

SAVOURIES & DESSERTS

CHEESE~SAVOURIES

Cheese Selection (530) 15.50
Cashel Blue, Pont-l'Évêque, Brightwell Ash, Beaufort d'Été
served with crackers and fruit chutney

Welsh Rarebit *small* (341) 8.75 *large* (633) 15.95

London Rarebit *small* (471) 9.75 *large* (942) 18.95

PÂTISSERIES & DESSERTS

Friandises and Éclairs

The Wolseley Bronzed Truffles (191) 5.50

*Seasonal Macarons (344) 7.50

Chocolate Éclair (491) 8.50

Salted Caramel Éclair (465) 8.50

*Crème Brûlée (632) 9.50

Black Forest Gâteau (674) 9.50

*Chocolate & Orange Truffle Torte (435) 9.50

Vanilla Mille-Feuille (355) 10.50

Baked Vanilla Cheesecake (587) 12.50

The Wolseley Fruit Crumble (688) 13.50

with vanilla crème anglaise

Apfel Strudel (469) 12.75

with calvados crème chantilly

CAKES

The Wolseley Battenberg (472) 7.50

Carrot Cake (425) 8.95 ~ Sachertorte (544) 9.50

ICE CREAM COUPES

*Blood Orange Sorbet (vg) (197) 7.50

one large scoop of blood orange sorbet with a citrus tuile

*Coupe Chocolat Liégeois (966) 11.50

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

*Knickerbocker Glory (642) 12.50

caramelised pineapple, coconut sorbet, lime zest & vanilla chantilly

*Coupe Lucian (828) 12.50

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

*Banana Split (1004) 12.50

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

*All items are vegetarian, for vegan options please ask your server. *gluten free*



The WOLSELEY

🦋 DINNER MENU 🦋

GIFT VOUCHERS

If you would like to purchase one of our gift vouchers, please scan the QR code.



CALORIES

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



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.

No Flash or Intrusive Photography please.

(v) Vegetarian (vg) Vegan

THE WOLSELEY HOSPITALITY GROUP

The Wolseley, The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's

www.thewolseleyhospitalitygroup.com



CAVIAR & CRUSTACEA

OYSTERS

- Jersey Rocks (8) 5.95 each
 Rossmore Natives (9) 5.95 each
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 Tankard of 'Black Velvet' 15.25

CAVIAR

- Smoked Salmon Blinis
 with Oscietra 15g: (525) 70.00
 Lobster & Caviar Omelette 'Adrian' (992) 72.50
 Sturia Oscietra 30g: (515) 110.00
 Sturia Oscietra 50g: (585) 185.00
served with blinis and sour cream

SHELLFISH

- 1/4 pint of Atlantic Prawns (404) 10.75
with mayonnaise
 Steamed Palourde Clams (325) 17.50
with oriental dressing
 Prawn & Avocado Cocktail (644) 21.50
 Dressed Dorset Crab (424) 23.95
 Crevettes Roses (642) 23.75
*sauce 'marie rose'
 (6 pieces)*
 Petit Plateau de Fruits de Mer (986) 35.00

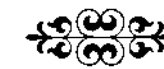
HORS D'OEUVRES

SOUPS

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| French Onion Soup (v) (281) 10.50
<i>with gratinéed croûtons</i> | Chicken Soup with Dumplings
(554) 10.95 |
| Ham Hock Terrine (401) 12.75
<i>pain de campagne, cornichons
and celeriac remoulade</i> | Severn & Wye Oak Smoked Salmon (267) 19.95
<i>with buttered seeded bread</i> |
| Leek & Blue Cheese Tart (v) (577) 12.50
<i>with parsley oil</i> | Steak Tartare
<i>small: with toast (242) 17.75
large: with frites and salad (842) 32.50</i> |
| Matjes Herrings (393) 15.50
<i>with beetroot and horseradish</i> | Escargots à la Bourguignonne (1031) 17.50
<i>1/2 dozen</i> |
| Croustade of Quail Eggs (635) 15.50
& Hollandaise (v) | Seared Scallops (329) 23.50
<i>jerusalem artichoke purée,
lemon & caper dressing</i> |
| Goujons of Haddock 17.75
<i>with tartar sauce</i> | Butterflied King Prawns 24.50
<i>with smoked chilli butter</i> |

