

LUNCH AND DINNER MENU

11.30am - 3pm ♦ 11.30am - 3.30pm Saturday and Sunday
5.30pm - Midnight

Champagne and Sparkling

	Glass 150ml	Bottle 750ml	Half 375ml
*Pommery Brut Royal NV	14.75	66.00	33.00
Camel Valley Brut 2013 Cornwall	15.00	68.00	~
Ayala Rosé Majeur NV	15.75	70.00	~
Delamotte Blanc de Blancs Brut NV	17.00	77.00	~
Pol Roger Brut Réserve NV	~	77.00	~
Jacquesson Cuvée No. 740 Extra Brut NV	19.00	87.00	
Bollinger Rosé NV	~	95.00	47.00
Bollinger Grande Année 2007	25.00	120.00	~
Pommery Cuvée Louise 1999	~	165.00	~
Pol Roger Cuvée Sir Winston Churchill 2000	~	175.00	~
Krug Grande Cuvée	~	195.00	97.00

**also available in magnums of 1500ml*

☛ Cover Charge 2.00 in the Main Dining Room ☛

Prices include VAT ~ No Cheques

A discretionary 12½% Service Charge will be added to your bill

All gratuities are managed by the staff

Vegetarian Menu available on request

Please inform your server if you have any allergies we need to be aware of

All wines contain sulphites and some may contain allergens

No Flash or Intrusive Photography please



CRUSTACEA

Tankard of 'Black Velvet' 14.00

Oysters

Carlingford Lough Rocks La Spéciale de Claires Loch Ryan Natives (No. 2's)
1/2 dozen 17.00 dozen 33.00 1/2 dozen 18.75 dozen 36.50 1/2 dozen 19.00 dozen 37.00

Shellfish

Whelks *with mayonnaise 175g* 5.75

Atlantic Prawns *1/4 pint* 8.50 *1/2 pint* 15.50

Isle of Skye Queen Scallops (9) 14.75

Dressed Dorset Crab with Toasted Brioche 18.25

Crevettes Roses *with sauce 'marie rose' (6)* 18.50

Soup

Mulligatawny Soup 6.75 ~ Chicken Soup with Dumplings 8.75

Chicken Soup with a Half Salt Beef Sandwich 15.50

Hors d'Oeuvres

Chopped Liver 9.00

Avocado Vinaigrette 9.50

Croustade of Quail Eggs and Hollandaise 10.25

Matjes Herrings
with Horseradish Cream 10.75

Eggs Benedict
small 9.25 large 18.00

Goujons of Haddock with Tartare Sauce
small 10.50 large 18.75

Escargots à la Bourguignonne au Pastis
1/2 dozen 13.75 dozen 27.00

Severn & Wye Oak-Smoked Salmon 17.25

Steak Tartare
small 12.25
large with salad and frites 23.25

Seared Scallops,
Cauliflower Puree, Hazelnut Dressing
small 18.00 large 26.75

Salads

Endive, Roquefort and Walnut Salad
small 9.25 large 13.75

Char-Grilled Cauliflower & Superfoods Salad
small 10.50 large 15.75

Chopped Chicken & Tarragon Salad
small 11.00 large 16.50

Salad of Confit and Smoked Duck
with Bitter Leaves
small 11.50 large 17.25

Salade Niçoise
small 13.25 large 19.75

Sandwiches

Chicken Soup, Half Salt Beef Sandwich 15.50

Grilled Chicken, Bacon & Avocado 13.25

Salt Beef & Mustard on Rye 14.50

The Wolseley Hamburger 15.50
brioche bun, club sauce

CAVIAR

Imperial Oscietra *30g: 80.00 50g: 140.00* ~ Beluga *30g: 180.00 50g: 299.00*

served with blinis and sour cream

MAIN COURSES

SCHNITZELS

Wiener 25.50 (*small* 14.25) ~ Holstein 28.00 ~ Schwein (Pork) 20.50
served with either lingonberry compote or jus parisienne

FISH AND ENTRÉES

Soufflé Suisse 12.75
with a gem heart salad 15.50

Kedgeree 15.00
with a poached egg

Moules Merguez 16.50
merguez, shallots and white wine

Choucroute à l'Alsacienne 18.25
sauerkraut and boiled potatoes

Smoked Haddock Monte Carlo 19.75
poached egg, tomato concasse

Coq au Vin, Creamed Mash
for one 19.75 *for two* 38.50

Roast Anjou Chicken 21.50
apricot stuffing, tarragon jus

Loch Duart Salmon 23.50
with a fricassee of wild mushrooms

Grilled Fish of the Day 25.00
served fully garnished

Native Lobster *half* 25.50 *whole* 48.75
chips, samphire, garlic butter

Poached Fillet of Brill 29.50
tomato, caper & olive dressing

Seasonal Game market price
served fully garnished

GRILLED MEATS

The Wolseley Hamburger 15.50
brioche bun, club sauce

Calf's Liver and Bacon 24.75
caramelised onions and sauce robert

Middlewhite Pork Chop 21.00
caramelised apple and red wine jus

Veal Chop 39.75
confit fennel and salsa verde

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Bavette 19.50 ~ Entrecôte 31.00 ~ Fillet 36.75
*served with béarnaise sauce, gem heart salad and pommes frites
with peppercorn sauce add 2.50*

