Beer Dark Lager (1.0% vol) 5.75 ~ Sassy Cider Brut 5.75 330ml bottle

## Alcohol Free Beer & Cider

- Stiegl Freibier (alcohol free) 5.75 330ml bottle  
 Sassy Normandy Cider (alcohol free) 6.00 275ml bottle

## Aperitifs

- |  |                                   |
|--|-----------------------------------|
| Kir Breton . . . . . 7.75                        | Kamm & Sons . . . . . 11.00       |
| Kir with bourgogne aligoté . . 11.25             | Lillet . . . . . 11.75            |
| Kir Royal . . . . . 17.75                        | Ricard, Pernod, Noilly Prat 11.75 |
| Campari, Punt e Mes,<br>Dubonnet . . . . . 11.00 | Pastis Janot . . . . . 17.00      |

## Vodka

- |                                  |                               |
|----------------------------------|-------------------------------|
| <b>Gin</b>                       | Ketel One . . . . . 12.50     |
| Bombay Sapphire . . . . . 14.75  | Black Cow . . . . . 13.00     |
| Tanqueray, Oxley . . . . . 14.75 | Absolut Elyx . . . . . 14.25  |
| Tanqueray 10, Hendricks 15.95    | Belvedere, Grey Goose . 16.75 |
| Sipsmith, Plymouth. . . 16.75    | Cîroc, Tito's . . . . . 16.75 |
| Monkey 47, Fishers. . . 16.75    |                               |
| Bombay Star . . . . . 17.75      |                               |

## Tequila/Mezcal

## Rum

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| El Jimador Blanco . . . . . 13.00 | Don Julio Blanco . . . . . 14.00 |
| Casamigos Mezcal . . . . . 15.25  | Casamigos Añejo . . . . . 17.75  |
| Patron Añejo. . . . . 17.50       |                                  |
- All spirits are served in 50ml measures.  
 Smaller measures are available on request.  
 VAT is included in all prices.
- |   |                              |
|---|------------------------------|
| Havana Club 3 year . . 12.25                            | Casamigos Mezcal . . . 15.25 |
| Myers's . . . . . 13.75                                 | Casamigos Añejo . . . 17.75  |
| Mount Gay XO . . . . . 14.25                            | Patron Añejo. . . . . 17.50  |
| Havana Club 7 year . . 15.25                            |                              |
| Bacardi Anos 8 year. . 17.00                            |                              |
| Ron Zacapa Centenario<br>Solera 23 year . . . . . 18.00 |                              |

Fevertree Mixers: Tonic, Indian Tonic, Mediterranean Tonic, Elderflower Tonic,  
 Lemonade, Ginger Ale, Smoky Ginger Ale, Ginger Beer.

## Mineral Water/Soft Drinks

- |                               |                     |
|-------------------------------|---------------------|
| Kingsdown Still and Sparkling | 33cl/75cl 3.95/5.95 |
| Selection of Fruit Juices     | from 5.50           |
| All Sodas                     | from 4.75           |

# HOT BREAKFAST

Available until 11.30am

- \*Classic Porridge(v) (630) . . . . . 7.50  
 Creamed Porridge Oats, Fruit Compote(v) (874) . . . . . 9.95  
 Crispy Bacon Roll (676) . . . . . 10.75  
 . . . . . with fried egg (835) 13.25  
 \*Pancakes or \*French Toast . with maple syrup(v) (1260) 13.75  
 . . . . . with bacon (1375) 16.25  
 . . . . . with seasonal berries(v) (1421) 18.75  
 Mashed Avocado with Confit Tomato on Wholemeal Toast(vg)(529) 13.75  
 Bagel, Smoked Salmon & Cream Cheese (687) . . . . . 18.50

## The English 23.75

choice of Fried 995), Poached (825) or Scrambled Eggs (1072) with Bacon,  
 Sausage, Baked Beans, Tomato, Black Pudding and Mushroom

- Fried (295), Poached (48) or Scrambled Eggs (498) (v) from 8.50  
 2 Boiled Eggs with 'Soldiers'(v) (532) . . . . . 9.75  
 Omelettegruyère (737) 13.75 jambon (525) 14.50 arnold bennett (1024) 18.75  
 Eggs Benedict . . . . . small (591) 13.50 large (1095) 19.75  
 Eggs Florentine(v). . . . . small (477) 14.25 large (853) 20.75  
 Eggs Royale . . . . . small (570) 14.95 large (1042) 22.50  
 Smoked Salmon and Scrambled Eggs (860) . . . . . 21.50

