



LUNCH AND DINNER MENU

CRUSTACEA

Tankard of 'Black Velvet' 14.50

Oysters

Jersey Rocks (8) Colchester Rocks (8)
5.00 each 5.50 each

Shellfish

1/4 pint of Atlantic Prawns,
Mayonnaise (404) 9.95
Steamed Palourde Clams
with Oriental Dressing (325) 17.00
Prawn & Avocado Cocktail (511) 20.75
Dressed Dorset Crab (345) 23.95
Crevettes Roses,
Sauce 'Marie Rose' (6) (527) 23.75
Petit Plateau de Fruits de Mer (986) 34.00

Soups

Creamed White Onion Soup *fourme d'ambert choux* (v) (299) 9.75
Chicken Soup with Dumplings (454) 10.95
Chicken Soup with a Salt Beef Bagel (606) 19.75

HORS D'OEUVRES

Eggs Benedict *small* (591) 10.75 *large* (1095) 19.50
Avocado Vinaigrette (vg) (438) 13.95
Jerusalem Artichoke
and Swiss Chard Tart (504) 13.95
Matjes Herrings,
Beetroot and Horseradish (393) 13.95
Goujons of Haddock (707) 14.50
Croustade of Quail Eggs & Hollandaise (v) (635) 14.75
Severn & Wye Oak-Smoked Salmon (267) 19.75
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) 16.95

CAVIAR

Scrambled Eggs with Oscietra (510) *15g*: 52.50
Lobster & Caviar Omelette 'Adrian' (992) 69.75
Sturia Oscietra Sturia Oscietra Prestige
(515) *30g*: 110.00 (515) *30g*: 215.00
served with blinis and sour cream

SALADS

Heritage Beetroots, Mâche and Goats' Curd Salad (333) 13.50
Endive, Pear and Fourme d'Ambert Salad (407) 13.50
Chopped Chicken & Avocado Salad *with a tarragon dressing* (636) 17.50
Salad Niçoise *with 'agromar' tuna* (380) 17.50

VEGETARIAN

Beetroot Tartare with Soda Bread and Toasted Seeds (vg) (303) 12.75
Fried Duck Egg, Bubble & Squeak and Wild Mushrooms (344) 14.95
Gnocchi, Plum Tomatoes, Basil and Stracciatella (556) 19.00 (425) 14.50
Soufflé Suisse (674) 17.50 with a Gem Heart Salad (764) 22.50
Aubergine Schnitzel with Mayfield Cheese (505) 19.50

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 27.50 3 COURSES 32.50

Creamed White Onion Soup (v) (299)
or Salmon Rillettes (297)
Fillet of Sea Bream (444) *or Soufflé Suisse* (v) (764)
or Venison Meatballs, Mashed Neeps (490)
Lemon Meringue Éclair (v) (474) *or Poire William Sorbet* (156)

ENTRÉES

FISH

Smoked Haddock Kedgeriee (771) 24.00
Fishcakes 'Arlington' (606) 24.50
Goujons of Haddock (867) 24.95
Fish of the Day *fully garnished* 33.00
Lobster and Chips *half* (712) 36.75 *whole* (927) 62.00
Fillet of Lemon Sole 'Grenobloise' (535) 36.95

MEAT

The Wolseley Hamburger (844) 19.50
Hungarian Goulash (615) 26.50
Choucroute à l'Alsacienne (1232) 27.50
Coq au Vin, Creamed Potatoes (820)
for one 28.50 *for two* 51.50
Half Roast Chicken, Sage & Onion Rösti (523) 28.75
Calf's Liver and Bacon, Sauce Robert (629) 34.00
Treacle Cured Bacon Chop (988) 34.00

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus
Flat Iron (1005) 29.50 ~ Entrecôte (1118) 39.75
served with béarnaise sauce, gem heart salad and pommes frites

SCHNITZELS

Chicken Schnitzel *with ligo berry compote* (587) 22.50
Wiener *large* (519) 35.50
Wiener Holstein (634) 38.75
anchovy, capers and fried egg

CHEESE-SAVOURIES

British & Irish Cheese *Durrus, Crozier Blue, Brightwell Ash* (625) 15.50
Welsh Rarebit *small* (341) 8.75 *large* (633) 15.50
London Rarebit *small* (471) 9.75 *large* (942) 18.75

PÂTISSERIES & DESSERTS

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

The Wolseley Bronzed Truffles (191) 5.25
*Seasonal Macarons (324) 6.75 ~ Crème Brûlée (632) 8.50
Black Forest Gâteau (674) 9.50 ~ Chocolate & Orange Truffle Torte (435) 9.50
Baked Vanilla Cheesecake (587) 11.50
The Wolseley Fruit Crumble *with custard* (688) 12.50
Apfel Strudel *with calvados crème chantilly* (468) 12.50 ~ Éclairs (311) *from* 7.50

ICE CREAM COUPES

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

Poire William Sorbet (156) 7.50
one large scoop poire william sorbet, and a chocolate tuile
Coupe Chocolate Liégeois (966) 10.95
vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce
Coupe Lucian (828) 11.95
*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*
Banana Split (1004) 11.95
*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream, bitter chocolate sauce, flaked almonds*

CAKES

The Wolseley Battenberg (472) 6.50 ~ Carrot Cake (425) 8.95
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 2.50.

Prices include VAT. No Flash or Intrusive Photography please.