



## LUNCH AND DINNER MENU

### CRUSTACEA

Tankard of 'Black Velvet' 14.00

#### Oysters

Colchester Rocks  
3.50 each

Carlingford Lough (No.3)  
3.95 each

#### Shellfish

Whelks 5.95 1/4 pint of Atlantic Prawns 7.95  
with mayonnaise

Cocktail of Prawns & Avocado 16.75

Isle of Skye Queen Scallops,  
Oriental Dressing (9) 17.25

Dressed Dorset Crab 18.75

Crevettes Roses, Sauce  
'Marie Rose' (6) 19.50

Petit Plateau de Fruits de Mer 26.00

#### Soup

Minted Pea Soup with Crème Fraîche 8.25

Chicken Soup with Dumplings 8.75

Chicken Soup with a Half Salt Beef Sandwich 16.50

#### Hors d'Oeuvres

Chopped Liver 9.95 ~ Avocado Vinaigrette 9.95

Matjes Herrings 10.75  
beetroot and horseradish

Croustade of Quail Eggs & Hollandaise 10.95

Goujons of Haddock *tartare sauce* 10.95

Severn & Wye Oak-Smoked Salmon 17.50

Seared Scallops

Potato Mousseline & Garlic Butter 18.25

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

Superfood Salad

broccoli, courgette, kale & salted almonds  
*large* 17.25 *small* 11.50

Chopped Chicken & Tarragon Salad *large* 18.75 *small* 12.50

Salad Niçoise *large* 21.75 *small* 14.50

### CAVIAR

Lobster & Caviar Omelette 'Adrian' 57.50

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新

### PRIX- FIXE

2 COURSES 21.95 3 COURSES 25.95

Minted Pea Soup with Crème Fraîche

or

Salmon Rillettes with Creamed Horseradish

Seared Pollock, Vegetable Pistou

Peach Melba Éclair

or

Veal & Bacon Meatballs

Amalfi Lemon Sorbet,  
Confit Lemon Compote

### ENTRÉES

#### FISH

Kedgeree, poached egg 18.25

Goujons of Haddock, *tartare sauce* 19.75

Smoked Haddock Monte Carlo 22.50

Fillet of Salmon *watercress velouté, cucumber & dill* 24.50

Fish of the Day *fully garnished* 26.50

Native Lobster *half* 29.50 *whole* 49.95

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

#### MEAT

Choucroute à l'Alsacienne *sauerkraut, pommes vapeur* 22.00

Coq au Vin, Creamed Potatoes

*for one* 21.50 *for two* 41.50

Roast Corn-Fed Half Chicken *morels & Madeira sauce* 23.75

Calf's Liver and Bacon *melted onions, sauce Robert* 26.75

Cannon of Salt Marsh Lamb 29.25

#### STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron 23.25 ~ Entrecôte 32.75

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

Fourme D'Ambert, Tomme Crayeuse, St Nectaire *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

\*Strawberry & Pistachio Macarons 5.50 ~ Vanilla & Coffee Millefeuille 6.50

Crème Brûlée 7.25 ~ Black Forest Gâteau 7.75 ~ Sherry Trifle Roulade 7.75

Baked Vanilla Cheesecake 8.00 ~ Chocolate Pot de Crème 8.50

The Wolseley Fruit Crumble *with custard* 9.50

Apfel Strudel *with calvados crème Chantilly* 9.50

#### CAKES

\*Apple & Poppyseed Cake 4.50

The Wolseley Battenberg 4.75 ~ Carrot Cake 6.25

\*Baked Lemon Meringue Tart 6.00 ~ 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 pâtisseries, desserts and cakes are wheat free;  
for nut allergies please ask your waiter for guidance.