## SPECIALITIES

- Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg(v) (317) . 14.95  
 Grilled Kipper with Mustard Butter (746) . . . . . 16.50  
 Devilled Lamb Kidneys (752) . . . . . 17.75  
 Fried Haggis and Duck Eggs with a Whisky Sauce (1008). . . . . 19.50  
 \*Kedgeree, poached egg (771) . . . . . 24.75  
 The Wolseley Fishcake  
 with Poached Egg and Hollandaise . small (602) 12.50 large (1191)

Toast: baguette, white or wholemeal bloomer, sourdough, gluten free: white or seeded 3.00  
 butter, homemade preserves 2.50 lemon curd and nutella 3.00

\*Vegan and gluten free options available.

Please inform your server if you have any food allergies or special dietary needs.

# CAFÉ MENU

Available from 11.30am

## CRUSTACEA & CAVIAR

### Oysters

- Jersey Rocks (8) 5.50 each
- Achill Island Rocks (8) 5.50 each

### Shellfish

- 1/4 pint of Atlantic Prawns (404) 9.95
- Steamed Palourde Clams *with* Oriental Dressing (325) 17.50
- Prawn & Avocado Cocktail (644) 20.75
- Dressed Dorset Crab (424) 23.95
- Crevettes Roses, Sauce 'Marie Rose' (527) (6) 23.75
- Petit Plateau de Fruits de Mer (986) 34.00

### Caviar

- Lobster & Caviar Omelette 'Adrian' (992) 72.50
- Scrambled Eggs & Oscietra (525) **15g:** 52.50
- Sturia Oscietra (515) **30g:** 110.00
- Sturia Oscietra (585) **50g:** 185.00  
*served with blinis and sour cream*

### Soups

- Chilled Vichyssoise (501) . . . . . 9.75
- Chicken Soup with Dumplings (554) . . . . . 10.95

## SALADS

- Heritage Beetroots, Mâche and Goats' Curd Salad (333) 13.75
- Heritage Tomatoes, Grilled Courgette and Caerphilly Cheese Salad . . . . . 13.50
- Chopped Chicken (636) . . . . . 17.75
- Salade Niçoise (380). . . . . 17.75

(v) Vegetarian

*For our afternoon tea offer please see page ten.*

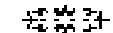
*Please inform your server if you have any food allergies or special dietary needs.*

# THE BAR

## BAR SNACKS

Available from 11.30am

- Crisps(vg) 3.25
- Green Olives(vg) 3.25 ~ Salted Almonds(vg) 3.25
- Gougères au Fromage (2)(v) 3.95
- Croque Monsieur 15.50
- Severn & Wye Oak-Smoked Salmon 19.75  
*served with blinis and sour cream*
- Sturia Oscietra **30g:** 110.00
- Sturia Oscietra **50g:** 185.00  
*served with blinis and sour cream*



## DESSERT WINES

BY THE GLASS

- Monbazillac 'Jour de Fruit' 2021,  
Domaine de l'Ancienne Cure . . . . . 11.25
- Lt. de Château Sigalas Rabaud 2013, Sauternes . . . . . 12.50
- San Emilio Pedro Ximenez, Lustau . . . . . 13.00
- Rasteau Vin Doux 2020, Domaine La Luminaille . . . . . 15.00
- Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary . . . . . 21.00



# AFTERNOON TEA

Available from 3.30pm

## CLASSIC AFTERNOON TEA

(1712) 39.50

**Assorted Finger Sandwiches**

**Fruit Scones**

with homemade jam and clotted cream

**Selection of Cakes**

**The Wolseley Collection Teas**

English Breakfast • Afternoon Blend • Earl Grey

Assam • Yunnan Green Tea • Jasmine Bud

Chocolate Tea • Caramel Tea

**Canton Teas**

Darjeeling • Lapsang Souchong • Genmaicha Green Tea

## THE WOLSELEY CREAM TEA

(540) 18.50

**Fruit Scones**

with homemade jam and clotted cream

**Choice of Teas**

## THE WOLSELEY CHAMPAGNE TEA

(1712) 55.00

**OUR CLASSIC AFTERNOON TEA**

served with a glass of Pommery Brut Royal NV

Scan to view a menu with calories.  
Adults need about 2,000kcal a day.



