

# LUNCH 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 (644) 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 (554) 10.95

Heritage Tomatoes, Grilled Courgette  
and Caerphilly Cheese Salad (333) 13.50

Heritage Beetroots, Mâche  
and Goats' Curd Salad 13.75

Lobster, Avocado, Broad Bean  
and Heritage Tomato Salad 29.50

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

Salade Niçoise (380) 17.75  
with 'agromar' tuna

## HORS D'OEUVRES

Eggs Benedict  
small 13.50 (591) large 19.75 (1095)

Tarte Provençale (326) 12.75  
with an olive tapenade

Matjes Herrings (393) 14.25  
with beetroot and horseradish

Avocado Vinaigrette(vg) (438) 14.50

Goujons of Haddock 16.00  
with tartare sauce

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

Severn & Wye Oak-Smoked Salmon (267) 19.75

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  
(1031) 1/2 dozen 16.95

## CAVIAR

Scrambled Eggs with Oscietra (525) 15g: 52.50

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 (444) 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

Goujons of Haddock 26.50  
tartare sauce and lemon

Fish of the Day 34.50  
served fully garnished

Poached Fillet of Salmon 34.00  
potato salad and watercress

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 (844) 19.75

Chicken Schnitzel Sandwich 21.00  
pickled red cabbage and emmental

Choucroute à l'Alsacienne (1232) 28.95  
sauerkraut, pommes vapeur

Coq au Vin, Creamed Potatoes  
for one 29.50 for two 54.00

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

Calf's Liver and Bacon (629) 35.50  
melted onions and sauce Robert

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

### STEAKS

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

## VEGETARIAN

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

Gnocchi, Heritage Tomatoes, Basil and Stracciatella large (556) 19.00 small (425) 14.50

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

Aubergine Schnitzel with Mayfield Cheese (505) 19.50

Mushroom Stroganoff with Herbed Potatoes 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

lunch menu

# SAVOURIES & DESSERTS

## CHEESE-SAVOURIES

British & Irish Cheese (647) 15.50  
*Durus, Cashel Blue, Caerphilly*

Welsh Rarebit *small* (341) 8.00 *large* (633) 15.75  
 London Rarebit *small* (471) 9.00 *large* (942) 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.*

## 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, Cornwall	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.*

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

