



## LUNCH AND DINNER MENU

### CRUSTACEA

Tankard of 'Black Velvet' 14.00

#### Oysters

Jersey Rocks (8) Colchester Rocks (8)  
4.50 each 5.00 each

#### Shellfish

1/4 pint of Atlantic Prawns,  
Mayonnaise (404) 9.95  
Steamed Palourde Clams  
with Oriental Dressing (325) 17.00  
Prawn & Avocado Cocktail (511) 20.75  
Dressed Dorset Crab (345) 22.75  
Crevettes Roses,  
Sauce 'Marie Rose' (6) (527) 23.75  
Petit Plateau de Fruits de Mer (986) 33.00

#### Soups

Creamed White Onion Soup *fourme d'ambert choux* (v) (299) 9.75  
Chicken Soup with Dumplings (454) 10.75  
Chicken Soup with a Salt Beef Bagel (606) 19.75

### HORS D'OEUVRES

Eggs Benedict *small* (591) 10.75 *large* (1095) 19.50  
Avocado Vinaigrette (vg) (438) 12.50  
Jerusalem Artichoke  
and Swiss Chard Tart (504) 12.75  
Matjes Herrings,  
Beetroot and Horseradish (393) 13.25  
Goujons of Haddock (707) 13.25  
Croustade of Quail Eggs & Hollandaise (v) (635) 13.50  
Severn & Wye Oak-Smoked Salmon (267) 19.75  
Seared Scallops, Confit Fennel  
and Chive Beurre Blanc (452) 22.25  
Steak Tartare *small* (242) 16.75  
*large with salad and fries* (842) 32.25  
Escargots à la Bourguignonne au Pastis  
1/2 dozen (1031) 15.75

### CAVIAR

Scrambled Eggs with Oscietra (510) 15g: 52.50  
Lobster & Caviar Omelette 'Adrian' (992) 69.75  
Sturia Oscietra Sturia Oscietra Prestige  
(515) 30g: 110.00 (515) 30g: 215.00  
*served with blinis and sour cream*

### SALADS

Heritage Beetroots, Mâche and Goats' Curd Salad (333) 13.50  
Endive, Pear and Fourme d'Ambert Salad (407) 13.50  
Chopped Chicken & Avocado Salad *with a tarragon dressing* (636) 16.00  
Salad Niçoise *with 'agromar' tuna* (380) 17.50

### VEGETARIAN

Beetroot Tartare with Soda Bread and Toasted Seeds (vg) (303) 12.75  
Fried Duck Egg, Bubble & Squeak and Wild Mushrooms (344) 13.95  
Gnocchi, Plum Tomatoes, Basil and Stracciatella (556) 17.50 (425) 13.00  
Soufflé Suisse (674) 17.50 with a Gem Heart Salad (764) 21.00  
Aubergine Schnitzel with Mayfield Cheese (505) 18.50

*Sandwiches and Patisserie available from the Café Menu.*

*\*Some of our pâtisseries, desserts and cakes are wheat free;  
for nut allergies please ask your waiter for guidance. (498) Calories.*

### PRIX- FIXE

2 COURSES 27.50 3 COURSES 32.50

Creamed White Onion Soup (v) (299)  
*or Salmon Rillettes* (297)  
Fillet of Sea Bream (444) *or Soufflé Suisse* (v) (764)  
*or Veal & Bacon Meatballs* (490)  
Lemon Meringue Éclair (v) (474) *or Poire William Sorbet* (156)

### ENTRÉES

#### FISH

Smoked Haddock Kedgeriee (771) 22.50  
Fishcakes 'Arlington' (606) 23.50  
Goujons of Haddock (867) 24.50  
Fish of the Day *fully garnished* 31.50  
Lobster and Chips *half* (712) 36.75 *whole* (927) 62.00  
Fillet of Lemon Sole 'Grenobloise' (535) 35.50

#### MEAT

The Wolseley Hamburger (844) 19.50  
Hungarian Goulash (615) 26.00  
Choucroute à l'Alsacienne (1232) 27.50  
Coq au Vin, Creamed Potatoes (820)  
*for one* 26.50 *for two* 51.50  
Half Roast Chicken, Sage & Onion Rösti (523) 28.75  
Calf's Liver and Bacon, Sauce Robert (629) 32.75  
Treacle Cured Bacon Chop (988) 34.00

#### STEAKS

*Ayrshire 30 day dry aged Aberdeen Angus*  
Flat Iron (1005) 28.75 ~ Entrecôte (1118) 39.75  
*served with béarnaise sauce, gem heart salad and pommes frites*

#### SCHNITZELS

Chicken Schnitzel *with ligo berry compote* (587) 21.50  
Wiener *large* (519) 34.50  
Wiener Holstein (634) 38.75  
*anchovy, capers and fried egg*

### CHEESE-SAVOURIES

British & Irish Cheese *Durrus, Crozier Blue, Brightwell Ash* (625) 15.50  
Welsh Rarebit *small* (341) 8.00 *large* (633) 15.50  
London Rarebit *small* (471) 9.00 *large* (942) 18.75

### PÂTISSERIES & DESSERTS

*All items are vegetarian. For vegan options please ask your server.*

The Wolseley Bronzed Truffles (191) 5.25  
\*Seasonal Macarons (324) 6.75 ~ Crème Brûlée (632) 7.75  
Black Forest Gâteau (674) 9.00 ~ \*Chocolate & Orange Truffle Torte (435) 9.50  
Baked Vanilla Cheesecake (587) 10.50  
The Wolseley Fruit Crumble *with custard* (688) 11.50  
Apfel Strudel *with calvados crème chantilly* (468) 11.75 ~ Éclairs (311) from 7.50

### ICE CREAM COUPES

*All items are vegetarian. For vegan options please ask your server.*

Poire William Sorbet (156) 7.25  
*one large scoop poire william sorbet, and a chocolate tuile*  
Coupe Chocolate Liégeois (966) 10.75  
*vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce*  
Coupe Lucian (828) 11.25  
*pistachio, hazelnut and almond nougatine ice creams,  
whipped cream and butterscotch sauce*  
Banana Split (1004) 11.75  
*caramelised banana, vanilla ice cream (vegan ice cream available),  
whipped cream, bitter chocolate sauce, flaked almonds*

### CAKES

The Wolseley Battenberg (472) 5.75 ~ Carrot Cake (425) 7.75  
Sachertorte (544) 9.50

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

*A discretionary 15% Service Charge will be added to your bill. Cover Charge 2.00.*

*Prices include VAT. No Flash or Intrusive Photography please.*