



CAVIAR & CRUSTACEA

OYSTERS

- Jersey Rocks (8) 5.95 *each*
Loch Ryan Natives (8) 6.95 *each*
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Tankard of 'Black Velvet' 15.25

CAVIAR

- Smoked Salmon Blinis
with Oscietra 15g: (519) 70.00
Lobster & Caviar Omelette 'Adrian' (634) 72.50
Prunier Classique Oscietra 30g: (507) 110.00
Prunier Classique Oscietra 50g: (560) 185.00
served with blinis and sour cream

SHELLFISH

- 1/4 pint of Atlantic Prawns (488) 10.75
with mayonnaise
Steamed Palourde Clams (185) 17.50
with oriental dressing
Prawn & Avocado Cocktail (298) 21.75
Dressed Dorset Crab (336) 23.95
Crevettes Roses (283) 23.75
sauce 'marie rose'
(6 pieces)
Petit Plateau de Fruits de Mer (574) 35.00

HORS D'OEUVRES

SOUPS

- Cream of Mushroom Soup (419) (v) 11.95
blue cheese & marmite toastie
Chicken Soup (287) 11.25
with matzo dumplings
- Roasted Squash,
Leek & Comté Tart (577) (v) 13.50
with crispy kale
Goujons of Haddock (799) 17.75
with tartar sauce
- Pâté en Croûte (1027) 14.95
port jelly, gherkins and dijon mustard
Steak Tartare
small: with toast (281) 17.95
large: with salad and frites (1144) 32.75
- Matjes Herrings (436) 15.50
with beetroot and horseradish
Eggs Benedict
small: (585) 13.95 large: (1095) 21.50
- Croustade of Quail Eggs
& Hollandaise (763) (v) 15.75
Oak Smoked Salmon (255) 19.95
with buttered seeded bread
- Escargots à la
Bourguignonne (1076) 17.50
1/2 dozen
Seared Scallops (519) 23.50
saffron mousseline
and salsa verde

SALADS

- Quinoa & Superfoods Salad (232) (vg) 12.75
with a citrus dressing
Avocado Vinaigrette (337) (vg) 15.50
salade mâche, tarragon dressing
Chopped Chicken & Avocado Salad (551) 18.75
with a tarragon dressing
Salade Niçoise (436) 18.75
with 'agromar' tuna
Heritage Beetroot Salad (288) (v) 14.75
salade mâche and goats' curd



2 COURSES 29.95 **PRIX-FIXE** 3 COURSES 34.95

Cream of Mushroom Soup *blue cheese & marmite toastie* (419) (v) or Salmon Rillettes (503)



Pan-seared Fillet of Sea Bream (294) *jerusalem artichoke, wild mushrooms and bouillabaisse sauce*
or Soufflé Suisse (554) *with gem heart salad* (v) or Chicken Cordon Bleu (620) *with sautéed runner beans*



Tiramisu Éclair (560) or *Mandarin Sorbet (138)

Add a glass of

Ciro Bianco, Fattoria San Francesco, Calabria 12.75 or Ribeiro Santo, Carlos Lucas, Dão 13.75

ENTRÉES

FISH

Smoked Haddock Kedgeree (659) 25.50
with a poached egg

Goujons of Haddock (880) 27.75
tartar sauce and lemon

The Wolseley Fishcakes (895) 28.75
with a lobster bisque sauce

Fish of the Day (648) 35.75
served fully garnished

Roast Fillet of Cod (364) 36.50
clams, white bean stew and rainbow swiss chard

Filletts of Lemon Sole 'Grenobloise' (353) 39.25
lemons, capers and croutons

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel (587) 24.50

Wiener (519) 38.50

Wiener Holstein (634) 39.50
anchovy, capers and fried egg

MEAT

The Wolseley Cheeseburger (930) 19.95
club sauce, brioche bun

Chicken Schnitzel Sandwich (857) 21.95
pickled red cabbage and emmental

Choucroute à l'Alsacienne (2118) 28.95
sauerkraut, pommes vapeur

Grilled Spatchcock Chicken (1241) 29.75
celeriac fondant and black cabbage purée

Glazed Pork Chop (669) 32.95
hispi cabbage, roast apple & cardamom purée

Calf's Liver and Bacon (402) 38.50
melted onions, sauce robert

Roast Cannon of Lamb (1025) 39.75
braised lentils and root vegetables

Coq au Vin, Creamed Potatoes
for one (717) 31.50 *for two* (1408) 55.00

STEAKS

Flat Iron (603) 33.50 ~ Entrecôte (817) 39.95
served with béarnaise sauce and pommes frites

VEGETARIAN & VEGAN

Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (263) 16.95

Gnocchi, Roasted Squash, Superstraccia and Watercress & Sage Pesto (vg) *small* (271) 18.50 *large* (452) 22.50

Soufflé Suisse (836) 19.95 with a Gem Heart Salad (939) 23.75

Aubergine Schnitzel with Mayfield Cheese (724) 21.50

Cauliflower & Chickpea Makhani (525)
saffron basmati rice and crispy shallots (vg) 24.50

VEGETABLES & SIDE SALADS

pommes frites (384) (vg) 6.25 ~ roasted brussels sprouts and chestnuts (140) (vg) 6.75 ~ creamed mash (309) 6.25
ratatouille (164) (vg) 6.75 ~ creamed spinach (311) 6.50 ~ broccoli florets with parmesan (113) 6.75
green beans with chilli and garlic (118) (vg) 6.50 ~ pickled cucumber salad (158) (vg) 5.95
mixed green salad (96) (vg) 6.50 ~ buttered new potatoes with chives (183) 6.00

SAVOURIES & DESSERTS

CHEESE~SAVOURIES

Cheese Selection (510) 15.95

Lingot Cendré, Morbier Bichonné, Pitchfork Cheddar, Bleu des Causses
served with crackers and fruit chutney

Welsh Rarebit . . . *small* (350) 8.75 *large* (648) 15.95

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

PÂTISSERIES & DESSERTS

FRIANDISES & ÉCLAIRS

The Wolseley Bronzed Truffle (150) 5.50

*Seasonal Macarons (559) 7.50

Chocolate Éclair (337) 8.50

Tiramisu Éclair (560) 8.50

Poached Plum Clafoutis (655) 9.50
with vanilla crème anglaise

*Crème Brûlée (585) 9.75

Black Forest Gâteau (646) 9.50

*Chocolate & Orange Truffle Torte (162) 9.50

Vanilla Mille-Feuille (459) 10.50

*Baked Vanilla Cheesecake (471) 12.50

The Wolseley Fruit Crumble (621) 13.50
with vanilla crème anglaise

Apfel Strudel (342) 12.75

with calvados crème chantilly

CAKES

The Wolseley Battenberg (472) 7.50

Carrot Cake (573) 8.95 ~ Sachertorte (696) 9.50

ICE CREAM COUPES

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

*Mandarin Sorbet (vg) (138) 7.50

one large scoop of mandarin sorbet with a citrus tuile

*Coupe Chocolat Liégeois (1064) 11.50

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

*Coupe Lucian (807) 12.50

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

*Banana Split (987) 12.50

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

**Gluten free*