



LUNCH AND DINNER MENU

CRUSTACEA

Tankard of 'Black Velvet' 14.00

Oysters

Jersey Rocks
3.50 each

Colchester Natives (No.3)
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

White Onion Soup with Stichelton Toast 8.25

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
artichoke velouté & parsley oil

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

Smoked Ham Hock & Leek Salad 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.

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

Cover Charge 2.00 • Prices include VAT

No Flash or Intrusive Photography please.



掃描碼關聯工閱覽館圖

PRIX-FIXE

2 COURSES 19.95 3 COURSES 24.00

White Onion Soup with Stichelton Toast

or

Salmon Rillettes with Creamed Horseradish

Pâté en Croûte with Celeriac Purée

Tropical Punch Éclair

or

Seared Pollock, Creamed Leeks,
Sauce Nantua

or

Amalfi Lemon Sorbet,
Confit Lemon Compote

ENTRÉES

FISH

Kedgeree, *poached egg* 17.50

Goujons of Haddock, *tartare sauce* 19.25

Smoked Haddock Monte Carlo 21.50

Fillet of Salmon *caramelised endive, raisins & capers* 24.50

Fish of the Day *fully garnished* 25.75

Native Lobster *half* 27.75 *whole* 49.95

Fillet of John Dory *pickled wild mushrooms, samphire* 31.50

MEAT

Choucroute à l'Alsacienne *sauerkraut, pommes vapeur* 21.50

Coq au Vin, Creamed Potatoes

for one 21.50 *for two* 41.50

Venison Meatballs *buttered neeps* 23.50

Calf's Liver and Bacon *melted onions, sauce Robert* 26.00

Half Roast Aylesbury Duck 27.00

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron 22.50 ~ Entrecôte 32.00

served with béarnaise sauce, gem heart salad, pommes frites

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

39.50 per person

CHEESE-SAVOURIES

Brie de Meaux, Fourme D'Ambert, Comté *with quince jelly* 12.50

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 ~ The Wolseley Bronzed Truffles 4.25

Coconut & Cassis Macaroons 5.50 ~ Vanilla & Coffee Millefeuille 6.50

Crème Brûlée 7.25 ~ Black Forest Gâteau 7.50

Pineapple & Ginger Pudding 7.75 ~ Baked Vanilla Cheesecake 8.00

Chocolate Pot de Crème 8.50 ~ Apfel Strudel 9.50

The Wolseley Fruit Crumble *with custard* 9.50

CAKES

*Apple & Poppyseed Cake 4.50

The Wolseley Battenberg 4.75 ~ *Pear Bourdaloue Tart 6.00

Carrot Cake 6.25 ~ Sachertorte 8.50

ICE CREAM COUPES

Amalfi Lemon Sorbet 6.75

one large scoop of Amalfi lemon sorbet, confit lemon compote, vanilla tuile

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*

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