



CAFÉ MENU

Soups

White Onion Soup
with Stichelton Toast 8.25
Chicken Soup with Dumplings 8.75
with a Half Salt Beef Sandwich 16.50

Salads

Smoked Ham Hock
& Leek Salad 9.75
Superfood Salad
small 11.00 *large* 16.50
Chopped Chicken
small 12.50 *large* 18.75
Salade Niçoise
small 14.00 *large* 21.00

EGGS

Eggs Benedict
Eggs Florentine
Eggs Arlington *from* 9.75
Omelettes
aux fines herbes 10.00
gruyère 11.25 *jambon* 11.50
Omelette
Arnold Bennett 14.95
Smoked Salmon and
Scrambled Eggs 17.25

Plats

Chopped Liver 9.75
Pumpkin & Confit Shallot Tart
with Spiced Honey 9.75
Avocado Vinaigrette 9.95
Matjes Herrings
with Beetroot and Horseradish 10.50
Steak Tartare
small 13.75 *large* 26.50
Soufflé Suisse,
Gem Heart Salad 16.00
Severn & Wye
Oak-Smoked Salmon 17.25
Kedgeriee, *poached egg* 17.50
Flat Iron Steak 22.50
pommes frites and sauce béarnaise
Fish of the Day 25.75

Coffee

Espresso *small* 3.50 *large* 4.50
Macchiato *small* 3.50 *large* 4.50
Noisette 3.50
Cappuccino *small* 4.50 *large* 5.50
Café Crème *small* 4.50 *large* 5.50
Caffè Freddo 5.50
Mocha *topped with cream* 5.50
Americano 5.50

Affogato 6.75

espresso poured over vanilla ice cream

Marocchino 4.75

short espresso and rich chocolate, with steamed milk

Wiener Kaffee 5.25

large espresso with whipped cream

Einspänner 5.50

long espresso, with steamed milk and whipped cream

Mozart 7.25

*hazelnut liqueur, long espresso, hot chocolate
with crème chantilly and almond flakes*

The Wolseley Imperial 8.75

*mandarin napoleon and cognac, long espresso, hot milk
topped with chocolate and whipped cream*

Tea, Hot Chocolate, Juices and Milkshakes also available.

Hot Sandwiches

Croques:
Monsieur 10.50~Madame 12.50
Welsh Rarebit
small 6.50 *large* 12.50
Bagel, Smoked Salmon
& Cream Cheese 14.75
The Wolseley Hamburger 15.50
Chargrilled Chicken,
Bacon & Avocado 15.75
Salt Beef & Mustard
on Rye 16.00

CRUSTACEA & CAVIAR

Oysters

Jersey Rocks 3.50 *each*
Colchester Natives (No.3) 3.95 *ea.*

Shellfish

Whelks *with mayonnaise* 5.95
1/4 pint of Atlantic Prawns 7.95
Cocktail of Prawns
& Avocado 16.25
Isle of Skye Queen Scallops,
Oriental Dressing
(9) 16.25
Dressed Dorset Crab 18.75
Crevettes Roses (6) 19.50
with sauce 'marie rose'
Petit Plateau de
Fruits de Mer 26.00

Caviar

Lobster & Caviar
Omelette 'Adrian' 57.50
Sturia Oscietra 30g: 90.00
Sturia Oscietra Prestige
30g: 180.00
*served with blinis and sour cream
or
with baked potato and sour cream*

TEA

PÂTISSERIES & DESSERTS

Éclairs

Chocolate 5.95~Lemon Meringue 5.95
Tropical Punch 6.25

*The Wolseley Bronzed Truffles 4.25
*Coconut & Cassis Macaroons 5.50
Vanilla & Coffee Millefeuille 6.50~Crème Brûlée 7.25
Black Forest Gâteau 7.50
Pineapple & Ginger Pudding *with rum butterscotch* 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

ICE CREAM COUPES

Amalfi Lemon Sorbet 5.75
*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 nougat 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*

CAKES

*Apple & Poppyseed Cake 4.50
The Wolseley Battenberg 4.75 ~ Carrot Cake 6.25
*Pear Bourdaloue Tart 6.00 ~ Sachertorte 8.50

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

TEA AT THE WOLSELEY

CLASSIC
AFTERNOON TEA
29.75

Assorted Finger Sandwiches
Fruit Scones
with homemade jam and clotted cream

Selection of Pastries
The Wolseley Collection Teas
English Breakfast • Afternoon Blend
Earl Grey • Assam • Yunnan • Jasmine Bud
Chocolate Tea • Caramel Tea

Canton Teas
Darjeeling • Lapsang Souchong • Green Tea

CHAMPAGNE TEA
40.00

CLASSIC
AFTERNOON TEA
with a glass of
Pommery Brut Royal NV

CREAM TEA
12.75

Fruit Scones
with homemade jam
and clotted cream

Choice of Teas
decaffeinated tea available

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 2013, 5 Puttonyos, Tokaj Classic, Hungary . . . 19.50

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

Cover Charge 2.00 • Prices include VAT • No Flash or Intrusive Photography please. • A discretionary 15% Service Charge will be added to your bill.