

CHAMPAGNE

Champagne & Sparkling Wines	Glass <i>150ml</i>	Bottle	Half	Magnum
Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene	13.95	62.00	~	
Pommery Brut Royal NV	18.50	84.00	52.00	168.00
Camel Valley Brut 2020, Cornwall	18.00	84.00	~	
Ayala Rosé Majeur NV	18.50	88.00	~	
Hambledon Classic Cuvée Rosé NV	~	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	

Dessert Wines

	Glass <i>100ml</i>	Bottle	Half
Monbazillac 'Jour de Fruit' 2021, Domaine de l'Ancienne Cure	11.25	~	36.00
Lt. de Château Sigalas Rabaud 2013, Sauternes	12.50	~	43.00
San Emilio Pedro Ximenez, Lustau	13.00	73.00	~
Rasteau Vin Doux 2020, Domaine La Luminaille	15.00	~	79.00 <i>50cl</i>
Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary	21.00	~	86.00 <i>50cl</i>

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✧ *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.

COFFEE ~ HOT CHOCOLATE

Coffee

Espresso	<i>small</i> 5.50	<i>large</i> 6.25
Macchiato	<i>small</i> 5.50	<i>large</i> 6.25
Noisette 5.50	
Cappuccino	<i>small</i> 6.25	<i>large</i> 6.50
Café Crème	<i>small</i> 6.25	<i>large</i> 6.50
Caffè Freddo	<i>with vanilla syrup</i> 6.75	
Mocha	<i>topped with cream</i> 6.50	
Americano 6.50	

all available decaffeinated or with almond, oat and soya milk.
 ♦ *extra shot* 2.50 *with whipped cream* 1.50 ♦

HOT CHOCOLATE

The Wolseley 7.50
with whipped cream 8.00 *with rum* 10.25
 Fondant 6.00 ~ **Hot Chocolate Gourmand 8.50**

Affogato 7.75

espresso poured over vanilla ice cream

Marocchino 6.25

short espresso and rich chocolate, with steamed milk

Wiener Kaffee 6.50

large espresso with whipped cream

Einspänner 7.00

long espresso, with steamed milk and whipped cream

Mozart 8.75

*hazelnut liqueur, long espresso, hot chocolate
 with crème chantilly and almond flakes*

The Wolseley Imperial 10.50

*mandarin napoleon and cognac, long espresso, hot milk
 topped with chocolate and whipped cream*

WINES BY THE GLASS

Red Wines by the Glass 175ml

Vignes d'Oc Rouge 2022, Languedoc	8.75
Moulin de Gassac 'Classic' 2022, Hérault	9.50
Cabernet Sauvignon 2021, Domaine de Mont d'Hortes, Languedoc	10.50
Corbières 2019, Château la Bastide, Languedoc	11.50
Pinot Noir 'La Muse de Cabestany' 2021, Pays d'Oc	12.00
Château La Grave Singalier 2019, Bordeaux Supérieur	13.00
Ribeiro Santo 2020, Carlos Lucas, Dao	13.75
Cheverny Gamay-Pinot Noir 2021, Salvard, Loire	14.25
Valpolicella 2022, Allegrini, Veneto	14.50
Cahors Malbec 'Cuvée Juline' 2018, Domaine La Bèrangerie	15.00
Côtes du Rhône, Domaine La Soumade 2020, André Roméro	15.50
Le Bourgogne Pinot Noir 2020, Domaine Chanson	16.75
Rioja Reserva 2018, Bodegas Izadi	17.00
Shiraz 2019, Hartenberg, Stellenbosch, South Africa	17.50
Brouilly, Château de Pierreux 2021, Beaujolais	17.75
Rosso di Montalcino 2021, Tenuta di Argiano, Tuscany	18.00
Barbera d'Alba 2021, Elio Altare, Piemonte	18.50
The Wolseley Selection Médoc 2012, Château La Tour de By, Bordeaux	20.00
Gigondas 'Les Fouilles' 2020, Domaine Burle, Southern Rhône	20.75
Ribera del Duero Corimbo 2018, Bodegas La Horra	21.75

Sherry

Glass Bottle

Puerto Fino, Solera Reserva, Lustau	10.25	58.00
Papirusa Manzanilla, Solera Reserva, Lustau	10.25	58.00
Los Arcos Amontillado, Solera Reserva, Lustau	11.25	61.00
San Emilio Pedro Ximénez, Lustau	13.00	73.00

Port

Glass

Fonseca Unfiltered LBV Port 2016	11.25
Fonseca 10 year Tawny Port	13.75
Fonseca Vintage 1985	21.00

Port & Sherry are served in 100ml measures.

