



## COLD BREAKFAST

### VIENNOISERIE

Cannelés Bordelais (2) 3.00

Croissant au Beurre 4.50 Pain au Chocolat 5.00

Banana Bread 5.00  
with vanilla butter & fruit compote

### Smoothies

Avocado, Apple, Banana, Ginger & Turmeric 8.25

Mixed Berries, Banana & Coconut Milk 7.75

### Juice Blend

Wolseley Green Juice 8.00  
kale, spinach, celery, cucumber & ginger

### Cereals and Fruit

The Wolseley Müesli 6.50 Pink Grapefruit . . . . . 5.75  
Granola . . . . . 7.25 Yoghurt: Greek, Goat or Low Fat 4.25  
with banana . . . . . 8.50 Prunes with Orange & Ginger . . . . . 5.75  
Birchermüesli . . . . . 7.75 Fresh Fruit Salad. . . . . 9.25  
Caramelised Pink Grapefruit 7.00

### Yoghurt Pots

Mango, Banana & Chia Seed 9.00 Lemon Yoghurt, Granola & Fruit Compote 9.75

## HOT BREAKFAST

\*Classic Porridge . . . . . 6.50  
Creamed Porridge Oats, Fruit Compote . . . . . 8.75  
Crispy Bacon Roll . . . . . 9.25  
with fried egg . . . . . 11.50  
\*Pancakes or \*French Toast . . . . . with maple syrup 11.75  
. . . . . with bacon 14.50  
. . . . . with seasonal berries 15.25  
Mashed Avocado with Confit Tomato on Wholemeal Toast 12.75  
Bagel, Smoked Salmon & Cream Cheese . . . . . 15.75

### The English 19.95

choice of Fried, Poached or Scrambled Eggs with Bacon, Sausage, Baked Beans, Tomato, Black Pudding and Mushroom

Fried, Poached or Scrambled Eggs . . . . . 6.75  
2 Boiled Eggs with 'Soldiers' . . . . . 8.50  
Omelette *gruyère* 12.50 *jambon* 12.50 *arnold bennett* 16.50  
Eggs Benedict . . . . . small 9.75 large 17.75  
Eggs Florentine . . . . . small 10.75 large 18.50  
Eggs Arlington . . . . . small 11.50 large 19.75  
Smoked Salmon and Scrambled Eggs. . . . . 18.75

### SPECIALITIES

Fried Duck Egg, Bubble & Squeak with Wild Mushrooms. . . . . 11.75  
Grilled Kipper with Mustard Butter . . . . . 14.75  
Devised Lamb Kidneys . . . . . 16.00  
Fried Haggis and Duck Eggs with a Whisky Sauce. . . . . 17.25  
\*Kedgerie, *poached egg* . . . . . 19.75  
The Wolseley Fishcake  
with Poached Egg and Hollandaise . . . . . small 10.00 large 19.50

Toast: *baguette, white or wholemeal bloomer, sourdough,*  
*gluten free: white or seeded* 2.25  
*butter, homemade preserves* 2.00 *lemon curd and nutella* 3.00

Tea, Coffee, Hot Chocolate, Juices and Milkshakes also available.

## CAFÉ MENU

### Soups

White Onion Soup,  
Fourme d'Ambert Toast 8.75  
Chicken Soup with Dumplings 9.75  
with a Half Salt Beef Sandwich 18.25

### Salads

Chopped Vegetable  
& Cheddar Salad 10.00  
Superfood Salad 12.75  
Chopped Chicken 14.00  
Salade Niçoise 16.00

### EGGS

Eggs Benedict  
Eggs Florentine  
Eggs Arlington *from* 9.75  
Omelettes  
*aux fines herbes* 11.25  
*gruyère* 12.50 *jambon* 12.50  
*arnold bennett* 16.50  
Smoked Salmon and  
Scrambled Eggs 18.75

### Plats

Portobello Mushroom  
& Goats' Cheese Tart 10.75  
Roast Celeriac Steak with  
Puy Lentils and Walnut Pesto 11.50  
Chopped Liver 11.00  
Avocado Vinaigrette 11.00  
Matjes Herrings with Beetroot  
and Horseradish 12.00  
Steak Tartare  
*small* 15.25 *large* 29.50  
Soufflé Suisse,  
Gem Heart Salad 18.50  
Severn & Wye  
Oak-Smoked Salmon 18.75  
\*Kedgerie, *poached egg* 19.75  
Flat Iron Steak 25.75  
*pommes frites and sauce béarnaise*  
Fish of the Day 29.50

