

SAVOURIES & DESSERTS

CHEESE-SAVOURIES

Cheese Selection (572) 15.50
 Perl Las, Saveur du Maquis, Pitchfork Cheddar
served fully garnished

Welsh Rarebit *small* (341) 8.00 *large* (633) 15.95
 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) 5.50
 *Seasonal Macarons (344) 7.50
 Chocolate Éclair (491) 8.50
 Salted Caramel Éclair (459) 8.50

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

ICE CREAM COUPES

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

Campari & Blood Orange Sorbet (213) 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

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

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

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

CAKES

The Wolseley Battenberg (472) 7.00
 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 half	Bottle
Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene	15.25	~	68.00
*Pommery Brut Royal NV	20.00	52.00	92.00
Camel Valley Brut 2020, Cornwall.	19.75	~	90.00
Ayala Rosé Majeur NV	20.50	~	94.00
Hambledon Classic Cuvée Rosé NV, Hampshire.	~	~	99.00
Paul Bara Brut Reserve NV, Bouzy	~	~	102.00
Louis Roederer 'Collection 244'	24.00	~	108.00
Pol Roger Brut Réserve NV	~	~	109.00
Billecart-Salmon Rosé NV	~	62.00	122.00
Ruinart Blanc de Blanc	~	~	140.00
Bollinger Grande Année 2014	~	~	195.00
Pommery Cuvée Louise 2005	~	~	240.00
Pol Roger Cuvée Sir Winston Churchill 2013	~	~	245.00
Krug Grande Cuvée	~	155.00	300.00

*Magnum available upon request

🦋 Cover Charge 2.50 🦋

Prices include VAT.

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

All gratuities are managed independently.

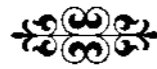
*Please inform your server if you have any food allergies or special dietary needs.
 All wines contain sulphites and some may contain allergens.
 No Flash or Intrusive Photography please.*

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.





CRUSTACEA

Tankard of 'Black Velvet' 14.50

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
with mayonnaise

Steamed Palourde Clams
with Oriental Dressing (325) 17.50

Prawn & Avocado Cocktail (644) 21.50

Dressed Dorset Crab (424) 23.95

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

Petit Plateau
de Fruits de Mer (986) 35.00

SOUPS & SALADS

Leek & Potato Soup(v) (187) 10.50
with cheddar cheese straws

Chicken Soup
with Dumplings (554) 10.95

Smoked Duck Breast
and Endive Salad (284) 13.50
gruyère, poached egg and croutons

Heritage Beetroot Salad (333) 14.50
salade mâche and goats' curd

Avocado Vinaigrette(vg) (438) 15.50
salade mâche, tarragon dressing

Chopped Chicken
& Avocado Salad (636) 18.50
with a tarragon dressing

Salade Niçoise (380) 18.50
with 'agromar' tuna

HORS D'OEUVRES

Goats' Cheese (335) 12.95
& Caramelised Red Onion Tart

Matjes Herrings (393) 15.50
with beetroot and horseradish

Croustade of Quail Eggs
& Hollandaise(v) (635) 15.50

Goujons of Haddock 17.75
with tartare sauce

Severn & Wye Oak-Smoked Salmon (267) 19.95
with buttered soda bread

Steak Tartare

small: (242) with toast 17.75

large: (842) with frites and salad 32.50

Escargots à la Bourguignonne au Pastis
1/2 dozen (1031) 17.50

Seared Scallops
cauliflower purée, sauce corail (297) 24.50

Ravioli of Crab & Chervil
with a langoustine bisque sauce (428) 24.50

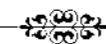
CAVIAR

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

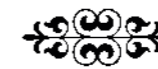
Lobster & Caviar Omelette 'Adrian' (992) 72.50

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

(v) Vegetarian (vg) Vegan



dinner menu



PRIX-FIXE

2 COURSES 28.75 3 COURSES 33.75

Leek & Potato Soup (187) (v) or Salmon Rillettes (297)

Pan-seared Fillet of Sea Bream (479) wild mushrooms, new potatoes, watercress velouté
or Soufflé Suisse (764) gem heart salad(v) or Hungarian Goulash (489) with herbed spätzle

Salted Caramel Éclair (459) or Campari & Orange Sorbet (231)

ENTRÉES

FISH

Smoked Haddock Kedgeree (771)
with a poached egg 25.50

Fishcakes 'Arlington' (606) 27.50
with a lobster bisque sauce

Fish of the Day 35.50
served fully garnished

Roast Fillet of Cod 35.00 palourde
clams, tiger prawn chowder

Native Lobster

half 36.95 (712) whole 62.00 (927)
medium cut chips, samphire & tarragon

Fillet of Lemon Sole 'Grenobloise' (535) 38.50

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel (587) 23.75

Wiener (519) 38.50

Wiener Holstein (634) 39.50

MEAT

The Wolseley Cheeseburger (844) 19.75

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

Grilled Pork Chop (619) 28.95
Swiss chard and sauce charcutière

Roast Anjou Chicken (411) 29.50
fondant potato, buttered savoy cabbage, jus rôti

Calf's Liver and Bacon (629) 37.50
melted onions, sauce robert

Roast Cannon of Lamb (720) 38.75
coco beans, marinated artichokes, garlic cream

Coq au Vin with Creamed Potatoes
(for one) 31.50 (for two) 55.00 per person

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

Flat Iron (1005) 32.50 ~ Entrecôte (1118) 39.75
served with béarnaise sauce and pommes frites

Fillet Steak au Poivre 45.00

VEGETARIAN

Fried Duck Egg, Bubble & Squeak and Wild Mushrooms (344) 15.95

Gnocchi, Wild Mushrooms, Hazelnuts and Tarragon(vg) small (155) 16.50 large (236) 20.50

Soufflé Suisse (674) 19.95 with a Gem Heart Salad (674) 23.75

Aubergine Schnitzel with Mayfield Cheese (505) 21.50

Cauliflower and Chickpea Makhani, Cumin Basmati Rice and Crispy Shallots(vg) (715) 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 (vg) (189) 6.50 ~ pickled cucumber salad (vg) 5.95 ~ mixed green salad (vg) (96) 6.50

honey-roasted carrots & parsnips (213) 6.50

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