



CRUSTACEA

Tankard of 'Black Velvet' 14.50

Oysters

Jersey Rocks 5.50 each

Rossmore Irish Rocks 5.50 each

Kilpatrick with bacon 7.00 each

Shellfish

1/4 pint of Atlantic Prawns 9.95
with mayonnaise

Steamed Palourde Clams
with Oriental Dressing 17.50

Prawn & Avocado Cocktail 20.75

Dressed Dorset Crab 23.95

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

Petit Plateau
de Fruits de Mer 34.00

SOUPS & SALADS

Soupe Crème DuBarry (v) 9.75
with a rarebit croûte

Chicken Soup
with Dumplings 10.95

Heritage Beetroots,
Mâche and
Goats' Curd Salad 13.75

Endive, Fourme d'Ambert
and Grape Salad 13.75

Chopped Chicken
& Avocado Salad 17.75
with a tarragon dressing

Salade Niçoise 17.75
with 'agromar' tuna

HORS D'OEUVRES

Spring Vegetable
& Goats' Curd Tart 13.95

Matjes Herrings 14.25
with beetroot and horseradish

Avocado Vinaigrette (vg) 14.50

Croustade of Quail Eggs
& Hollandaise (v) 14.95

Severn & Wye Oak-Smoked Salmon 19.75

Veal Sweetbreads
with Sauce Soubise and Tarragon 22.00

Seared Scallops, Confit Fennel
and Chive Beurre Blanc 23.25

Steak Tartare *small* 16.95
large with salad and frites 32.25

Escargots à la Bourguignonne au Pastis
1/2 dozen 16.95

CAVIAR

Smoked Salmon Blinis with Oscietra 15g: 70.00

Lobster & Caviar Omelette 'Adrian' 69.75

Sturia Oscietra 30g: 110.00 ~ Sturia Oscietra 50g: 185.00
served with blinis and sour cream

(v) Vegetarian (vg) Vegan



PRIX-FIXE

2 COURSES 27.75 3 COURSES 32.75

Soupe Crème DuBarry with a rarebit croûte (v) or Salmon Rillettes

Fillet of Sea Bream crushed peas and a preserved lemon dressing
or Soufflé Suisse gem heart salad (v) or Hungarian Goulash with herbed spätzle

Cherry Chantilly Éclair (v) or Lemon & Elderflower Sorbet chocolate tuile (vg)

ENTRÉES

FISH

Smoked Haddock Kedgeree
with a poached egg 24.75

Fishcakes 'Arlington' 25.50
with a lobster bisque sauce

Fish of the Day 34.50
served fully garnished

Roast Fillet of Hake 34.00
crushed new potatoes, champagne & dill velouté

Native Lobster
half 36.75 *whole* 62.00
medium cut chips, samphire & tarragon

Fillet of Lemon Sole 'Grenobloise' 36.95

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel 23.25

Wiener 36.50

Wiener Holstein 38.95
anchovy, capers and fried egg

MEAT

The Wolseley Cheeseburger 19.75

Choucroute à l'Alsacienne 28.95
sauerkraut, pommes vapeur

Roast Anjou Chicken 28.95
pommes boulangère and sauce sauternes

Calf's Liver and Bacon 35.50
melted onions and sauce Robert

Roast Cannon of Lamb 37.50
heritage vegetables
and a salsa verde

Veal Orloff (for two) 45.00 per person
with spring vegetables
(45 minutes cooking time)

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus
Flat Iron 29.50 ~ Entrecôte 39.75
served with béarnaise sauce and pommes frites

Fillet Steak au Poivre 45.00

VEGETARIAN

Fried Duck Egg, Bubble & Squeak and Wild Mushrooms 14.95

Gnocchi, Heritage Tomatoes, Basil and Stracciatella *large* 19.00 *small* 14.50

Soufflé Suisse 19.50 with a Gem Heart Salad 23.25

Aubergine Schnitzel with Mayfield Cheese 19.50

Mushroom Stroganoff with Herbed Spätzle (vg) 24.50

Vegetables ~ Side Salads

pommes frites (vg) 6.00 ~ buttered new potatoes 5.75 ~ creamed mash 6.00

ratatouille (vg) 6.00 ~ creamed spinach 6.50 ~ broccoli florets with parmesan 6.75

pickled cucumber salad (vg) 5.95 ~ gem heart salad (vg) 6.50 ~ petits pois à la française 6.50

SAVOURIES & DESSERTS

CHEESE - SAVOURIES

British & Irish Cheese 15.50
Templegall, Crozier Blue, Golden Cross

Welsh Rarebit . . . *small* 8.00 *large* 15.75
 London Rarebit . . . *small* 9.00 *large* 18.95

PÂTISSERIES & DESSERTS

*All items are vegetarian, for vegan options please ask your server.
 gluten free

Friandises and Éclairs

The Wolseley Bronzed Truffles 5.25
 *Seasonal Macarons 6.75
 Chocolate Éclair 7.50
 Cherry Chantilly Éclair 7.50

Crème Brûlée 8.50
 Black Forest Gâteau 9.50
 *Chocolate & Orange Truffle Torte 9.50
 Baked Vanilla Cheesecake 11.50
 The Wolseley Fruit Crumble 12.50
with vanilla crème anglaise
 Apfel Strudel 12.50
with calvados crème chantilly

ICE CREAM COUPES

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

Lemon & Elderflower Sorbet 7.50

one large scoop of sorbet with a chocolate tuile

Coupe Chocolat Liégeois 10.95

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

Coupe Lucian 11.95

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

Banana Split 11.95

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

CAKES

The Wolseley Battenberg 6.50
 Carrot Cake 8.95 ~ Sachertorte 9.50

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

✧ DINNER MENU ✧

— Champagne and Sparkling Wines —

	Glass 150ml	Bottle 750ml	Half 375ml
Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene	13.95	62.00	~
*Pommery Brut Royal NV	18.50	84.00	52.00
Camel Valley Brut 2019, Cornwall	18.00	84.00	~
Ayala Rosé Majeur NV	18.50	88.00	~
Hambledon Classic Cuvée Rosé NV, Hampshire	~	90.00	~
Paul Bara Brut Reserve NV, Bouzy	19.75	92.00	~
Delamotte Blanc de Blancs Brut NV	~	96.00	~
Pol Roger Brut Réserve NV	~	99.00	~
Billecart-Salmon Rosé	~	111.00	55.00
Bollinger Grande Année 2014	~	160.00	~
Pommery Cuvée Louise 2005	~	223.00	~
Pol Roger Cuvée Sir Winston Churchill 2013	~	228.00	~
Krug Grande Cuvée	~	277.00	141.00

**also available in magnums of 150cl*

 **Cover Charge 2.50** 

Prices include VAT.

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

All gratuities are managed independently.

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

All wines contain sulphites and some may contain allergens.

No Flash or Intrusive Photography please.

GIFT VOUCHERS
 If you would like to
 purchase one of our
 gift vouchers, please
 scan the QR code.



Scan to view a
 menu with calories.
 Adults need about
 2,000kcal a day.