WINES BY THE GLASS

Champagnes and Sparkling Wines by the Glass

150ml

Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene 13.95
 Pommery Brut Royal NV 18.50~Camel Valley Brut 2019, Cornwall 18.00
 Ayala Rosé Majeur NV 18.50~Paul Bara Brut Reserve NV, Bouzy 19.75

Rosé Wines by the Glass 175ml

Rosé de Triennes 2022, IGP Méditerranée, Provence 13.75
 Rosa dei Frati, Ca'dei Frati, Lombardia 16.75
 Sancerre Rosé 2021, Domaine Sautereau, Loire 20.00
 Domaines Ott Rosé 2022, Clos Mireille, Côtes de Provence 21.00

White Wines by the Glass 175ml

Les Fleurs de Montblanc 2022, Pays d'Oc 8.75
 Château Haut Rian Semillon/Sauvignon 2022, Bordeaux 9.50
 Vignes d'Oc Chardonnay 2022, Languedoc 10.50
 Bianco di Custoza 2022, Monte del Fra, Veneto. 11.00
 Muscadet de Sèvre et Maine 'Sur Lie' 2020, Grand Mouton 11.75
 Viognier 2022, 'French Ambush', Languedoc 12.00
 Grüner Veltliner 2022 'Lois' Loimer, Niederösterreich 13.00
 Valençay Sauvignon Blanc/Chardonnay 2022, Sébastien Vaillant 14.00
 Sauvignon de Touraine 2021, Domaine Guy Allion, Loire 15.00
 Mâcon Uchizy 2022, Domaine Talmard, Bourgogne 15.50
 Bacchus 2022, Camel Valley, Cornwall, England 15.75
 Albariño 'Abadia de San Campio' 2022, Bodegas Terras Gauda 16.25
 Vouvray Sec 2021, Didier Champalou, Loire 16.75
 Sauvignon Blanc Te Wā 2020, Ata Rangī, Martinborough 17.50
 Saint Véran 2020, Domaine de la Croix Senaillet, Bourgogne 18.00
 Pinot Grigio 2022, Franz Haas, Alto Adige 18.50
 Riesling d'Alsace 'Les Grandes Lignes' 2021, Domaine Léon Boesch 19.00
 Chablis 2022, Domaine Gilles et Nathalie Fèvre, Bourgogne. 19.50
 The Wolseley Selection Sancerre 2021, Domaine Dezat, Loire 19.75
 Etna Bianco 2022, Graci, Sicilia 20.00
 Pinot Blanc 'Seeberg' 2020, Prieler, Burgenland 20.25
 Pouilly Fuissé 2021 'Vieilles Vignes', Domaine des Deux Roches 21.25

A smaller glass size is available on request.

For our full selection of Wines by the bottle, please refer to the main wine list.

TEA ~ JUICES

Tea and Infusions

The Wolseley Collection Tea

English Breakfast 5.95
 Earl Grey 5.95
 Afternoon Blend 5.95
 Assam 5.95
 Caramel Tea 5.95
 Chocolate Tea 5.95
 Yunnan Green Tea 5.95
 Jasmine Bud 5.95

Canton Tea

Darjeeling 5.95
 Lapsang Souchong 5.95
 Genmaicha Green Tea 5.95

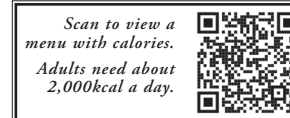
Iced Tea

The Wolseley Iced Tea 5.95
 Camomile & Elderflower Iced Tea. 5.95
 Yunnan Green, Lime and Mint Iced Tea 5.95

Infusions

Canarino 3.00 Camomile 5.75
 Berry & Hibiscus 5.95 Rosebuds 5.95 Fresh Mint 5.95

Decaffeinated tea available.



