



## LUNCH AND DINNER MENU

### CRUSTACEA

Tankard of 'Black Velvet' 14.00

#### Oysters

Jersey Rocks Colchester Natives  
3.95 each 4.50 each

#### Shellfish

Whelks 6.50 1/4 pint of Atlantic Prawns 8.75  
*with mayonnaise*

Cocktail of Prawns & Avocado 18.50

Isle of Skye Queen Scallops,  
Oriental Dressing (9) 19.25

Dressed Dorset Crab 20.00

Crevettes Roses, Sauce  
'Marie Rose' (6) 21.75

Petit Plateau de Fruits de Mer 28.75

#### Soups

White Onion Soup, Fourme d'Ambert Toast 8.75 (V)

Chicken Soup with Dumplings 9.75

Chicken Soup with a Half Salt Beef Sandwich 18.25

### HORS D'OEUVRES

Portobello Mushroom & Goats' Cheese Tart 10.75 (V)

Eggs Benedict *small* 9.75 *large* 17.75

Chopped Liver 11.00 ~ Avocado Vinaigrette 11.00

Matjes Herrings 12.00  
*beetroot and horseradish*

Goujons of Haddock *tartare sauce* 12.00

Croustade of Quail Eggs & Hollandaise 12.25 (V)

Severn & Wye Oak-Smoked Salmon 18.75

Seared Scallops 20.25  
*celeriac purée and pancetta*

Steak Tartare *small* 15.25  
*large with salad and frites* 29.50

Escargots à la Bourguignonne au Pastis  
1/2 dozen 15.75

### CAVIAR

Lobster & Caviar Omelette 'Adrian' 63.75

Sturia Oscietra Sturia Oscietra Prestige  
30g: 100.00 30g: 199.75

*served with blinis and sour cream*

### SALADS

Chopped Vegetable & Cheddar Salad 10.00 (V)

Superfood Salad Squash 12.75 (V)  
*celeriac, carrot, beetroot, kale & spiced pistachio*

Chopped Chicken & Tarragon Salad 14.00

Salad Niçoise 16.00

### VEGETARIAN

Roast Celeriac Steak with Puy Lentils and Walnut Pesto 11.50

Fried Duck Egg, Bubble & Squeak with Wild Mushrooms 11.75

Gnocchi, Pumpkin, Sage & Trompette de la Mort 16.75/12.50

Soufflé Suisse 15.25 *gem heart salad* 18.50

Aubergine Schnitzel with Mayfield Cheese 16.25

*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 24.75 3 COURSES 29.50

White Onion Soup *or* Salmon Rillettes *creamed horseradish*

Seared Pollock *or* Venison Meatballs *or* Soufflé Suisse

Coffee & Hazelnut Éclair *or* Amalfi Lemon Sorbet

### ENTRÉES

#### FISH

Kedgeree, *poached egg* 19.75

Goujons of Haddock *tartare sauce* 25.00

Smoked Haddock Monte Carlo 22.50  
*poached egg, tomato concasse*

Fillet of Salmon *puy lentils, salsa verde* 27.25

Fish of the Day *fully garnished* 29.50

Native Lobster *half* 32.75 *whole* 55.50  
*medium cut chips, samphire, tarragon vinaigrette*

Fillet of Lemon Sole 'Grenobloise' 34.75

#### MEAT

The Wolseley Hamburger 17.50

Salt Beef & Mustard on Rye 18.25

Choucroute à l'Alsacienne *sauerkraut, pommes vapeur* 24.50

Coq au Vin, Creamed Potatoes *for one* 23.25 *for two* 46.00

Roast Corn-Fed Half Chicken *morels & Madeira sauce* 26.25

Calf's Liver and Bacon *melted onions, sauce Robert* 29.75

#### STEAKS

*Ayrshire 30 day dry aged Aberdeen Angus*

Flat Iron 25.75 ~ Entrecôte 36.25  
*served with béarnaise sauce, gem heart salad, pommes frites*

Chateaubriand 44.00 *pp for two (minimum 40 minutes)*  
*medium cut chips, bone marrow & king oyster mushrooms*

#### SCHNITZELS

Wiener *large* 27.50 *small* 15.50

Holstein *anchovy, capers and fried egg large* 30.50 *small* 18.50

### CHEESE-SAVOURIES

18 month Aged Comté, Truffle Brie, Bleu de Basque 13.75

Baked Camembert *with crusty bread* 15.00

Welsh Rarebit 7.25/14.00 ~ Buck Rarebit 8.50/16.25

### PÂTISSERIES & DESSERTS

Éclairs *from* 6.50 ~ The Wolseley Bronzed Truffles 4.75

\*Mint & Chocolate Macarons 6.00 ~ Vanilla Millefeuille 7.25

Crème Brûlée 8.00 ~ Black Forest Gâteau 8.25 ~ Treacle Tart 9.00

Baked Vanilla Cheesecake 9.00 ~ Chocolate Pot de Crème 9.50

The Wolseley Fruit Crumble *with custard* 10.50

Apfel Strudel *with calvados crème Chantilly* 10.50

### ICE CREAM COUPES

Amalfi Lemon Sorbet 6.50

*one large scoop of Amalfi lemon sorbet, confit lemon compote, vanilla tuile*

Chocolate Liégeois 10.00

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

Lucian 10.00

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

Banana Split 10.50

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

### CAKES

\*Apple & Poppyseed Cake 5.00

The Wolseley Battenberg 5.25 ~ Carrot Cake 6.75

Baked Lemon Meringue Tart 6.50 ~ Sachertorte 9.50