

LUNCH AND DINNER

VEGETARIAN AND VEGAN

(vg) Vegan. Other dishes may be made vegan friendly, please ask your server.

PRIX-FIXE

2 COURSES 27.75 3 COURSES 32.75

Soupe Crème DuBarry (501)

Soufflé Suisse (444)

Lemon & Elderflower Sorbet (156)

HORS D'OEUVRES

Avocado Vinaigrette (vg) (438) 14.50

Croustade of Quail Eggs & Hollandaise (635) 14.95

SALADS

Heritage Beetroots,
Mâche and Goats' Curd Salad (333) 13.75

Endive, Fourme d'Ambert and Grape Salad (407) 13.75

ENTREÉS

Fried Duck Egg, Bubble & Squeak and Wild Mushrooms (344) 14.95

Gnocchi, Heritage Tomatoes, Basil and Stracciatella *large* (556) 19.00 *small* (425) 14.50

Soufflé Suisse (674) 19.50 with a Gem Heart Salad (764) 23.25

Aubergine Schnitzel with Mayfield Cheese (505) 19.50

Mushroom Stroganoff with Herbed Spätzle (vg) 24.50

— Vegetables ~ Side Salads —

pommes frites (vg) (594) 6.00 ~ buttered new potatoes (301) 5.75 ~ creamed mash (310) 6.00

honey roasted carrots and parsnips (191) 5.75 ~ ratatouille (vg) (151) 6.00

chargrilled sprouting broccoli with harissa (vg) (190) 6.75

pickled cucumber salad (vg) (140) 5.95 ~ mixed leaf salad (vg) (93) 5.95

(498) *Calories.*

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



Prices include VAT.

A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently.

No Flash or Intrusive Photography please.

Cover Charge 2.50

SAVOURIES & DESSERTS

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CHEESE ~ SAVOURIES

British & Irish Cheese *Templegall, Crozier Blue, Golden Cross* (647) 15.50
Welsh Rarebit *small* (341) 8.00 *large* (633) 15.75 ~ London Rarebit *small* (471) 9.00 *large* (942) 18.95

PÂTISSERIES & DESSERTS

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

Friandises

The Wolseley Bronzed Truffles (191) 5.25
*Seasonal Macarons (324) 6.75

Crème Brûlée (632) 8.50
Black Forest Gâteau (674) 9.50
*Chocolate & Orange Truffle Torte (435) 9.50
Baked Vanilla Cheesecake (587) 11.50
The Wolseley Fruit Crumble *with custard* (688) 12.50
Apfel Strudel
with calvados crème chantilly (468) 12.50

Éclairs

Chocolate (491) 7.50 ~ Cherry Chantilly (448) 7.50

ICE CREAM COUPES

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

Lemon & Elderflower Sorbet (156) 7.50
a large scoop of poire william sorbet, and a chocolate tuile
Coupe Chocolat Liégeois (966) 10.95
vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce
Coupe Lucian (828) 11.95
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce
Banana Split (1004) 11.95
*caramelised banana, vanilla ice cream, (vegan ice cream available),
whipped cream, bitter chocolate sauce, flaked almonds*


CAKES

The Wolseley Battenberg (472) 6.50
Carrot Cake (425) 8.95 ~ Sachertorte (544) 9.50

(498) **Calories.**

**Some of our pâtisseries, desserts, biscuits and cakes are wheat free; for nut allergies please ask your waiter for guidance.*

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