### Hot Sandwiches

Croques:  
Monsieur 12.75 - Madame 15.00  
Welsh Rarebit  
*small* 7.25 *large* 14.00  
Bagel, Smoked Salmon  
& Cream Cheese 15.75  
The Wolseley Hamburger 17.50  
Chargrilled Chicken,  
Bacon & Avocado 17.75  
Salt Beef & Mustard  
on Rye 18.25

### CRUSTACEA & CAVIAR

#### Oysters

Jersey Rocks 3.95 each  
Colchester Natives 4.50 each

#### Shellfish

Whelks  
with mayonnaise 6.50  
1/4 pint of Atlantic Prawns 8.75

Cocktail of Prawns  
& Avocado 18.50

Isle of Skye Queen Scallops,  
Oriental Dressing  
(9) 19.25

Dressed Dorset Crab 20.00

Crevettes Roses (6) 21.75  
with sauce 'marie rose'

Petit Plateau de  
Fruits de Mer 28.75

#### Caviar

Loebster & Caviar  
Omelette 'Adrian' 63.75  
Sturia Oscietra 30g: 100.00  
Sturia Oscietra Prestige  
30g: 199.75  
*served with blinis  
and sour cream*

## TEA AT THE WOLSELEY

Available from 3pm

CLASSIC  
AFTERNOON TEA  
33.00

Assorted Finger Sandwiches

Fruit Scones  
with homemade jam  
and clotted cream

Selection of Pastries

Wolseley Collection Teas

English Breakfast  
Afternoon Blend • Earl Grey  
Assam • Jasmine Bud  
Yunnan Green Tea  
Chocolate Tea • Caramel Tea

WOLSELEY  
CREAM TEA  
14.25

Fruit Scones  
homemade jam, clotted cream

Choice of Teas

WOLSELEY  
CHAMPAGNE TEA  
44.50

Our Classic Afternoon Tea  
with a glass of  
Pommery Brut Royal NV

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

\*Vegan and gluten free options available.

Cover Charge 2.00 • Prices include VAT  
No Flash or Intrusive Photography please.

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

# 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 . . . . .	9.00	Los Arcos Amontillado, Solera Reserva	10.00
Papirusa Manzanilla, Solera Reserva	9.00	San Emilio Pedro Ximénez . . . . .	11.50



## Champagne and Sparkling Wines

	Glass 150ml	Bottle half	Bottle	Magnum
Pommery Brut Royal NV . . . . .	16.00	38.50	75.00	147.00
Camel Valley Brut 2018, Cornwall . . . . .	17.00	~	75.00	~
Ayala Rosé Majeur NV . . . . .	17.75	~	78.00	~
Hambledon Classic Cuvée Rosé NV, Hampshire . . . . .	18.25	~	80.00	~
Delamotte Blanc de Blancs Brut NV . . . . .	19.25	~	85.00	~
Pol Roger Brut Réserve NV . . . . .	~	~	88.00	~
Billecart-Salmon Rosé NV . . . . .	~	49.00	98.00	~
Bollinger Grande Année 2012 . . . . .	~	~	142.00	~
Pommery Cuvée Louise 2004 . . . . .	~	~	197.00	~
Pol Roger Cuvée Sir Winston Churchill 2009 . . . . .	~	~	202.00	~
Krug Grande Cuvée . . . . .	~	125.00	245.00	~

## ❧ Champagne Cocktails ❧

French 75 16.50 ~ Alfonso 16.50 ~ Champagne Classic 16.50



## Cocktails

American 12.25 ~ Aviation 14.25 ~ Bronx 13.75 ~ Gin & It 14.25 ~ Jerez Martini 13.50  
 Manhattan 13.75 ~ Margarita 13.75 ~ Martini 12.75 ~ Negroni 13.75 ~ Old Fashioned 15.25  
 Pineau Martini 12.75 ~ Sidecar 13.75 ~ Whisky Sour 13.75 ~ White Lady 12.75

*Please inform your server if you have any food allergies or special dietary needs.  
 All wines contain sulphites and some may contain allergens.*

# ROSÉ AND WHITE WINE

## Rosé Wine

	Glass 175ml	Bottle
Rosé de Triennes 2020, IGP Méditerranée, Provence . . . . .	13.00	47.00
Domaene Gobelsburg Rosé 2020, Niederosterreich . . . . .	16.25	58.00
Sancerre Rosé 2020, Domaine Sylvain Bailly, Loire . . . . .	17.25	62.00
Domaines Ott Rosé 2020, Clos Mireille, Côtes de Provence . . . . .	19.25	78.00

