



## LUNCH AND DINNER MENU

### CRUSTACEA

Tankard of 'Black Velvet' 14.00

#### Oysters

Jersey Rocks (8) Colchester Rocks (8)  
4.50 each 5.00 each

#### Shellfish

Steamed Palourde Clams (390) 9.25  
*served on ice with mayonnaise*

1/4 pint of Atlantic Prawns *with mayonnaise* (404) 9.75

Prawn & Avocado Cocktail (511) 19.75

Isle of Skye Queen Scallops (9) (232) 21.25  
*with an oriental dressing*

Dressed Dorset Crab (345) 22.00

Crevettes Roses, Sauce 'Marie Rose' (6) (527) 23.75

Petit Plateau de Fruits de Mer (986) 31.50

#### Soups

Crème Vichysoise (v) (222) 8.75

Chicken Soup with Dumplings (454) 10.75

Chicken Soup with a Half Salt Beef Sandwich (786) 20.00

### HORS D'OEUVRES

Spinach, Watercress & Goats' Curd Tart (v) (303) 11.75

Eggs Benedict *small* (591) 10.75 *large* (1095) 19.50

Avocado Vinaigrette (vg) (438) 12.00

Matjes Herrings (393) 13.25  
*with beetroot and horseradish*

Goujons of Haddock *with tartare sauce* (707) 13.25

Croustade of Quail Eggs & Hollandaise (v) (635) 13.50

Severn & Wye Oak-Smoked Salmon (267) 20.50

Seared Scallops, Confit Fennel  
and Chive Beurre Blanc (452) 22.25

Steak Tartare *small* (242) 16.75  
*large with salad and fries* (842) 32.25

Escargots à la Bourguignonne au Pastis  
*1/2 dozen* (1031) 15.75

### CAVIAR

Scrambled Eggs with Oscietra (510) *15g*: 49.00

Lobster & Caviar Omelette 'Adrian' (992) 67.00

Sturia Oscietra Sturia Oscietra Prestige  
(515) *30g*: 105.00 (515) *30g*: 210.00

*served with blinis and sour cream*

### SALADS

Chopped Vegetable & Cheddar Salad *soft herb dressing* (v) (794) 11.00

Superfoods Salad *with a mint & parsley dressing* (vg) (252) 14.00

Chopped Chicken & Avocado Salad *with a tarragon dressing* (636) 15.50

Salad Niçoise *with 'agromar' tuna* (380) 17.50

### VEGETARIAN

Beetroot Tartare with Soda Bread and Toasted Seeds (vg) (316) 12.50

Fried Duck Egg, Bubble & Squeak and Wild Mushrooms (344) 13.00

Gnocchi, Heritage Tomatoes, Stracciatella and Basil (457) 17.50 / (305) 13.00

Soufflé Suisse (674) 16.75 with a Gem Heart Salad (764) 19.75

Aubergine Schnitzel with Mayfield Cheese (505) 17.75

*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. (498) Calories.*

### PRIX-FIXE

2 COURSES 26.50 3 COURSES 31.50

Crème Vichysoise (v) (222) *or* Salmon Rillettes *creamed horseradish* (297)

Dorade Grillé à la Niçoise (388) *or* Soufflé Suisse (v) (764)  
*or* Veal/Bacon Meatballs (490)

Raspberry & Chantilly Éclair (v) (311)  
*or* Campari & Orange Sorbet (144)

### ENTRÉES

#### FISH

Smoked Haddock Kedgeree *with a poached egg* (771) 21.75

Fishcakes 'Arlington' *with a lobster bisque sauce* (606) 22.50

Goujons of Haddock *tartare sauce and lemon* (867) 24.00

Cold Poached Loch Duart Salmon *pickled cucumber* (775) 29.00

Fish of the Day *fully garnished* 31.00

Native Lobster *half* (712) 35.75 *whole* (927) 58.50  
*medium cut chips, samphire & tarragon*

Fillet of Lemon Sole 'Grenobloise' (535) 34.75

#### MEAT

Salt Beef & Mustard on Rye (674) 18.75

The Wolseley Hamburger (844) 19.25

Hungarian Goulash (615) 26.00

Choucroute à l'Alsacienne *sauerkraut, pommes vapeur* (1232) 26.75

Coq au Vin, Creamed Potatoes (820)

*for one* 26.00 *for two* 50.25

Half Roast Chicken *bacon & sage rösti, morel sauce* (696) 28.75

Calf's Liver and Bacon *melted onions and sauce Robert* (629) 32.50

#### STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron (1005) 27.50 ~ Entrecôte (1118) 39.75

*served with béarnaise sauce, gem heart salad and pommes frites*

#### SCHNITZELS

Wiener *large* (519) 33.50 *small* (403) 20.00

Wiener Holstein *anchovy, capers and fried egg*  
*large* (634) 37.50 *small* (528) 22.50

### CHEESE-SAVOURIES

British & Irish Cheese *Durrus, Crozier Blue, Brightwell Ash* (588) 15.50

Welsh Rarebit *small* (341) 8.00 *large* (633) 15.50

London Rarebit *small* (471) 9.00 *large* (942) 18.75

### PÂTISSERIES & DESSERTS

*All items are vegetarian. For vegan options please ask your server.*

Spritz Shortbread (446) 4.75 ~ The Wolseley Bronzed Truffles (191) 5.25

\*Raspberry & Violet Macarons (344) 6.75 ~ Crème Brûlée (632) 7.75

Citrus Fruit Tart (787) 9.00 ~ Black Forest Gâteau (674) 9.00

Chocolate & Raspberry Marquise (435) 9.50 ~ Baked Vanilla Cheesecake (587) 9.75

The Wolseley Fruit Crumble *with custard* (688) 11.50

Apfel Strudel *with calvados crème chantilly* (468) 11.50 ~ Éclairs (311) *from* 7.00

### ICE CREAM COUPES

*All items are vegetarian. For vegan options please ask your server.*

Campari & Orange (144) 7.25

*one large scoop of campari & orange sorbet, confit oranges, chocolate tuile*

Coupe Chocolate Liégeois (966) 10.75

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

Coupe Lucian (828) 11.00

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

Banana Split (1004) 11.50

*caramelised banana, vanilla ice cream (vegan ice cream available),  
whipped cream, bitter chocolate sauce, flaked almonds*

### CAKES

The Wolseley Battenberg (472) 5.75 ~ Carrot Cake (425) 7.75

Sachertorte (544) 9.50

*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.*