SALADS

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| Quinoa & Superfoods Salad (vg) (296) 12.75
<i>with a citrus dressing</i> | Avocado Vinaigrette (vg) (438) 15.50
<i>salade mâche, tarragon dressing</i> |
| Chopped Chicken & Avocado Salad (636) 18.50
<i>with a tarragon dressing</i> | |
| Salade Niçoise (380) 18.50
<i>with 'agromar' tuna</i> | Heritage Beetroot Salad (v) (333) 14.50
<i>salade mâche and goats' curd</i> |



PRIX-FIXE

2 COURSES 28.75 3 COURSES 33.75

- French Onion Soup (281) *with gratinéed croûtons (v)* or Salmon Rillettes (297)
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 Pan-seared Fillet of Sea Bream (399) *crushed pink fir potatoes, baby spinach, preserved lemon dressing*  
 or Soufflé Suisse (764) *gem heart salad(v)* or Veal & Bacon Meatballs (509) *creamy polenta and niçoise sauce*  
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 Salted Caramel Éclair (465) or Blood Orange Sorbet (vg) (197)

ENTRÉES

FISH

- Smoked Haddock Kedgeree (771) 25.50
with a poached egg
 The Wolseley Fishcakes (606) 27.50
with a lobster bisque sauce
 Fish of the Day 35.50
served fully garnished
 Seared Fillet of Hake 36.50
cauliflower purée and wild mushrooms
 Lobster with Garlic Butter
samphire and medium cut chips
half 36.95 whole 62.00
 Fillets of Lemon Sole 'Grenobloise' (535) 38.50
lemons, capers and croutons

SCHNITZELS

- served with lingonberry compote*
 Chicken Schnitzel (587) 23.75
 Wiener (519) 38.50
 Wiener Holstein (634) 39.50
anchovy, capers and fried egg

MEAT

- The Wolseley Cheeseburger (844) 19.75
club sauce, brioche bun
 Choucroute à l'Alsacienne (1232) 28.95
sauerkraut, pommes vapeur
 Roast Corn Fed Chicken (469) 29.50
potato & sage rösti, savoy cabbage and jus rôti
 Confit of Duck 30.50
*braised red cabbage, confit jerusalem artichoke,
sauce soubise*
 Calf's Liver and Bacon (629) 37.50
melted onions, sauce robert
 Roast Cannon of Lamb (723) 39.75
*smoked aubergine purée, artichokes
and a rosemary jus*
 Coq au Vin, Creamed Potatoes
(for one) (899) 31.50 (for two) (1807) 55.00

STEAKS

- Onglet (1253) 32.50 ~ Entrecôte (1118) 39.75
served with béarnaise sauce and pommes frites
 Fillet Steak au Poivre 45.00

VEGETARIAN & VEGAN

- Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (344) 15.95
 Gnocchi, Roast Pumpkin, Trompette Mushrooms, Sage & Pine Nuts (vg) *small (441) 16.50 large (602) 20.50*
 Soufflé Suisse (674) 19.95 with a Gem Heart Salad (674) 23.75
 Aubergine Schnitzel with Mayfield Cheese (505) 21.50
 Cauliflower and Chickpea Makhani, Cumin Basmati Rice and Crispy Shallots (vg) (715) 24.50

VEGETABLES & SIDE SALADS

- pommes frites (vg) (741) 6.00 ~ chantenay carrots (257) 5.50 ~ creamed mash (309) 6.00
 ratatouille (vg) (154) 6.00 ~ creamed spinach (527) 6.50 ~ broccoli florets with parmesan (185) 6.75
 green beans with chilli and garlic (vg) (189) 6.50 ~ pickled cucumber salad (vg) (177) 5.95
 mixed green salad (vg) (96) 6.50 ~ buttered pink fir potatoes (175) 5.75