



LUNCH AND DINNER MENU

Lunch 11.30am - 3pm • Dinner 5.30pm - 9.30pm Monday - Saturday 5.30pm - 9pm Sunday

CRUSTACEA

Tankard of 'Black Velvet' 14.00

Oysters

Jersey Rocks
3.50 each

Ostra Regal (No.4)
3.95 each

Shellfish

Whelks 5.95 1/4 pint of Atlantic Prawns 7.95
with mayonnaise

Cocktail of Prawns & Avocado 16.25

Isle of Skye Queen Scallops,
Oriental Dressing (9) 16.25

Dressed Dorset Crab 18.75

Crevettes Roses, Sauce
'Marie Rose' (6) 19.50

Petit Plateau de Fruits de Mer 26.00

Soup

Chilled Heritage Tomato Soup with Basil Pesto 8.25

Chicken Soup with Dumplings 8.75

Chicken Soup with a Half Salt Beef Sandwich 16.50

Hors d'Oeuvres

Chopped Liver 9.75 ~ Avocado Vinaigrette 9.95

Matjes Herrings 10.50
beetroot and horseradish

Croustade of Quail Eggs & Hollandaise 10.75

Goujons of Haddock *tartare sauce* 10.75

Seared Scallops 16.25
pommes mousseline & garlic butter

Severn & Wye Oak-Smoked Salmon 17.25

Eggs Benedict *small* 9.75 *large* 17.75

Steak Tartare *small* 13.75 *large with salad and frites* 26.50

Escargots à la Bourguignonne au Pastis
1/2 dozen 14.25 dozen 27.75

Salads

San Marzano Tomato & Cucumber Salad 8.75

Superfood Salad *large* 16.50 *small* 11.00
heritage carrots, beetroot, squash, spiced chick peas & orange segments

Chopped Chicken & Tarragon Salad *large* 18.75 *small* 12.50

Salad Niçoise *large* 21.00 *small* 14.00

CAVIAR

Lobster & Caviar Omelette 'Adrian' 57.00

Sturia Oscietra Sturia Oscietra Prestige
30g: 90.00 30g: 180.00

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

SCHNITZELS

Wiener *large* 27.50 *small* 15.50

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

Sandwiches and Patisserie available from the Café Menu.

Vegetarian Menu available on request.

PRIX- FIXE

2 COURSES 19.95 3 COURSES 24.00

Chilled Heritage Tomato Soup, Basil Pesto

or

Salmon Rillettes, Creamed Horseradish

Veal & Bacon Meatballs, Polenta

or

Seared Stone Bass, Ratatouille

Raspberry Chantilly Éclair

or

Amalfi Lemon Sorbet

ENTRÉES

FISH

Kedgerie, *poached egg* 17.50

Goujons of Haddock, *tartare sauce* 19.25

Smoked Haddock Monte Carlo 21.50

Cold Poached Loch Duart Salmon 22.50

Fish of the Day 25.75

Native Lobster *half* 27.75 *whole* 49.95

Fillet of John Dory 31.50

MEAT

Choucroute à l'Alsacienne 21.50

Chicken Fricassée *with morels* 23.75

Coq au Vin, Creamed Potatoes

for one 21.50 *for two* 41.50

Cannon of Salt Marsh Lamb 24.75

Calf's Liver and Bacon 26.00

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron 22.50 ~ Entrecôte 32.00

served with béarnaise sauce, gem heart salad, pommes frites

Chateaubriand *for two (minimum 40 minutes)*
medium cut chips, bone marrow & king oyster mushrooms
39.50 per person

CHEESE-SAVOURIES

Brie de Meaux, Fourme D'Ambert, Comté *with quince jelly* 12.50

Baked Camembert *with crusty bread* 13.50

Welsh Rarebit *small* 6.50 *large* 12.50

Buck Rarebit *small* 7.75 *large* 14.75

PÂTISSERIES & DESSERTS

Éclairs *from* 5.95 ~ The Wolseley Bronzed Truffles 4.25

Passion Fruit & Apricot Macarons 5.50 ~ Vanilla & Coffee Millefeuille 6.50

Crème Brûlée 7.25 ~ Black Forest Gâteau 7.50

Baked Vanilla Cheesecake 8.00 ~ Seasonal Berries & Cream 8.50

Chocolate Pot du Crème 8.50 ~ Apfel Strudel 9.50

The Wolseley Fruit Crumble *with custard* 9.50

ICE CREAM COUPES

Amalfi Lemon Sorbet 6.75

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

Chocolate Liégeois 9.00

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

Lucian 9.00

pistachio, hazelnut and almond nougatine 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

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

A discretionary 15% Service Charge will be added to your bill.

Cover Charge 2.00 • Prices include VAT

No Flash or Intrusive Photography please.



请使用扫码关注我们阅读精美图册