



CAFÉ MENU

11.30am - 11pm

Soups

Minted Pea Soup
with Crème Fraîche 8.25
Chicken Soup with Dumplings 8.75
with a Half Salt Beef Sandwich 16.50

Salads

Superfood Salad
small 11.50 *large* 17.25
Chopped Chicken
small 12.50 *large* 18.75
Salade Niçoise
small 14.50 *large* 21.75

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

Spinach & Goat's Curd Tart
with Sweet Red Onion 9.75
Tomato, Spring Onion
& Basil Frittata 9.75
Chopped Liver 9.95
Avocado Vinaigrette 9.95
Matjes Herrings
with Beetroot and Horseradish 10.75
Steak Tartare
small 13.75 *large* 26.50
Soufflé Suisse,
Gem Heart Salad 16.75
Severn & Wye
Oak-Smoked Salmon 17.50
Kedgeree, *poached egg* 18.25
Flat Iron Steak 23.25
pommes frites and sauce béarnaise
Fish of the Day 26.50

Hot Sandwiches

Croques:
Monsieur 11.50 ~ Madame 13.50
Welsh Rarebit
small 6.50 *large* 12.50
Bagel, Smoked Salmon
& Cream Cheese 14.75
The Wolseley Hamburger 15.75
Chargrilled Chicken,
Bacon & Avocado 15.95
Salt Beef & Mustard
on Rye 16.50



CRUSTACEA & CAVIAR

Oysters

Colchester Rocks 3.50 *each*
Carlingford Lough (No.3) 3.95 *each*

Shellfish

Whelks *with mayonnaise* 5.95
1/4 pint of Atlantic Prawns 7.95
Cocktail of Prawns
& Avocado 16.75
Isle of Skye Queen Scallops,
Oriental Dressing
(9) 17.25
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	<i>small</i> 3.50 <i>large</i> 4.50
Macchiato	<i>small</i> 3.50 <i>large</i> 4.50
Noisette	 3.50
Cappuccino	<i>small</i> 4.50 <i>large</i> 5.50
Café Crème	<i>small</i> 4.50 <i>large</i> 5.50
Caffè Freddo	 5.50
Mocha <i>topped with cream</i>	 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
Peach Melba 6.25

*The Wolseley Bronzed Truffles 4.25

*Pistachio & Strawberry Macaroons 5.50

Vanilla & Coffee Millefeuille 6.50

Crème Brûlée 7.25 ~ Black Forest Gâteau 7.75

Sherry Trifle Roulade 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

*Baked Lemon Meringue Tart 6.00 ~ Sachertorte 8.50

**some of our pâtisseries, desserts and 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	8.75
Monbazillac 'Jour de Fruit' 2015, Domaine de l'Ancienne Cure	9.25
Lt. de Château Sigalas Rabaud 2010, Sauternes	10.75
San Emilio Pedro Ximenez, Lustau	11.00
Rasteau Vin Doux Naturel 2017, Domaine du Trapadis	13.00
Tokaji Aszú, 2013, 5 Puttonyos, Tokaj Classic, Hungary	18.50

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.

LUNCH AND DINNER

VEGETARIAN AND VEGAN

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

PRIX-FIXE

2 COURSES 21.95 3 COURSES 25.95

Minted Pea Soup with Crème Fraîche



Soufflé Suisse with Gem Heart Salad



Amalfi Lemon Sorbet, Confit Lemon Compote

HORS D'OEUVRES

Minted Pea Soup with Crème Fraîche 8.25

Mushroom Pâté 9.75 (Vg) ~ Avocado Vinaigrette 9.95

Croustade of Quail Eggs & Hollandaise 10.95

SALADS

Chopped Vegetable & Cheddar Salad

small 9.00 large 13.50

Superfood Salad (Vg)

broccoli, courgette, kale and salted almonds

small 11.50 large 17.25

ENTREÉS

Spring Onion, Tomato & Basil Frittata 9.75

Spinach & Goat's Cheese Tart with Caramelised Red Onions 9.75

Omelette aux Fines Herbes 10.00

Gnocchi, Courgette & Chestnut Brown Mushrooms *small 10.25 large 15.00*

Eggs Florentine *small 10.75 large 18.50*

Soufflé Suisse 13.95 *with gem heart salad 16.75*

Aubergine & Taleggio Schnitzel 14.75

— Vegetables ~ Side Salads —

pommes frites 4.95 ~ buttered new potatoes 4.75 ~ creamed mash 4.75

buttered carrots 4.75 ~ chargrilled sprouting broccoli with harissa 5.50

ratatouille 4.95 ~ mixed leaf salad 4.50 ~ heritage tomatoes, basil & shallot salad 5.75

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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 2.00

