

LUNCH AND DINNER

VEGETARIAN AND VEGAN

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

PRIX-FIXE

2 COURSES 21.95 3 COURSES 25.95

Minted Pea Soup with Crème Fraîche



Soufflé Suisse with Gem Heart Salad



Amalfi Lemon Sorbet, Confit Lemon Compote

HORS D'OEUVRES

Minted Pea Soup with Crème Fraîche 8.25

Mushroom Pâté 9.75 (Vg) ~ Avocado Vinaigrette 9.95

Croustade of Quail Eggs & Hollandaise 10.95

SALADS

Chopped Vegetable & Cheddar Salad

small 9.00 large 13.50

Superfood Salad (Vg)

broccoli, courgette, kale and salted almonds

small 11.50 large 17.25

ENTREÉS

Spring Onion, Tomato & Basil Frittata 9.75

Spinach & Goat's Cheese Tart with Caramelised Red Onions 9.75

Omelette aux Fines Herbes 10.00

Gnocchi, Courgette & Chestnut Brown Mushrooms *small 10.25 large 15.00*

Eggs Florentine *small 10.75 large 18.50*

Soufflé Suisse 13.95 *with gem heart salad 16.75*

Aubergine & Taleggio Schnitzel 14.75

— Vegetables ~ Side Salads —

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

buttered carrots 4.75 ~ chargrilled sprouting broccoli with harissa 5.50

ratatouille 4.95 ~ mixed leaf salad 4.50 ~ heritage tomatoes, basil & shallot salad 5.75

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

Forme D'Ambert, Salers, St Nectaire *with quince jelly* 12.50
 Baked Camembert *with crusty bread* 13.50

PÂTISSERIES & DESSERTS

Éclairs

Chocolate	5.95
Lemon Meringue.	5.95
Peach Melba	6.25

*The Wolseley Bronzed Truffles	4.25
*Pistachio & Strawberry Macaroons	5.50
Vanilla & Coffee Millefeuille	6.50
Crème Brûlée	7.25
Black Forest Gâteau.	7.50
Sherry Trifle Roulade	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
 *Baked Lemon Meringue Tart 6.00 ~ Carrot Cake 6.25 ~ Sachertorte 8.50

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

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	8.75
Monbazillac 'Jour de Fruit' 2018, Domaine de l'Ancienne Cure	9.25
Lt. de Château Sigalas Rabaud 2010, Sauternes	10.75
San Emilio Pedro Ximenez, Lustau	11.00
Rasteau Vin Doux Naturel 2017, Domaine du Trapadis	13.00
Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary.	18.50

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