



LUNCH AND DINNER MENU

Lunch 11.30am-3pm • Dinner 5.30pm-11pm Daily

CRUSTACEA

Tankard of 'Black Velvet' 14.00

Oysters

Jersey Rocks
3.50 each

Ostra Regal (No.4)
3.95 each

Shellfish

Whelks 5.95 1/4 pint of Atlantic Prawns 7.95
with mayonnaise

Cocktail of Prawns & Avocado 16.25

Isle of Skye Queen Scallops,
Oriental Dressing (9) 16.25

Dressed Dorset Crab 18.75

Crevettes Roses, Sauce
'Marie Rose' (6) 19.50

Petit Plateau de Fruits de Mer 26.00

Soup

Pea & Watercress Soup, *horseradish cream* 7.75

Chicken Soup with Dumplings 8.75

Chicken Soup with a Half Salt Beef Sandwich 16.50

Hors d'Oeuvres

Chopped Liver 9.75 ~ Avocado Vinaigrette 9.95

Matjes Herrings 10.50
beetroot and horseradish

Croustade of Quail Eggs & Hollandaise 10.75

Goujons of Haddock *tartare sauce* 10.75

Severn & Wye Oak-Smoked Salmon 17.25

Seared Scallops 17.50
cauliflower cream & sea vegetables

Eggs Benedict *small* 9.75 *large* 17.75

Steak Tartare *small* 13.75 *large with salad and frites* 26.50

Escargots à la Bourguignonne au Pastis
1/2 dozen 14.25 dozen 27.75

Salads

Endive, Roquefort and Walnut Salad *large* 14.75 *small* 9.75

Superfood Salad *large* 16.50 *small* 11.00
heritage carrots, beetroot, squash, spiced chick peas & orange segments

Chopped Chicken & Tarragon Salad *large* 18.75 *small* 12.50

Salad Niçoise *large* 21.00 *small* 14.00

CAVIAR

Lobster & Caviar Omelette 'Adrian' 57.00

Sturia Oscietra Sturia Oscietra Prestige
30g: 90.00 30g: 180.00

served with blinis and sour cream
or
served with baked potato and sour cream

SCHNITZELS

Wiener *large* 27.50 *small* 15.50

Holstein *anchovy, capers and fried egg*
large 30.50 *small* 18.50

Sandwiches and Patisserie available from the Café Menu.
Vegetarian Menu available on request.

PLÂTS DU JOUR 21.50

Mon Confit Duck, Celeriac Choucroute Thur Moroccan Lamb Tagine

Tues Veal & Bacon Meatballs Fri Seafood Gratin

Wed Pork Belly, Roast Carrots Sat Chicken Kiev

Sunday Roast Rib of Herefordshire Beef 26.00

ENTRÉES

FISH

Kedgeree, *poached egg* 17.50

Goujons of Haddock, *tariare sauce* 19.25

Smoked Haddock Monte Carlo 21.50

Confit Salmon 22.50 ~ Fish of the Day 25.75

Native Lobster *half* 27.75 *whole* 49.95

Fillet of John Dory 31.50

MEAT

Choucroute à l'Alsacienne 21.50

Chicken Fricassée *with morels* 23.75

Coq au Vin, Creamed Potatoes

for one 21.50 *for two* 41.50

Cannon of Salt Marsh Lamb 24.75

Calf's Liver and Bacon 26.00

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron 22.50 ~ Entrecôte 32.00

served with béarnaise sauce, gem heart salad, pommes frites
with peppercorn sauce add 2.50

Chateaubriand *for two (minimum 40 minutes)*
medium cut chips, bone marrow & king oyster mushrooms
39.50 per person

CHEESE-SAVOURIES

Fourme D'Ambert, Comté, St Marcellin 12.50
with quince jelly

Baked Camembert *with crusty bread* 13.50

Welsh Rarebit *small* 6.50 *large* 12.50

Buck Rarebit *small* 7.75 *large* 14.75

PÂTISSERIES & DESSERTS

Éclairs *from* 5.95 ~ Vanilla & Coffee Millefeuille 6.50 ~ Vanilla Brûlée 7.25

Black Forest Gâteau 7.50 ~ Treacle Tart *with crème fraîche* 7.75

Baked Vanilla Cheesecake 8.00 ~ Rhubarb & Custard 8.25

Chocolate Pot du Crème 8.50 ~ Apfel Strudel 9.50

The Wolseley Fruit Crumble *with custard* 9.50

Kaiserschmarren

with plum compote (30 mins) (for two) 10.50pp

ICE CREAM COUPES

Apple & Cassis Sorbet 6.75

large scoop of granny smith apple sorbet, rippled with cassis coulis

Chocolate Liégeois 9.00

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

Lucian 9.00

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

Banana Split 9.50

caramelised banana, vanilla ice cream, whipped cream
with bitter chocolate sauce and flaked almonds

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

A discretionary 12½% Service Charge will be added to your bill.
Cover Charge 2.00 • Prices include VAT
No Flash or Intrusive Photography please.



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