CLASSICS & VARIATIONS

Hemingway Daiquiri 11.50

havana club 3 y.o. rum, maraschino liqueur, grapefruit & lime juices

French Martini 11.75

ketel one vodka, chambord, pineapple juice

Caipirinha 12.00

cachaça leblon, sugar, muddled limes

Pisco Sour 12.25

pisco, lime juice, sugar, egg white, angostura bitters

Martinez 12.50

tanqueray gin, martini rubino, maraschino liqueur, orange bitters

Lemon Drop 12.75

ketel one citroen, triple sec, lemon juice

Pink Lady 13.25

tanqueray 10 gin, calvados, lemon juice, grenadine, egg white

Caribbean Old Fashioned 13.75

ron zacapa centenario rum, vanilla syrup, chocolate bitters

FORGOTTEN CLASSICS

Last Word 11.75

sipsmith gin, lime juice, green chartreuse, maraschino liqueur

Vieux Carré 12.00

bulleit rye, vsop cognac, martini rubino, benedictine, angostura bitters

Brandy Crusta 12.50

martell vsop cognac, maraschino liqueur, triple sec, lemon juice, angostura bitters

Matador 13.75

casamigos blanco tequila, pineapple & lime juices, sugar, angostura bitters

THE WOLSELEY FAVOURITES

The Dutch Irish 11.50

jameson black barrel irish whiskey, kummel. punt e mes, orange juice

Epice Mais Doux 12.00

havana club spiced rum, drambuie, lemon juice, peychaud's bitters

Piccadilly Fizz 12.25

lillet blanc, chambord, st germain liqueur, lemon juice, elderflower tonic, raspberries

Primavera 12.50

ketel one vodka, ginger & lemon juices, sugar, basil

No:160 13.25

tanqueray 10 gin, sauvignon blanc, st germain liqueur, lemon & grapefruit juices

LIGHT ALCOHOL

Porto Tónico 9.75

fonseca white port, tonic water, lemon slice & mint spring

Grasshopper 10.25

crème de menthe, crème de cacao, cream

Adonis 10.50

puerto fino sherry, belsazar red vermouth, orange bitters

Le Spritz de Normandie 10.75

sassy cidre, manzana verde apple liqueur, elderflower cordial, lemon juice

Hugo Spritz 11.25

prosecco, st germain liqueur, lime, mint leaves

NON-ALCOHOLIC COCKTAILS

—◆—
7.00

Spritz du Jardin

everleaf bittersweet, seedlip garden 108, lemonade

Ginger Lemonade

ginger & lemon juices, soda water

Sloane Garden

seedlip garden 108, apple & lemon juices, basil leaves

Spiced East Side

seedlip spice 94, lime juice, elderflower cordial, cucumber, mint leaves

JUKES CORDIALTIES

*elegant, dry and healthy non-alcoholic drinks,
mirroring the flavour complexity of fine wine.
to be mixed with still or sparkling water to suit your palate.*

—◆—
8.00

Jukes 1

the 'white', centred around citrus, stone fruit and herbs

Jukes 2

*the 'bright red', an autumnal style informed by layers of red fruit
coupled with faint smokiness*

Jukes 6

the 'dark red', black fruit-themed with a deeper, earthier, spicier feel

Jukes 8

the 'rosé', inspired by the food, wine and countryside of provence



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

SHERRY, CHAMPAGNE AND COCKTAILS

☞ Lustau Sherry ☜

With a history dating back to 1896, Lustau is widely considered to be the most established and reliable estate in Jerez.

The Solera Reserva Range is composed of older stocks from selected houses.

	Glass 100ml		Glass 100ml
Puerto Fino, Solera Reserva . . .	8.75	Los Arcos Amontillado, Solera Reserva	9.25
Papirusa Manzanilla, Solera Reserva	8.75	San Emilio Pedro Ximénez . . .	11.00

Champagne and Sparkling

	Glass 150ml	Bottle half	Bottle	Magnum
Pommery Brut Royal NV	15.50	37.00	72.00	142.00
Camel Valley Brut 2018, Cornwall . . .	16.25	~	72.50	~
Ayala Rosé Majeur NV	17.00	~	75.00	~
Hambledon Classic Cuvée Rosé NV, Hampshire .	17.50	~	77.00	~
Delamotte Blanc de Blancs Brut NV	18.50	~	82.00	~
Pol Roger Brut Réserve NV.	~	~	85.00	~
Billecart-Salmon Rosé NV	~	47.00	95.00	~
Bollinger Grande Année 2012	~	~	137.00	~
Pommery Cuvée Louise 2004	~	~	190.00	~
Pol Roger Cuvée Sir Winston Churchill 2009 .	~	~	195.00	~
Krug Grande Cuvée	~	120.00	235.00	~