Juices

	Small	Large		Small	Large
Grapefruit.	5.50	6.50	Cold Pressed Apple	5.50	6.50
Orange.	5.50	6.50	Cold Pressed Carrot	5.50	6.50
Seasonal Juice	5.50	6.50	Fresh Pineapple	5.50	6.50

Fresh ginger juice available to add.

Pressé

Lemon *served hot or cold* 4.50
 Hot Toddy *rum or whisky* 8.50

MILKSHAKES

made with ice cream: Vanilla, Chocolate, Banana, Strawberry 6.75

COLD BREAKFAST

Available until 11.30am

VIENNOISERIE

All items are vegetarian.

Croissant au Beurre (170) 5.95 Pain au Chocolat (285) 5.95 Pain aux Raisins (240) 5.95

Cannelés Bordelais (2)
(330) 3.95

Banana Bread with vanilla butter and fruit compote (454) 6.50

Smoothies

Avocado, Apple, Banana, Ginger & Turmeric (152) 9.00

Mixed Berries, Banana & Coconut Milk (135) 9.00

Juice Blend

Wolseley Green Juice kale, spinach, celery, cucumber & ginger (32) 10.25

Cereals and Fruit

All items are vegetarian.

The Wolseley Muesli(389) 8.50 Pink Grapefruit(vg) . . . (95) 7.50
 Granola . . . (675) 9.50 Yoghurt: Greek or Low Fat (220) 6.50
 with banana (726) 11.75 Prunes with Orange & Ginger(vg) 7.50
 Birchemuesli (350) 10.50 Fresh Fruit Salad(vg) . . . (125) 11.75
 Caramelised Pink Grapefruit(vg) (175) 8.50

Yoghurt Pots

Mango, Banana & Lemon Yoghurt, Granola
 Chia Seed (268) 11.50 & Fruit Compote (530) 11.75

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



DRINKS

Whiskies

Scottish

Johnnie Walker Black 14.75
 Glenmorangie 10 year 14.75
 Singleton 12 year . . 15.00
 Chivas Regal Mizunara 14.75
 Chivas Regal 12 year . 15.00
 Glenfiddich 12 year . . 15.75
 Craigellachie 13 year . 15.50
 Glenkinchie 12year. . . 15.75
 Talisker 10 year. . . . 16.50
 Caol Ila 12 year. . . . 15.75
 Balvenie 14 year . . . 18.00
 Lagavulin 16 year . . . 18.00
 Glenfarclas 25 year. . . 34.00

American

Jack Daniels 12.00
 Bulleit Bourbon or Rye . 14.00
 Woodford Reserve. . . . 13.75
 Bulleit Bourbon 10 year . 14.75
 Old Forester Bourbon. . . 15.50
 Woodford Double Oak . . 17.75
 Jack Daniels Single Barrel 17.25

Irish

Jameson Black Barrel . . 13.00
 Bushmills Blackbush . . . 14.25
 Bushmills Malt 10 year . . 14.50
 Redbreast 12 year. . . . 15.25

Armagnac

Clos Martin VSOP 8 year 13.75~Baron de Sigognac 20 year 19.75

Cognac

Martell VSOP 14.00~Maxime Trijol VSOP 13.75
 Hine Rare VSOP 14.50~Hennessy XO 24.75

Calvados

Camut 6 year 13.75
 Dupont 1988 18.00
 Lemorton
 Domfrontais 15 year 22.25

Eaux de Vie

Poire Williams 13.25
 Kirsch d'Alsace 14.25
 Marc de Gewürztraminer 13.75
 Marc de Bourgogne . . . 13.75
 Grappa di Nosiola Pilzer 15.50

Liqueurs

Italicus 10.25 Briottet Sambuca 10.25
 Bepi Tosolini Triple Sec . 10.25 Tia Maria 10.25
 Saliza Amaretto 11.25 Drambuie 10.25 Benedictine 12.00
 Chartreuse 12.00 Grand Marnier 12.00

All spirits are served in 50ml measures • Smaller measures are available on request.

