

DINNER MENU

CRUSTACEA

Tankard of 'Black Velvet' 14.50

Oysters

Jersey Rocks (8) 5.50 each

Achill Island Rocks (8) 5.50 each

Shellfish

1/4 pint of Atlantic Prawns (404) 9.95
with mayonnaise

Steamed Palourde Clams
with Oriental Dressing (325) 17.50

Prawn & Avocado Cocktail (511) 20.75

Dressed Dorset Crab (424) 23.95

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

Petit Plateau
de Fruits de Mer (986) 34.00

SOUPS & SALADS

Chilled Vichyssoise (501) 9.75

Chicken Soup
with Dumplings (454) 10.95

Heritage Beetroots,
Mâche and
Goats' Curd Salad (333) 13.75

Heritage Tomatoes, Grilled Courgette
and Berkswell Cheese Salad (350) 13.50

Chopped Chicken
& Avocado Salad (636) 17.75
with a tarragon dressing

Salade Niçoise (380) 17.75
with 'agromar' tuna

HORS D'OEUVRES

Tarte Provençale (326) 12.75
with an olive tapenade

Matjes Herrings (393) 14.25
with beetroot and horseradish

Avocado Vinaigrette(vg) (438) 14.50

Croustade of Quail Eggs
& Hollandaise (v) (635) 14.95

Goujons of Haddock (8) 16.00
with tartare sauce

Severn & Wye Oak-Smoked Salmon (267) 19.75

Veal Sweetbreads
with Sauce Soubise and Tarragon 22.00

Seared Scallops, Confit Fennel
and Chive Beurre Blanc (452) 23.25

Steak Tartare *small* (242) 16.95
large with salad and frites (842) 32.25

Escargots à la Bourguignonne au Pastis
1/2 dozen (1031) 16.95

CAVIAR

Smoked Salmon Blinis with Oscietra (331) *15g*: 70.00

Lobster & Caviar Omelette 'Adrian' (992) 72.50

Sturia Oscietra (515) *30g*: 110.00 ~ Sturia Oscietra (585) *50g*: 185.00
served with blinis and sour cream

(v) Vegetarian (vg) Vegan

PRIX-FIXE

2 COURSES 27.75 3 COURSES 32.75

Chilled Vichyssoise (501) *or* Salmon Rillettes (297)

Fillet of Sea Bream (8) *plum tomatoes, aubergine purée and a salsa verde*
or Soufflé Suisse (764) *gem heart salad* (v) *or* Hungarian Goulash (489) *with herbed spätzle*

Raspberry Chantilly Éclair (514) *or* Pimms Sorbet (156) *chocolate tuile*

ENTRÉES

FISH

Smoked Haddock Kedgeree (771)
with a poached egg 24.75

Fishcakes 'Arlington' (606) 25.50
with a lobster bisque sauce

Fish of the Day 34.50
served fully garnished

Roast Fillet of Hake (350) 34.00
romana courgettes, dill & saffron velouté

Native Lobster
half 36.75 (712) *whole* 62.00 (927)
medium cut chips, samphire & tarragon

Fillet of Lemon Sole 'Grenobloise' (535) 36.95

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel (587) 23.25

Wiener (519) 36.50

Wiener Holstein (634) 38.95
anchovy, capers and fried egg

MEAT

The Wolseley Cheeseburger (8) 19.75

Choucroute à l'Alsacienne (8) 28.95
sauerkraut, pommes vapeur

Grilled Pork Chop (619) 27.50
Swiss chard and sauce charcutière

Roast Anjou Chicken (647) 28.95
pomme confit and a jus rôti

Calf's Liver and Bacon (8) 35.50
melted onions and sauce Robert

Roast Cannon of Lamb (632) 37.50
provençale vegetables and aubergine purée

Coq au Vin with Creamed Potatoes (8)
(for one) 29.50 *(for two)* 54.00

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron (8) 29.50 ~ Entrecôte (8) 39.75
served with béarnaise sauce and pommes frites

Fillet Steak au Poivre (8) 45.00

VEGETARIAN

Fried Duck Egg, Bubble & Squeak and Wild Mushrooms (344) 14.95

Gnocchi, Heritage Tomatoes, Basil and Stracciatella *large* (8) 19.00 *small* (8) 14.50

Soufflé Suisse (674) 19.50 with a Gem Heart Salad (764) 23.25

Aubergine Schnitzel with Mayfield Cheese (505) 19.50

Mushroom Stroganoff with Herbed Potatoes (8) 24.50

Vegetables~Side Salads

Pommes Frites(vg) 6.00~Buttered Pink Fir Potatoes (321) 5.75~Creamed Mash 6.00

Ratatouille(vg) 6.00~Creamed Spinach 6.50~Broccoli Florets with Parmesan 6.75

Green Beans with Chilli and Garlic (189) 6.50~Pickled Cucumber Salad(vg) 5.95~Mixed Green Salad (96) 6.50

Plum Tomato and Shallot Salad (190) 6.50

a discretionary 15% service charge will be added to your bill ~ all gratuities are managed independently

SAVOURIES & DESSERTS

CHEESE~SAVOURIES

British & Irish Cheese 15.50
Durus, Cashel Blue, Caerphilly

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 (191) 5.25
 *Seasonal Macarons (344) 6.75
 Chocolate Éclair (491) 7.50
 Raspberry Chantilly Éclair (514) 7.50

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 (688) 12.50
with vanilla crème anglaise
 Apfel Strudel (468) 12.50
with calvados crème chantilly

ICE CREAM COUPES

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

Pimms Sorbet (156) 7.50
one large scoop of pimms sorbet with a chocolate tuile

Coupe Chocolat 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.

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 2020, Cornwall1	18.00	82.00	~
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	~	112.00	56.00
Bollinger Grande Année 2014	~	175.00	~
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
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Scan to view a
 menu with calories.
 Adults need about
 2,000kcal a day.