☞ Champagne Cocktails ☜

French 75 15.95 ~ Alfonso 15.95 ~ Champagne Classic 15.95

Cocktails

Americano 11.75 ~ Aviation 13.75 ~ Bronx 13.25 ~ Gin & It 13.75 ~ Jerez Martini 13.00
 Manhattan 13.25 ~ Margarita 13.25 ~ Martini 12.25 ~ Negroni 13.25 ~ Old Fashioned 14.75
 Pineau Martini 12.25 ~ Sidecar 13.25 ~ Whisky Sour 13.25 ~ White Lady 12.25

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WHITE AND ROSÉ WINE

Rosé Wine

	Glass 175ml	Bottle
Rosé de Triennes 2020, IGP Méditerranée, Provence	12.50	44.50
Sancerre Rosé 2019, Domaine Sylvain Bailly, Loire	16.50	59.00
Chiaretto Rosa dei Frati 2020, Ca dei Frati, Lombardia	17.00	62.00
Domaines Ott Rosé 2020, Clos Mireille, Côtes de Provence	18.50	72.00

White Wine

	Glass 175ml	Bottle
Côteaux de l'Ardèche 'Les Terrasses' 2019, Rhône Blanc	7.75	28.50
Château Haut Rian Semillon/Sauvignon 2018, Bordeaux	8.25	29.75
Vignes d'Oc Chardonnay 2019, Languedoc	8.75	31.00
Bianco di Custoza 2020, Monte del Fra, Veneto	9.00	33.00
Muscadet de Sèvre et Maine 'Sur Lie' 2018, Jean-François de Grand Mouton, Loire	9.75	36.00
Viognier 2019, L'Ostal, Languedoc	10.75	39.00
Grüner Veltliner 2019 'Lois' Loimer, Niederösterreich	11.00	40.00
Valençay Sauvignon Blanc/Chardonnay 2019, Sébastien Vaillant, Loire	11.75	42.00
Sauvignon de Touraine 2020, Domaine Guy Allion, Loire	12.50	47.00
Macon Uchizy 2019, Domaine Talmard, Bourgogne	13.25	48.00
Côtes du Rhône Blanc 'Les Becs Fins' 2018, Tardieu Laurent	13.50	49.00
Albariño 'Abadia de San Campio' 2019, Bodegas Terras Gauda, Rías Baixas	13.75	49.75
Vouvray Sec 2019, Didier Champalou, Loire	14.25	51.00
Saint Véran 2019, Domaine de la Croix Senaillet, Bourgogne	15.00	55.00
Pinot Grigio 2019, Franz Haas, Alto Adige	15.50	56.00
Riesling d'Alsace 'Les Grandes Lignes' 2018, Domaine Léon Boesch	15.75	57.00
Chablis 2019, Domaine Gilles et Nathalie Fèvre, Bourgogne	16.25	59.00
The Wolseley Selection Sancerre 2019, Domaine André Dezat, Loire	16.50	59.75
Pinot Blanc 'Seeberg' 2019, Prieler, Burgenland	17.00	62.00
Pouilly Fuissé 2019 'Vieilles Vignes', Domaine des Deux Roches, Bourgogne	18.50	68.00
Soave 'La Rocca' 2018, Pieropan, Veneto	~	75.00
Gewürztraminer Grand Cru 'Osterberg' 2015, Domaine Mittnacht Frères, Alsace	~	77.00
Riesling 2016, 'Hattenheimer Wisselbrunnen', Spreitzer, Rheingau	~	80.00
Condrieu 'Les Vallins' 2017, Domaine Christophe Blanc, Rhône	~	83.00
Meursault Charles Maxime 2018, Domaine Latour-Giraud, Bourgogne	~	85.00
Puligny Montrachet 2018, Domaine Jacques Carillon, Bourgogne	~	110.00
Chassagne Montrachet 1er Cru 'Les Chaumées' 2017 Domaine Philippe Colin, Bourgogne	~	125.00
Corton Charlemagne 2015, Vincent Girardin, Bourgogne	~	180.00
Chevalier-Montrachet Grand Cru 2010, 'Château de Puligny Montrachet', Bourgogne	~	335.00

FEATURED PRODUCER

Camel Valley, Cornwall

Bob and Annie Lindo planted their first vines in 1989 in a stunning location near Bodmin.

They have been making consistently outstanding wines for over twenty years and are now one of the leading UK producers.

We have selected two of their 'Cornwall' Sparkling wines and two still wines which are the perfect partner to local fish.