VAT is included in all prices.

DRINKS

Beer & Cider

- Stiegl 6.75 330ml draught: Goldbräu or Columbus Pale Ale or Weisse
 Stiegl Glutenfrei 5.75 330ml bottle
 Lucky Saint Lager (0.5% vol) 5.75 330ml bottle ~ Small Beer Lager (2.1% vol) 5.75
 Small Beer Dark Lager (1.0% vol) 5.75 ~ Sassy Cider Brut 5.75 330ml bottle

Alcohol Free Beer & Cider

- Stiegl Freibier (alcohol free) 5.75 330ml bottle
 Sassy Normandy Cider (alcohol free) 6.00 275ml bottle

Aperitifs

- | | |
|--|-----------------------------------|
| Kir Breton 7.75 | Kamm & Sons 11.00 |
| Kir with bourgogne aligoté . . 11.25 | Lillet 11.75 |
| Kir Royal 17.75 | Ricard, Pernod, Noilly Prat 11.75 |
| Campari, Punt e Mes,
Dubonnet 11.00 | Pastis Janot 17.00 |

Vodka

- | | |
|----------------------------------|-------------------------------|
| Gin | Ketel One 12.50 |
| Bombay Sapphire 14.75 | Black Cow 13.00 |
| Tanqueray, Oxley 14.75 | Absolut Elyx 14.25 |
| Tanqueray 10, Hendricks 15.95 | Belvedere, Grey Goose . 16.75 |
| Sipsmith, Plymouth. . . 16.75 | Cîroc, Tito's 16.75 |
| Monkey 47, Fishers. . . 16.75 | |
| Bombay Star 17.75 | |

Tequila/Mezcal

Rum

- | | |
|-----------------------------------|----------------------------------|
| El Jimador Blanco 13.00 | Don Julio Blanco 14.00 |
| Casamigos Mezcal 15.25 | Casamigos Añejo 17.75 |
| Patron Añejo 17.50 | |
- All spirits are served in 50ml measures.
 Smaller measures are available on request.
 VAT is included in all prices.
- | | |
|--------------------------------|---|
| Havana Club 3 year . . . 12.25 | Ron Zacapa Centenario
Solera 23 year 18.00 |
| Myers's 13.75 | |
| Mount Gay XO 14.25 | |
| Havana Club 7 year . . . 15.25 | |
| Bacardi Anos 8 year. . . 17.00 | |

Fevertree Mixers: Tonic, Indian Tonic, Mediterranean Tonic, Elderflower Tonic,
 Lemonade, Ginger Ale, Smoky Ginger Ale, Ginger Beer.

Mineral Water/Soft Drinks

- | | |
|-------------------------------|---------------------|
| Kingsdown Still and Sparkling | 33cl/75cl 3.95/5.95 |
| Selection of Fruit Juices | from 5.50 |
| All Sodas | from 4.75 |

HOT BREAKFAST

Available until 11.30am

- *Classic Porridge(v) (630) 7.50
 Creamed Porridge Oats, Fruit Compote(v). (874) 10.50
 Crispy Bacon Roll 11.50
 with fried egg 13.75
 *Pancakes or *French Toast . with maple syrup(v) (1260) 14.50
 with bacon 16.75
 with seasonal berries(v) (1421) 19.50
 Mashed Avocado with Confit Tomato on Wholemeal Toast(vg) . . (529) 14.50
 Bagel, Smoked Salmon & Cream Cheese 19.50

The English 24.50

choice of Fried (529), Poached (425) or Scrambled Eggs (672) with
 Bacon, Sausage, Baked Beans, Tomato, Black Pudding and Mushroom

