



CAFÉ MENU

11.30am - 11pm

Soups

- Chilled Heritage Tomato Soup with Basil Pesto 8.25
- Chicken Soup with Dumplings 8.75
- with a Half Salt Beef Sandwich 16.50

Salads

- San Marzano Tomato & Cucumber Salad 8.75
- 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

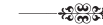
- Eggs Benedict
- Eggs Florentine
- Eggs Arlington *from* 9.75
- Omelettes *aux fines herbes* 10.00 *gruyère* 11.25 *jambon* 11.50
- Omelette Arnold Bennett 14.95
- Smoked Salmon and Scrambled Eggs 17.25

Plats

- Chopped Liver 9.75
- Avocado Vinaigrette 9.95
- Baked Provençal Tart, Black Olive Tapenade 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
- Kedgerie, *poached egg* 17.50
- Flat Iron Steak 22.50 *pommes frites and sauce béarnaise*
- Fish of the Day 25.75

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
- Ostra Regal (No.4) 3.95 each

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

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.

TEA

Monday - Friday 3pm - 6.30pm
Saturday 3.30pm - 5.30pm • Sunday 3.30pm - 6.30pm

PÂTISSERIES & DESSERTS

Éclairs

- Chocolate 5.95 ~ Lemon Meringue 5.95
- Raspberry Chantilly 6.25

*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

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 & Poppysseed Cake 4.50

The Wolseley Battenberg 4.75 ~ Carrot Cake 6.25

*Mixed Berry Tart 6.25 ~ 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 2017, Château La Tomaze 9.25
- Monbazillac 'Jour de Fruit' 2015, 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 5 Puttonyos 2010, Oremus, Hungary 19.50

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

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