	Glass 150ml	Bottle
Sparkling		
Camel Valley Brut 2018	16.25	72.50
Camel Valley Pinot Noir Rose Brut 2018	17.00	75.00
White & Rosé	Glass 175ml	
Camel Valley Atlantic Dry 2020	13.25	48.00
Camel Valley Rosé 2020	13.50	49.00

RED WINE

Red Wine

	Glass 175ml	Bottle
Vignes d'Oc Rouge 2019, Languedoc	7.75	28.50
Moulin de Gassac 'Classic' 2019, Hérault	8.25	29.75
Cabernet Sauvignon 2019, Domaine de Mont d'Hortes, Languedoc	8.75	31.00
Le Sabounet, Vin de France, Domaine Roger Sabon, Southern Rhône	9.00	33.00
Corbières 2018, Château la Bastide, Languedoc	9.75	36.00
Château La Grave Singalier 2018, Bordeaux Supérieur	11.00	40.00
Ribeiro Santo 2019, Carlos Lucas, Dao	11.50	42.00
Valpolicella 2019, Allegrini, Veneto	12.00	44.00
Cahors Malbec 'Cuvée Juline' 2016, Domaine La Bérangeraie	12.50	45.00
Côtes du Rhône Domaine La Soumade 2018, André Roméro	13.00	47.50
Le Bourgogne Pinot Noir 2018, Domaine Chanson	14.25	52.00
Rioja Reserva 2016, Bodegas Izadi	14.50	53.00
Brouilly, Château de Pierreux 2019, Beaujolais	14.75	54.00
Rosso di Montalcino 2018, Tenuta di Argiano, Tuscany	15.00	55.00
The Wolseley Selection Médoc 2011, Château La Tour de By, Bordeaux	16.75	59.00
Gigondas 'Les Fouilles' 2018, Domaine Burle, Southern Rhône	17.75	65.00
Mercurey Vieilles Vignes 2018, Domaine Raquillet, Bourgogne	18.25	67.00
Ribera del Duero Corimbo 2015, Bodegas La Horra	18.50	69.00
Spatburgunder 'Malterdinger' 2016, Bernard Huber, Baden	~	73.00
Beaune 1er Cru 'Teurons' 2015, Domaine Chanson, Bourgogne	~	79.00
Pauillac de Lynch Bages 2016, Bordeaux	~	85.00
Châteauneuf-du-Pape 2014, Domaine du Vieux Télégraphe, Rhône	~	95.00
Brunello di Montalcino 2015, Poggio San Polo, Tuscany	~	105.00
Côte Rôtie 'Cuvée Ampodium' 2012, Domaine René Rostaing, Northern Rhône	~	115.00
Gevrey Clos Prieur 2018, Domaine Marc Roy, Côtes de Nuits, Bourgogne	~	120.00
Château Croix de Labrie 2014, Saint Emilion Grand Cru	~	145.00
Barolo Le Vigne Sibi et Paucis 2008, Sandrone, Piedmont	~	295.00

FEATURED RED WINE PRODUCER

Elio Altare, Piemonte

Elio Altare is one of the star producers of Piemonte and makes a stunning and unique range of wines. They are packed with vivid character and always deliver a seductive, silky texture. Viticulture is organic and sulphur usage is incredibly low. These are some of the most honest, pure and environmentally friendly wines in the region.

	Glass 175ml	Bottle
Dolcetto d'Alba 2018, Elio Altare	15.00	55.00
Barbera d'Alba 2019, Elio Altare	16.75	59.00
Barolo 2015, Elio Altare	~	110.00
Barolo 'Ceretta' Vigna Bricco 2012, Elio Altare	~	165.00

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DESSERT WINE AND DIGESTIFS

🌀 Dessert Wine 🌀

	Glass 100ml	Bottle half	Bottle
Coteaux du Layon 2019, Château La Tomaze.	8.75	~	56.00
Monbazillac 'Jour de Fruit' 2018, Domaine de l'Ancienne Cure	9.25	30.00 375ml	~
Lieutenant de Château Sigalas Rabaud 2010, Sauternes. .	10.75	36.00 375ml	~
San Emilio Pedro Ximenez, Lustau	11.00	~	64.00
Rasteau Vin Doux Naturel 2017, Domaine du Trapadis . .	13.00	68.00 50cl	~
Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary . .	18.50	75.00 50cl	~

🌀 Port 🌀

	Glass 100ml
Fonseca Unfiltered LBV Port 2014	9.75
Fonseca 10 year old tawny Port	11.50
Fonseca Vintage Port 1985	18.50

Armagnac

Clos Martin VSOP 8 year 11.75 ~ Baron de Sigognac 20 year 16.50

Cognac

Martell VSOP 11.50 ~ Maxime Trijol VSOP 11.75
Hine Rare VSOP 12.50 ~ Hennessy XO 21.25

🌀 Calvados 🌀

Camut 6 year	11.75
Dupont 1988	15.50
Lemorton Domfrontais 15 year	18.50

Eaux de Vie

Poire William 11.75 ~ Kirsch d'Alsace 11.75 ~ Marc de Gewürztraminer 11.75
Marc de Bourgogne 11.75 ~ Grappa di Nosiola Pilzer 13.00

All Spirits are served in 50ml measures.