- Fried (295), Poached (48) or Scrambled Eggs (498) (v) from 8.50
 2 Boiled Eggs with 'Soldiers' (v) (532) 10.50
 Omelette gruyère 14.75 jambon 15.50 arnold bennett 19.50
 Eggs Benedict small 15.50 large 19.95
 Eggs Florentine(v). small (477) 15.50 large (853) 20.75
 Eggs Royale small 15.75 large 23.50
 Smoked Salmon and Scrambled Eggs. 22.50

SPECIALITIES

- | | |
|---|-------------------------|
| Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg(v) | 15.95 |
| Grilled Kipper with Mustard Butter | 16.75 |
| Devilleed Lamb Kidneys | 18.50 |
| Fried Haggis and Duck Eggs with a Whisky Sauce. | 19.50 |
| *Kedgerree, poached egg | 25.50 |
| The Wolseley Fishcake
with Poached Egg and Hollandaise | small 13.50 large 22.50 |

Toast: baguette, white or wholemeal bloomer, sourdough, gluten free: white or seeded 3.00
 butter, homemade preserves 3.00 lemon curd and nutella 3.50

*Vegan and gluten free options available.

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

CAFÉ MENU

Available from 11.30am

CRUSTACEA & CAVIAR

Oysters

- Jersey Rocks (8) 5.95 each
- Rossmore Natives No. 2's (9) 5.95 each

Shellfish

- 1/4 pint of Atlantic Prawns (404) 10.75
- Steamed Palourde Clams *with Oriental Dressing* (532) 17.50
- Prawn & Avocado Cocktail (644) 21.50
- Dressed Dorset Crab (345) 23.95
- Crevettes Roses, Sauce 'Marie Rose' (6) (527) 23.75
- Petit Plateau de Fruits de Mer (986) 35.00

Caviar

- Lobster & Caviar Omelette 'Adrian' (992) 72.50
- Scrambled Eggs & Oscietra (525) 15g: 52.50
- Sturia Oscietra (515) 30g: 110.00 ~ Sturia Oscietra (515) 50g: 185.00
served with blinis and sour cream

Soups

- Leek & Potato Soup *with cheddar cheese straws*(v) (187) 10.50
- Chicken Soup with Dumplings (454) 10.95

SALADS

- Heritage Beetroots, Mâche and Goats' Curd Salad (333) 14.50
- Smoked Duck Breast and Endive Salad
gruyère, poached egg and croutons . . . (284) 13.50
- Chopped Chicken (636) 18.50
- Salade Niçoise (380) 18.50

(v) Vegetarian

For our afternoon tea offer please see page ten.

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

THE BAR

BAR SNACKS

Available from 11.30am

- Crisps(vg) 3.25
- Green Olives(vg) 3.25 ~ Salted Almonds(vg) 3.25
- Gougères au Fromage (2)(v) 4.50
- Croque Monsieur 16.50
- Severn & Wye Oak-Smoked Salmon 20.50
served with blinis and sour cream
- Sturia Oscietra 30g: 110.00
- Sturia Oscietra 50g: 185.00
served with blinis and sour cream

DESSERT WINES

BY THE GLASS

- Monbazillac 'Jour de Fruit' 2021,
Domaine de l'Ancienne Cure 11.25
- Lt. de Château Sigalas Rabaud 2013, Sauternes 12.50
- San Emilio Pedro Ximenez, Lustau 13.00
- Rasteau Vin Doux 2020, Domaine La Luminaille 15.00
- Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary 21.00

AFTERNOON TEA

Available from 3.30pm

CLASSIC AFTERNOON TEA

(1712) 44.50

Assorted Finger Sandwiches

Fruit Scones

with homemade jam and clotted cream

Selection of Cakes

The Wolseley Collection Teas

English Breakfast • Afternoon Blend • Earl Grey

Assam • Yunnan Green Tea • Jasmine Bud

Chocolate Tea • Caramel Tea

Canton Teas

Darjeeling • Lapsang Souchong • Genmaicha Green Tea

THE WOLSELEY CREAM TEA

(540) 19.50

Fruit Scones

with homemade jam and clotted cream

Choice of Teas

THE WOLSELEY CHAMPAGNE TEA

(1712) 56.00

OUR CLASSIC AFTERNOON TEA

served with a glass of Pommery Brut Royal NV

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



CAFÉ MENU

Available from 11.30am

Eggs

Eggs Benedict	<i>small</i> 15.50	<i>large</i> 19.95
Eggs Florentine(v).	<i>small</i> 15.50	<i>large</i> 20.75
Eggs Royale	<i>small</i> 15.75	<i>large</i> 23.50
Omelettes: <i>aux fines herbes</i> (v) 13.00	<i>gruyère</i> (v) 19.75	<i>jambon</i> 15.50
Omelette Arnold Bennett	19.50	
Smoked Salmon and Scrambled Eggs	22.50	