## White Wine

	Glass 175ml	Bottle
Côteaux de l'Ardèche 'Les Terrasses' 2020, Rhône Blanc . . . . .	8.00	29.50
Château Haut Rian Semillon/Sauvignon 2020, Bordeaux . . . . .	8.75	31.00
Vignes d'Oc Chardonnay 2020, Languedoc . . . . .	9.00	32.00
Bianco di Custoza 2020, Monte del Fra, Veneto . . . . .	9.50	34.25
Muscadet de Sèvre et Maine 'Sur Lie' 2019, Jean-François de Grand Mouton, Loire	10.25	37.50
Viognier 2019, L'Ostal, Languedoc . . . . .	11.25	41.00
Grüner Veltliner 2020 'Lois' Loimer, Niederösterreich . . . . .	11.50	42.00
Valençay Sauvignon Blanc/Chardonnay 2020, Sébastien Vaillant, Loire . . . . .	12.25	44.00
Sauvignon de Touraine 2020, Domaine Guy Allion, Loire . . . . .	13.00	47.00
Macon Uchizy 2020, Domaine Talmard, Bourgogne . . . . .	13.75	50.00
Camel Valley Atlantic Dry 2020, Cornwall. . . . .	13.75	50.00
Albariño 'Abadia de San Campio' 2020, Bodegas Terras Gauda, Rías Baixas . . . . .	14.25	52.00
Vouvray Sec 2019, Didier Champalou, Loire . . . . .	14.75	53.00
Saint Véran 2020, Domaine de la Croix Senaillet, Bourgogne . . . . .	15.75	57.00
Pinot Grigio 2020, Franz Haas, Alto Adige . . . . .	16.25	58.00
Riesling d'Alsace 'Les Grandes Lignes' 2019, Domaine Léon Boesch . . . . .	16.50	59.00
Chablis 2019, Domaine Gilles et Nathalie Fèvre, Bourgogne . . . . .	17.00	61.50
The Wolseley Selection Sancerre 2019, Domaine André Dezat, Loire . . . . .	17.25	63.00
Pinot Blanc 'Seeberg' 2019, Prieler, Burgenland . . . . .	17.75	65.00
Pouilly Fuissé 2019 'Vieilles Vignes', Domaine des Deux Roches, Bourgogne . . . . .	19.25	71.00
Soave 'La Rocca' 2019, Pieropan, Veneto. . . . .	~	78.00
Gewürztraminer Grand Cru 'Osterberg' 2015, Domaine Mittnacht Frères, Alsace . . . . .	~	80.00
Riesling 2016, 'Hattenheimer Wisselbrunnen', Spreitzer, Rheingau . . . . .	~	83.00
Condrieu 'Les Vallins' 2017, Domaine Christophe Blanc, Rhône . . . . .	~	86.00
Meursault Charles Maxime 2018, Domaine Latour-Giraud, Bourgogne . . . . .	~	88.00
Puligny Montrachet 2019, Domaine Jacques Carillon, Bourgogne . . . . .	~	114.00
Chassagne Montrachet 1er Cru 'Les Chaumées' 2018 Domaine Philippe Colin, Bourgogne	~	130.00
Corton Charlemagne 2017, Vincent Girardin, Bourgogne . . . . .	~	202.00
Chevalier-Montrachet Grand Cru 2010, 'Château de Puligny Montrachet', Bourgogne	~	306.00

## FEATURED PRODUCER

### Famille Cazes

*Château Lynch Bages, is one of the best loved properties in Bordeaux. It was first established by Thomas Lynch in the 18th century and owned by the Cazes family since 1973. The 90 hectares of vineyards are situated west of Pauillac in Bages. The wine's distinctive character has earned it a place amongst Pauillac's greatest wines. Lynch Bages can be surprisingly approachable when young. However, when mature, it develops succulent richness with a bouquet of minty blackcurrants and cigar boxes.*

*In 2002 the Cazes family purchased Domaine de L'Ostal, Minervois situated in one of the finest terroirs of the Languedoc with the region's finest grape varieties: Syrah, Grenache and Carignan.*

White	Glass 150ml	Bottle
Viognier 2019, L'Ostal, Languedoc . . . . .	11.25	41.00
Minervois 2018 'Estibals', L'Ostal, Languedoc . . . . .	12.00	44.00
Blanc de Lynch Bages 2018. . . . .		125.00
Red		Bottle
Pauillac de Lynch Bages 2016 . . . . .		88.00
Château Lynch Bages 2011, 5ème Cru Pauillac . . . . .		259.00

