



## LUNCH AND DINNER MENU

Lunch 11.30am-3pm • Dinner 5.30pm-11pm Daily

### CRUSTACEA

Tankard of 'Black Velvet' 14.00

#### Oysters

Dorset Rocks (No.2)  
3.25 each

La Spéciale de Claires  
3.75 each

#### Shellfish

Whelks *with mayonnaise* 5.75

Cocktail of Prawns & Avocado 14.25

Isle of Skye Queen Scallops,  
Lemon & Herb Dressing (9) 14.75

Dressed Dorset Crab 18.25

Crevettes Roses,  
Sauce 'Marie Rose' (6) 18.50

Petit Plateau de Fruits de Mer 24.50

#### Soup

Chilled Heritage Tomato Soup 7.50

Chicken Soup with Dumplings 8.75

Chicken Soup with a Half Salt Beef Sandwich 15.50

#### Hors d'Oeuvres

Chopped Liver 9.00 ~ Avocado Vinaigrette 9.50

Matjes Herrings 9.75  
*with beetroot and horseradish*

Croustade of Quail Eggs & Hollandaise 10.25

Seared Scallops 16.25  
*with garlic & parsley butter*

Eggs Benedict *small* 9.00 *large* 16.25

Goujons of Haddock with Tartare Sauce *small* 10.50 *large* 18.75

Escargots à la Bourguignonne au Pastis  
*1/2 dozen* 13.75 *dozen* 27.00

Severn & Wye Oak-Smoked Salmon 17.25

Steak Tartare *small* 12.75 *large with salad and frites* 23.75

#### Salads

Panzella Salad *small* 8.75 *large* 13.00

Endive, Roquefort and Walnut Salad *small* 9.25 *large* 13.75

Super Greens Salad *with salted almonds*  
*small* 10.00 *large* 15.75

Chopped Chicken & Tarragon Salad *small* 11.00 *large* 16.50

Salad Niçoise *small* 13.25 *large* 19.75

### CAVIAR

Lobster & Caviar Omelette 'Adrian' 55.00

Sturia Oscietra      Sturia Oscietra Prestige  
30g: 80.00              30g: 160.00

*served with blinis and sour cream*  
*or*  
*served with baked potato and sour cream*

### SCHNITZELS

Wiener 25.50 (*small* 14.25)

Holstein *anchovy, capers and fried egg add* 2.50

### FISH AND ENTRÉES

Soufflé Suisse 12.75 ~ Kedgeree, Poached Egg 15.75

Choucroute à l'Alsacienne 18.75

Smoked Haddock Monte Carlo 19.75

Coq au Vin, Creamed Potatoes *for one* 19.75 *for two* 38.50

Cold Poached Loch Duart Salmon 20.00 ~ Roast Corn Fed Chicken 23.50

Fish of the Day 25.00 ~ Native Lobster *half* 27.75 *whole* 49.95

Fillet of John Dory 29.75

### PLÂTS DU JOUR 20.50

*Monday* Montbéliard Sausage, Lentils      *Thursday* Moroccan Lamb Tagine

*Tuesday* Veal & Bacon Meatballs      *Friday* Sardinian Fish Stew

*Wednesday* Goulash 'Anna'      *Saturday* Chicken Kiev

*Sunday* Roast Rib of Herefordshire Beef 25.00

### GRILLED MEATS

Calf's Liver and Bacon 24.75  
*caramelised onions and sauce Robert*

Middlewhite Pork Chop 21.75  
*caramelised apple and red wine jus*

#### STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron 19.75 ~ Entrecôte 31.00  
*served with béarnaise sauce, gem heart salad, pommes frites*

*with peppercorn sauce add* 2.50

**Chateaubriand** *for two*  
*with bone marrow & king oyster mushrooms*  
37.50 *per person*

### PÂTISSERIES & DESSERTS

Éclairs *from* 5.75 ~ Vanilla Millefeuille 6.50

Black Forest Gâteau 7.50 ~ Manjari Chocolate Tart *with crème fraîche* 7.75

Baba au Rum 7.75 ~ Baked Vanilla Cheesecake 8.00

Elderflower Infused Fruits 8.25 ~ Lemon Brûlée 8.50 ~ Apfel Strudel 9.00

The Wolseley Fruit Crumble *with custard* 9.00

Kaiserschmarren *with plum compote (30 mins) (for two)* 10.25pp

#### Ice Cream Coupes

**Strawberry Pimms** 6.50  
*one large scoop of strawberry & pimm's sorbet,*  
*strawberries and prosecco*

**Raspberry Meringue** 8.50  
*raspberry yoghurt ice cream, raspberry meringue,*  
*fresh raspberries, pistachio tuile*

**Chocolate Liégeois** 8.75  
*vanilla and chocolate ice creams,*  
*whipped cream and bitter chocolate sauce*

**Lucian** 8.75  
*pistachio, hazelnut and almond nougatine ice creams,*  
*whipped cream and butterscotch sauce*

**Banana Split** 9.00  
*caramelised banana, vanilla ice cream, whipped cream*  
*with bitter chocolate sauce and flaked almonds*

#### Cheese Savouries

**Truffled Brie** 12.50  
*served with honey glazed walnuts & dates*

**Welsh Rarebit** *small* 5.75 *large* 11.00

**Buck Rarebit** *small* 7.00 *large* 13.25

◆ Sandwiches and Patisserie are available from the Café Menu ◆ Vegetarian Menu available on request ◆

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

Cover Charge 2.00 • Prices include VAT • A discretionary 12½% Service Charge will be added to your bill • No Flash or Intrusive Photography please