HOT SANDWICHES

Croque Monsieur	16.50
Croque Madame	17.75
Welsh Rarebit	<i>small</i> 8.75 <i>large</i> 15.95
Bagel, Smoked Salmon & Cream Cheese	19.50
The Wolseley Cheeseburger	19.75
Chicken Schnitzel <i>pickled red cabbage and emmental</i>	21.95

Plâts

Goats' Cheese & Caramelised Red Onion Tart (v)	(335) 12.75
Matjes Herrings with Beetroot and Horseradish	(393) 15.50
Avocado Vinaigrette(vg)	(438) 15.50
Steak Tartare	<i>small</i> (242) 17.75 <i>large</i> (842) 32.50
Severn & Wye Oak-Smoked Salmon	(267) 19.95
Soufflé Suisse, Gem Heart Salad	(674) 23.75
Smoked Haddock Kedgeree with a Poached Egg	25.50
Flat-iron Steak, Frites, Béarnaise	(1005) 29.50
Fish of the Day	35.50

Vegetables~Side Salads

pommes frites(vg) 6.00	buttered pink fir potatoes 5.75	creamed mash 6.00
pickled cucumber salad(vg) 5.95	ratatouille(vg) 6.00	creamed spinach 6.50
mixed green salad(vg) 6.50	honey-roasted carrots & parsnips(v) 6.50	
	broccoli florets with parmesan 6.75	

Scan to view a menu with calories.
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SAVOURIES ~ DESSERTS

Available from 11.30am

CHEESE ~ SAVOURIES

Cheese Selection (572) 15.50

Perl Las, Saveur du Maquis, Pitchfork Cheddar
served fully garnished

Welsh Rarebit *small* (341) 8.75 *large* (633) 15.95

London Rarebit *small* (471) 9.75 *large* (942) 18.95

PÂTISSERIES & DESSERTS

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

Friandises

The Wolseley Bronzed Truffles 5.50

*Seasonal Macarons 7.50

Crème Brûlée (632) 9.50

Black Forest Gâteau (674) 9.50

*Chocolate & Orange Truffle Torte (435) 9.50

Baked Vanilla Cheesecake (587) 12.50

The Wolseley Fruit Crumble (688) 13.50
with vanilla crème anglaise

Apfel Strudel (468) 12.75
with calvados crème chantilly

**Some of our biscuits and cakes are wheat free;
for nut allergies please ask your waiter for guidance.*

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



COUPES ~ CAKES

Available from 11.30am

Éclairs

Chocolate (491) 8.50 ~ Salted Caramel (459) 8.50

CAKES

The Wolseley Battenberg (472) 7.00

Carrot Cake (425) 8.95

Sachertorte (544) 9.50

ICE CREAM COUPES

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

Campari & Blood Orange Sorbet (231) 7.50
one large scoop of campari & blood orange sorbet with a chocolate tuile

Coupe Chocolat Liégeois (966) 11.50
*vanilla and chocolate ice creams,
whipped cream and bitter chocolate sauce*

Coupe Lucian (828) 12.50
*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*

Lemon Meringue Coupe (880) 11.95
*lemon yoghurt ice cream, lemon curd, whipped cream,
meringue, toasted almonds*

Banana Split 12.50 (1004)
*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream with bitter chocolate sauce and flaked almonds*

**Some of our biscuits and cakes are wheat free;
for nut allergies please ask your waiter for guidance.*

For our afternoon tea offer please see page ten.

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menu with calories.
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2,000kcal a day.