Côte de Boeuf Bordelaise

served with sautéed ceps and medium cut chips ~ for two 32.50 per person

— Vegetables ~ Side Salads —

pommes frites 4.95 ~ charlotte potatoes 4.50 ~ creamed mash 4.75 ~ mashed neeps 4.50
sprouting broccoli, parmesan mornay 4.75 ~ green beans, confit shallots & almonds 4.75
pickled cucumber salad 4.50 ~ bitter leaf salad 4.75

CHEESE - SAVOURIES

Cheeses from the Haute-Savoie *served garnished* 12.50

Bleu de Gex ~ Comté Affiné 30 mois ~ Morbier

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Welsh Rarebit *small* 5.75 *large* 11.00 ~ Buck Rarebit *small* 7.00 *large* 13.25

WINE LIST

White & Rosé Wines by the Glass

	Glass 175ml
Château Haut Rian Semillon/Sauvignon 2016 Bordeaux	8.00
Bianco di Custoza 2016 Monte del Fra, Veneto.	8.75
Muscadet de Sèvre et Maine 'Sur Lie' 2015 Jean-François de Grand Mouton	9.50
Chardonnay du Pesquié 2016 Paul Chaudière, Rhône	10.00
Valençay Sauvignon Blanc/Chardonnay 2016 Sébastien Vaillant	11.00
Côtes du Rhône Réserve 2016 Mont-Redon	11.50
Mâcon Villages 2015 Joseph Drouhin	11.75
Rosé de Triennes 2016 IGP Méditerranée, Provence	11.75
Sauvignon de Touraine 2016 Domaine Guy Allion	12.00
Kamptal Grüner Veltliner 'Terrassen' 2016 Bründlmayer	12.50
Albariño 'Abadia de San Campio' 2016 Bodegas Terras Gauda, Rías Baixas	13.00
Saint Véran 2015 Domaine de la Croix Senaillet	13.50
Pinot Grigio 2016 Franz Haas, Alto Adige	13.75
Riesling d'Alsace 'Les Grandes Lignes' 2015 Domaine Léon Boesch	14.00
Chablis 2014 Domaine Jean Dauvissat	14.50
Umatham Rosa 2016 Burgenland	14.50
The Wolseley Selection Sancerre 2016 Domaine André Dezat	14.75
Riesling 2015 Dr. H. Thanisch, Mosel	14.75
Pouilly Fuissé 'Vieilles Vignes de Solutré' 2016 Domaine des Gerbeaux	16.50
Montagne 1er Cru 2014 Jean-Marc Boillot	17.50

Red Wines by the Glass

	Glass 175ml
Cabernet Sauvignon 2016 Domaine de Mont d'Hortes, Languedoc	8.00
Bobal Altas Tierras 2015 Viñas Viejas, Utiel-Requena	8.75
Valpolicella 2016 Allegrini, Veneto	9.75
Corbières Cuvée Classique 2016 Château Les Ollieux Romanis	10.25
Château La Grave Singalier 2015 Bordeaux Supérieur	11.50
Cahors 'Cuvée Juline' 2012 Domaine La Berangerie	11.75
Côtes du Rhône Domaine La Soumade 2015 André Roméro	12.00
Morgon 'Côte de Py' 2015 Domaine de la Chaponne	12.50
Rosso di Montalcino 2015 Tenuta di Argiano, Tuscany	13.00
Le Bourgogne Pinot Noir 2014 Domaine Chanson	13.50
Barbera d'Alba 2015 G.D.Vajra, Piedmont	14.50
The Wolseley Selection Médoc 2011 Château La Tour de By	14.75
Rioja Reserva 2010 Viña Alberdi, La Rioja Alta	14.75
Mercurey Vieilles Vignes 2015 Domaine Raquillet	15.50
Gigondas 2014 Domaine du Pesquier	16.00
Spätburgunder Weiler Schlipf 'CS' 2014 Claus Schneider, Baden	16.50
Ribera del Duero Corimbo 2012 Bodegas La Horra	16.75
Langhe Nebbiolo 2014 Roberto Voerzio, Piedmont	17.00
Château Haut Lagrange 2012 Pessac-Léognan.	17.50
Beaune 1er Cru 'Teurons' 2013 Domaine Chanson	18.00

Featured Wines by the Glass

Meursault 'Les Casse-Têtes' 2015 Domaine Arnaud Tessier	19.75 175ml
Château Grand Puy Lacoste 2008 5ème Cru, Pauillac.	19.75 175ml

Dessert Wine

100ml

Coteaux du Layon 2015 Château La Tomaze	8.75
Monbazillac 2014 Domaine de l'Ancienne Cure	9.25
San Emilio Pedro Ximénez, Lustau, Jerez	10.00
Rasteau Vin Doux Naturel 2015 Dom. du Trapadis	11.50
Château de Malle 2005, Grand Cru Sauternes	15.00
Tokaji Aszú 5 Puttonyos 2007 Oremus, Hungary	17.50

Sherry

100ml

Puerto Fino, Solera Reserva, Lustau	8.25
Papirusa Manzanilla, Solera Reserva, Lustau	8.25
Los Arcos Amontillado, Solera Reserva, Lustau	8.50
San Emilio Pedro Ximénez, Lustau	10.00

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