



LUNCH AND DINNER MENU

CRUSTACEA

Tankard of 'Black Velvet' 14.00

Oysters

Jersey Rocks Colchester Natives
3.95 each 4.50 each

Shellfish

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

Cocktail of Prawns & Avocado 18.50

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

Dressed Dorset Crab 20.00

Crevettes Roses, Sauce
'Marie Rose' (6) 21.75

Petit Plateau de Fruits de Mer 28.75

Soups

White Onion Soup, Fourme d'Ambert Toast 8.75 (V)

Chicken Soup with Dumplings 9.75

Chicken Soup with a Half Salt Beef Sandwich 18.25

HORS D'OEUVRES

Portobello Mushroom & Goats' Cheese Tart 10.75 (V)

Eggs Benedict *small* 9.75 *large* 17.75

Chopped Liver 11.00 ~ Avocado Vinaigrette 11.00

Matjes Herrings 12.00
beetroot and horseradish

Goujons of Haddock *tartare sauce* 12.00

Croustade of Quail Eggs & Hollandaise 12.25 (V)

Severn & Wye Oak-Smoked Salmon 18.75

Seared Scallops 20.25
celeriac purée and pancetta

Steak Tartare *small* 15.25
large with salad and frites 29.50

Escargots à la Bourguignonne au Pastis
1/2 dozen 15.75

CAVIAR

Lobster & Caviar Omelette 'Adrian' 63.75

Sturia Oscietra Sturia Oscietra Prestige
30g: 100.00 30g: 199.75

served with blinis and sour cream

SALADS

Chopped Vegetable & Cheddar Salad 10.00 (V)

Superfood Salad Squash 12.75 (V)
celeriac, carrot, beetroot, kale & spiced pistachio

Chopped Chicken & Tarragon Salad 14.00

Salad Niçoise 16.00

VEGETARIAN

Roast Celeriac Steak with Puy Lentils and Walnut Pesto 11.50

Fried Duck Egg, Bubble & Squeak with Wild Mushrooms 11.75

Gnocchi, Pumpkin, Sage & Trompette de la Mort 16.75/12.50

Soufflé Suisse 15.25 *gem heart salad* 18.50

Aubergine Schnitzel with Mayfield Cheese 16.25

Sandwiches and Patisserie available from the Café Menu.

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

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

PRIX- FIXE

2 COURSES 24.75 3 COURSES 29.50

White Onion Soup *or* Salmon Rillettes *creamed horseradish*

Seared Pollock *or* Venison Meatballs *or* Soufflé Suisse

Coffee & Hazelnut Éclair *or* Amalfi Lemon Sorbet

ENTRÉES

FISH

Kedgeree, *poached egg* 19.75

Goujons of Haddock *tartare sauce* 25.00

Smoked Haddock Monte Carlo 22.50
poached egg, tomato concasse

Fillet of Salmon *puy lentils, salsa verde* 27.25

Fish of the Day *fully garnished* 29.50

Native Lobster *half* 32.75 *whole* 55.50
medium cut chips, samphire, tarragon vinaigrette

Fillet of Lemon Sole 'Grenobloise' 34.75

MEAT

The Wolseley Hamburger 17.50

Salt Beef & Mustard on Rye 18.25

Choucroute à l'Alsacienne *sauerkraut, pommes vapeur* 24.50

Coq au Vin, Creamed Potatoes *for one* 23.25 *for two* 46.00

Roast Corn-Fed Half Chicken *morels & Madeira sauce* 26.25

Calf's Liver and Bacon *melted onions, sauce Robert* 29.75

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron 25.75 ~ Entrecôte 36.25
served with béarnaise sauce, gem heart salad, pommes frites

Chateaubriand 44.00 *pp for two (minimum 40 minutes)*
medium cut chips, bone marrow & king oyster mushrooms

SCHNITZELS

Wiener *large* 27.50 *small* 15.50

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

CHEESE-SAVOURIES

18 month Aged Comté, Truffle Brie, Bleu de Basque 13.75

Baked Camembert *with crusty bread* 15.00

Welsh Rarebit 7.25/14.00 ~ Buck Rarebit 8.50/16.25

PÂTISSERIES & DESSERTS

Éclairs *from* 6.50 ~ The Wolseley Bronzed Truffles 4.75

*Mint & Chocolate Macaroons 6.00 ~ Vanilla Millefeuille 7.25

Crème Brûlée 8.00 ~ Black Forest Gâteau 8.25 ~ Treacle Tart 9.00

Baked Vanilla Cheesecake 9.00 ~ Chocolate Pot de Crème 9.50

The Wolseley Fruit Crumble *with custard* 10.50

Apfel Strudel *with calvados crème Chantilly* 10.50

ICE CREAM COUPES

Amalfi Lemon Sorbet 6.50

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

Chocolate Liégeois 10.00

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

Lucian 10.00

*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*

Banana Split 10.50

*caramelised banana, vanilla ice cream, whipped cream
with bitter chocolate sauce and flaked almonds*

CAKES

*Apple & Poppyseed Cake 5.00

The Wolseley Battenberg 5.25 ~ Carrot Cake 6.75

Baked Lemon Meringue Tart 6.50 ~ Sachertorte 9.50

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

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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.