



LUNCH AND DINNER MENU

CRUSTACEA

Tankard of 'Black Velvet' 14.00

Oysters

Jersey Rocks Colchester Rocks
4.50 each 5.00 each

Shellfish

Whelks 7.25 1/4 pint of Atlantic Prawns 9.75
with mayonnaise

Cocktail of Prawns & Avocado 20.25

Isle of Skye Queen Scallops,
Oriental Dressing (9) 21.25

Dressed Dorset Crab 22.00

Crevettes Roses, Sauce
'Marie Rose' (6) 23.75

Petit Plateau de Fruits de Mer 31.50

Soups

Minted Pea Soup with Crème Fraîche (v) 8.75

Chicken Soup with Dumplings 10.75

Chicken Soup with a Half Salt Beef Sandwich 20.00

HORS D'OEUVRES

Spinach, Watercress & Goats' Curd Tart (v) 10.75

Eggs Benedict *small* 10.75 *large* 19.50

Chopped Liver 12.00 ~ Avocado Vinaigrette (vg) 12.00

Matjes Herrings 13.25
beetroot and horseradish

Goujons of Haddock *tartare sauce* 13.25

Croustade of Quail Eggs & Hollandaise (v) 13.50

Severn & Wye Oak-Smoked Salmon 20.50

Seared Scallops, Confit Fennel
and Chive Beurre Blanc 22.25

Steak Tartare *small* 16.75
large with salad and frites 32.25

Escargots à la Bourguignonne au Pastis
1/2 dozen 15.75

CAVIAR

Scrambled Eggs with Oscietra 15g: 49.00

Lobster & Caviar Omelette 'Adrian' 67.00

Sturia Oscietra Sturia Oscietra Prestige
30g: 105.00 30g: 210.00
served with blinis and sour cream

SALADS

Chopped Vegetable & Cheddar Salad *soft herb dressing* (v) 11.00

Superfood Salad Squash *mint salsa verde* (vg) 14.00

Chopped Chicken & Avocado Salad *tarragon dressing* 15.50

Salad Niçoise 'agromar' tuna 17.50

VEGETARIAN

Beetroot Tartare with Soda Bread and Toasted Seeds (vg) 12.50

Fried Duck Egg, Bubble & Squeak and Wild Mushrooms 13.00

Gnocchi, Spring Vegetables, Basil Gremolata 17.50/13.00

Soufflé Suisse 16.75 *gem heart salad* 19.75

Aubergine Schnitzel with Mayfield Cheese 17.75

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.*

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

PRIX- FIXE

2 COURSES 26.50 3 COURSES 31.50

Minted Pea Soup *crème fraîche* (v) or Salmon Rillettes *horseradish*

Pan Roasted Sea Trout or Soufflé Suisse (v) or Veal/Bacon Meatballs

Strawberry & Cream Éclair (v) or Campari & Blood Orange Sorbet (vg)

ENTRÉES

FISH

Kedgeree, *poached egg* 21.75

Goujons of Haddock *tartare sauce* 24.00

Smoked Haddock Monte Carlo 27.50
poached egg, tomato concasse

Cold Poached Loch Duart Salmon *pickled cucumber* 29.00

Fish of the Day *fully garnished* 32.25

Native Lobster *half* 35.75 *whole* 58.50
medium cut chips, samphire, tarragon vinaigrette

Fillet of Lemon Sole 'Grenobloise' 34.75

MEAT

Salt Beef & Mustard on Rye 19.00

The Wolseley Hamburger 19.25

Choucroute à l'Alsacienne *sauerkraut, pommes vapeur* 26.75

Coq au Vin, Creamed Potatoes *for one* 26.00 *for two* 50.25

Roast Chicken d'Anjou *bacon & sage rösti, morel sauce* 28.75

Calf's Liver and Bacon *melted onions, sauce Robert* 32.50

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron 28.25 ~ Entrecôte 39.75
served with béarnaise sauce, gem heart salad, pommes frites

Chateaubriand 46.00 *pp for two (minimum 40 minutes)*
roasted bone marrow, glazed roscoff onion

SCHNITZELS

Wiener *large* 33.50 *small* 20.00

Holstein *anchovy, capers and fried egg large* 37.50 *small* 22.50

CHEESE-SAVOURIES

Cheese from The Auvergne *St.Nectaire, Salers, Bleu d'Auvergne* 15.50

Baked Camembert *with crusty bread* 16.50

Welsh Rarebit 8.00/15.50 ~ London Rarebit 9.00/18.75

PÂTISSERIES & DESSERTS

All items are vegetarian • For vegan options please ask your server

Spritz Shortbread 4.75 ~ The Wolseley Bronzed Truffles 5.25

*Pistachio & Passion Fruit Macarons 6.75 ~ Crème Brûlée 8.00

Rhubarb & Custard Tart 9.00 ~ Black Forest Gâteau 9.00 ~ Treacle Tart 9.00

Baked Vanilla Cheesecake 9.75 ~ Chocolate Pot de Crème 10.50

The Wolseley Fruit Crumble *with custard* 11.50

Apfel Strudel *with calvados crème Chantilly* 11.50 ~ Éclairs *from* 7.25

ICE CREAM COUPES

All items are vegetarian • For vegan options please ask your server

Campari & Blood Sorbet 7.25

blood orange and Campari sorbet, confit blood orange and a chocolate tuile

Chocolate Liégeois 10.75

vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce

Coupe Lucian 11.00

*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*

Banana Split 11.50

*caramelised banana, vanilla ice cream, whipped cream
with bitter chocolate sauce and flaked almonds*

CAKES

All items are vegetarian • For vegan options please ask your server

The Wolseley Battenberg 5.75 ~ *Esterhazy Torte 7.75

Carrot Cake 7.75 ~ Vanilla Millefeuille 8.00 ~ Sachertorte 9.50