

LUNCH AND DINNER

VEGETARIAN AND VEGAN

(Vg) Vegan. Other dishes may be made vegan friendly, please ask your server.

PRIX-FIXE

2 COURSES 19.95 3 COURSES 24.00

White Onion Soup with Stichelton Toast



Soufflé Suisse with Gem Heart Salad



Amalfi Lemon Sorbet, Confit Lemon Compote

HORS D'OEUVRES

White Onion Soup with Stichelton Toast 8.25

Mushroom Pâté 9.75 (Vg) ~ Avocado Vinaigrette 9.95

Croustade of Quail Eggs & Hollandaise 10.75

SALADS

Chopped Vegetable & Cheddar Salad

small 9.00 large 13.50

Superfood Salad (Vg)

heritage carrots, beetroot, squash, spiced chick peas & orange segments

small 11.00 large 16.50

ENTREÉS

Courgette & Leek Frittata 9.75

Pumpkin & Confit Shallot Tart with Spiced Honey 9.75

Omelette aux Fines Herbes 10.00

Gnocchi, Roasted Cauliflower, Ricotta & Toasted Almonds *small 10.25 large 15.00*

Eggs Florentine *small 10.75 large 18.50*

Roasted Heritage Carrots, Butter Beans and Hazelnuts *small 10.75 large 16.50 (Vg)*

Soufflé Suisse 13.25 *with gem heart salad 16.00*

Aubergine & Taleggio Schnitzel 14.75

— Vegetables ~ Side Salads —

pommes frites 4.95 ~ buttered new potatoes 4.75 ~ creamed mash 4.75

garlic mushrooms 4.95 ~ chargrilled sprouting broccoli with harissa 5.50

ratatouille 4.95 ~ pickled cucumber salad 4.50 ~ bitter leaf salad 4.50

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

Prices include VAT.

A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently.

No Flash or Intrusive Photography please.

Cover Charge 2.00

SAVOURIES & DESSERTS

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CHEESE ~ SAVOURIES

Brie de Meaux, Forme D'Ambert, Comté *with quince jelly* 12.50
Baked Camembert *with crusty bread* 13.50

PÂTISSERIES & DESSERTS

Éclairs

Chocolate	5.95
Lemon Meringue.	5.95
Tropical Punch	6.25

The Wolseley Bronzed Truffles	4.25
Coconut & Cassis Macarons	5.50
Vanilla & Coffee Millefeuille	6.50
Crème Brûlée	7.25
Black Forest Gâteau.	7.50
Pineapple & Ginger Pudding <i>with rum butterscotch</i>	7.75
Baked Vanilla Cheesecake	8.00
Chocolate Pot de Crème	8.50
The Wolseley Fruit Crumble <i>with custard</i>	9.50
Apfel Strudel <i>with calvados crème chantilly</i>	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, with confit lemon compote and a vanilla tuile

Chocolat 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, bitter chocolate sauce, flaked almonds

DESSERT WINES BY THE GLASS

Coteaux du Layon 2019, Château La Tomaze	9.25
Monbazillac 'Jour de Fruit' 2017, Domaine de l'Ancienne Cure	9.75
Lt. de Château Sigalas Rabaud 2010, Sauternes	10.25
Rasteau Vin Doux Naturel 2017, Domaine du Trapadis	13.00
Tokaji Aszú, 5 Puttonyos, Tokaj Classic, Hungary	18.50

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