# RED WINE

## Red Wine

	Glass 175ml	Bottle
Vignes d'Oc Rouge 2020, Languedoc . . . . .	8.00	29.50
Moulin de Gassac 'Classic' 2020, Hérault . . . . .	8.75	31.00
Cabernet Sauvignon 2020, Domaine de Mont d'Hortes, Languedoc . . . . .	9.00	32.00
Le Sabounet, Vin de France, Domaine Roger Sabon, Southern Rhône . . . . .	9.50	34.25
Corbières 2018, Château la Bastide, Languedoc . . . . .	10.25	37.25
Château La Grave Singalier 2018, Bordeaux Supérieur . . . . .	11.50	42.00
Ribeiro Santo 2019, Carlos Lucas, Dao . . . . .	12.00	44.00
Valpolicella 2020, Allegrini, Veneto . . . . .	12.50	46.00
Cahors Malbec 'Cuvée Juline' 2016, Domaine La Bérangeraie . . . . .	13.00	47.00
Côtes du Rhône Domaine La Soumade 2019, André Roméro . . . . .	13.50	50.00
Le Bourgogne Pinot Noir 2018, Domaine Chanson . . . . .	14.75	54.00
Rioja Reserva 2017, Bodegas Izadi . . . . .	15.00	55.00
Brouilly, Château de Pierreux 2020, Beaujolais . . . . .	15.50	56.00
Rosso di Montalcino 2019, Tenuta di Argiano, Tuscany . . . . .	15.75	57.00
The Wolseley Selection Médoc 2011, Château La Tour de By, Bordeaux . . . . .	17.50	64.00
Gigondas 'Les Fouilles' 2018, Domaine Burle, Southern Rhône . . . . .	18.50	68.00
Mercurey Vieilles Vignes 2019, Domaine Raquillet, Bourgogne . . . . .	19.00	70.00
Ribera del Duero Corimbo 2015, Bodegas La Horra . . . . .	19.25	72.00
Spatburgunder 'Malterdinger' 2016, Bernard Huber, Baden . . . . .	~	76.00
Beaune 1er Cru 'Teurons' 2017, Domaine Chanson, Bourgogne . . . . .	~	82.00
Pauillac de Lynch Bages 2016, Bordeaux . . . . .	~	88.00
Châteauneuf-du-Pape 2014, Domaine du Vieux Télégraphe, Rhône . . . . .	~	99.00
Brunello di Montalcino 2015, Poggio San Polo, Tuscany . . . . .	~	109.00
Côte Rôtie 'Cuvée Ampodium' 2014, Domaine René Rostaing, Northern Rhône . . . . .	~	120.00
Gevrey Clos Prieur 2018, Domaine Marc Roy, Côtes de Nuits, Bourgogne . . . . .	~	125.00
Château Croix de Labrie 2014, Saint Emilion Grand Cru . . . . .	~	150.00
Château Léoville Barton 2012, 2eme Cru Classé, St. Julien . . . . .	~	182.00

## 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 . . . . .	16.00	57.00
Barbera d'Alba 2019, Elio Altare . . . . .	17.50	61.00
Barolo 2015, Elio Altare . . . . .	~	114.00
Barolo 'Ceretta' Vigna Bricco 2012, Elio Altare . . . . .	~	171.00

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

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# DESSERT WINE AND DIGESTIFS

## 🌀 Dessert Wine 🌀

	Glass <i>100ml</i>	Bottle <i>half</i>	Bottle
Coteaux du Layon 2020, Château La Tomaze . . . . .	9.00	~	58.00
Monbazillac 'Jour de Fruit' 2018, Domaine de l'Ancienne Cure	10.00	32.00 <i>375ml</i>	~
Lieutenant de Château Sigalas Rabaud 2013, Sauternes. . . . .	11.25	38.00 <i>375ml</i>	~
San Emilio Pedro Ximenez, Lustau . . . . .	11.50	~	67.00
Rasteau Vin Doux Naturel 2017, Domaine du Trapadis . . . . .	13.50	71.00 <i>50cl</i>	~
Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary . . . . .	19.25	78.00 <i>50cl</i>	~

## 🌀 Port 🌀

	Glass <i>100ml</i>
Fonseca Unfiltered LBV Port 2015 . . . . .	10.00
Fonesca <i>10 year old tawny</i> Port . . . . .	12.00
Fonseca Vintage Port 1985. . . . .	19.25

## Armagnac

Clos Martin VSOP *8 year* 11.75 ~ Baron de Sigognac *20 year* 17.00

## Cognac

Martell VSOP 12.00 ~ Maxime Trijol VSOP 11.75

Hine Rare VSOP 12.50 ~ Hennessy XO 21.50

## 🌀 Calvados 🌀

Camut <i>6 year</i> . . . . .	11.75
Dupont 1988 . . . . .	15.50
Lemorton Domfrontais <i>15 year</i> . . . . .	19.25

## Eaux de Vie

Poire Williams 11.25 ~ Kirsch d'Alsace 12.25 ~ Marc de Gewürztraminer 11.75

Marc de Bourgogne 11.75 ~ Grappa di Nosiola Pilzer 13.50

*All Spirits are served in 50ml measures.*

## CLASSICS & VARIATIONS

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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

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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

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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

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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.