# CAFÉ MENU

Available from 11.30am

## Eggs

Eggs Benedict . . . . .	<i>small</i> (591) 13.50	<i>large</i> (1095) 19.75
Eggs Florentine(v). . . . .	<i>small</i> (477) 14.25	<i>large</i> (853) 20.75
Eggs Royale . . . . .	<i>small</i> (570) 14.95	<i>large</i> (1042) 23.50
Omelettes: <i>aux fines herbes</i> (v)	12.00	<i>gruyère</i> (v)13.75
<i>jambon</i>	14.50	
Omelette Arnold Bennett . . . . .	18.75	
Smoked Salmon and Scrambled Eggs (860) . . . . .	21.50	

## HOT SANDWICHES

Croque Monsieur (1262). . . . .	15.75
Croque Madame (1340) . . . . .	17.50
Welsh Rarebit . . . . .	<i>small</i> (341) 8.75 <i>large</i> (633) 15.50
Bagel, Smoked Salmon & Cream Cheese (687) . . . . .	18.50
The Wolseley Cheeseburger . . . . .	19.75
Chicken Schnitzel (832) <i>pickled red cabbage and emmental</i> . . . . .	21.00

## Plâts

Tarte Provençale (326) <i>with an olive tapenade</i> . . . . .	12.95
Matjes Herrings with Beetroot and Horseradish (393) . . . . .	14.25
Avocado Vinaigrette(vg) (438) . . . . .	14.50
Steak Tartare . . . . .	<i>small</i> (242) 16.95 <i>large</i> (842) 32.25
Severn & Wye Oak-Smoked Salmon (267) . . . . .	19.75
Soufflé Suisse, Gem Heart Salad (764) . . . . .	23.25
Smoked Haddock Kedgeree with a Poached Egg (771) . . . . .	24.75
Flat Iron Steak <i>pommes frites and sauce béarnaise</i> (1004) . . . . .	29.50
Fish of the Day . . . . .	34.50

## Vegetables~Side Salads

Pommes Frites(vg) 6.00	Buttered Pink Fir Potatoes (321) 5.75	Creamed Mash 6.00
Pickled Cucumber Salad(vg) 5.95	Ratatouille(vg) 6.00	Creamed Spinach 6.50
Mixed Green Salad (vg) (96) 6.50	Plum Tomato and Shallot Salad (190) 6.50	
	Broccoli Florets with Parmesan 6.75	

Scan to view a menu with calories.  
Adults need about 2,000kcal a day.



## SAVOURIES ~ DESSERTS

*Available from 11.30am*

### CHEESE~SAVOURIES

British and Irish Cheeses 15.50  
*Durus, Cashel Blue, Caerphilly*



Welsh Rarebit . . . *small* 8.75 *large* 15.75  
London Rarebit. . . *small* 9.75 *large* 18.95

### PÂTISSERIES & DESSERTS

*All items are vegetarian.  
For vegan options please ask your server.*

#### Friandises

The Wolseley Bronzed Truffles (191) 5.25  
\*Seasonal Macarons (344) 6.75

Crème Brûlée (632) 8.50

Black Forest Gâteau (674) 9.50

\*Chocolate & Orange Truffle Torte (435) 9.50

Baked Vanilla Cheesecake (587) 11.50

The Wolseley Fruit Crumble (688) 12.50  
*with vanilla crème anglaise*

Apfel Strudel (468) 12.50  
*with calvados crème chantilly*

*\*Some of our biscuits and cakes are wheat free;  
for nut allergies please ask your waiter for guidance.*

*Please inform your server  
if you have any food allergies or special dietary needs.*



## COUPES ~ CAKES

*Available from 11.30am*

### Éclairs

Chocolate (491) 7.50 ~ Raspberry Chantilly Éclair (514) 7.50

### CAKES

The Wolseley Battenberg (472) 6.50

Carrot Cake (425) 8.95

Sachertorte (544) 9.50

### ICE CREAM COUPES

*All items are vegetarian. For vegan options please ask your server.*

Pimms Sorbet (156) 7.50

*one large scoop of pimms sorbet with a chocolate tuile*

Coupe Chocolat Liégeois (966) 10.95

*vanilla and chocolate ice creams,  
whipped cream and bitter chocolate sauce*

Coupe Lucian (828) 11.95

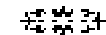
*pistachio, hazelnut and almond nougatine ice creams,  
whipped cream and butterscotch sauce*

Banana Split (1004) 11.95

*caramelised banana, vanilla ice cream (vegan ice cream available),  
whipped cream with bitter chocolate sauce and flaked almonds*

*\*Some of our biscuits and cakes are wheat free;  
for nut allergies please ask your waiter for guidance.*

*For our afternoon tea offer please see page ten.*



Scan to view a  
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2,000kcal a day.

