



# *The* WOLSELEY

PRIVATE DINING

# PRIVATE ROOM BREAKFAST

*Choose up to a maximum of 6 dishes from the selection below.  
Your server will take the order from the party on the day.*


## COLD BREAKFAST

- Birchermüesli (v)(vg) 10.50  
Granola with Banana (v) 11.75  
Fresh Fruit Salad (v)(vg) 11.75  
Lemon Yoghurt, Granola & Fruit Compote (v) 11.75  
Mashed Avocado and Confit Tomato on Wholemeal Toast (v) 14.50  
Bagel, Smoked Salmon & Cream Cheese 19.50



## HOT BREAKFAST


- Creamed Porridge Oats, Seasonal Fruit Compote (v) 10.50  
Crispy Bacon Roll 11.50 *with fried egg* 13.75  
Fried Duck Egg, Bubble & Squeak with Wild Mushrooms (v) 15.95  
Pancakes with Seasonal Berries (v) 19.50  
Eggs Benedict *large* 19.95 or Eggs Florentine (v) *large* 20.75  
Smoked Salmon and Scrambled Eggs 22.50



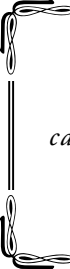
### The English 24.50

*choice of Fried, Poached or Scrambled Eggs with Bacon, Sausage,  
Baked Beans, Tomato, Black Pudding and Mushroom*

*Unfortunately we are unable to provide variations to the stated composition.*




## TO SHARE




Mixed Viennoiserie (v)  
5.95 *per item*  
*cannalés bordelaise, croissant au beurre,  
pain au chocolat*  
*served with butter and preserves*

Plateau de Fruits de Saison (v) (vg)  
24.75 *per plate*  
*a selection of the best available  
seasonal fresh fruit*  
*served with fresh jersey pouring cream*



The Wolseley English Breakfast Tea 5.50 ~ Americano Coffee 6.50



Jugs of Fresh Juices 22.50

(v) **Vegetarian** (vg) **Vegan**

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



# THE WOLSELEY PRIVATE ROOM

*We kindly ask for you to select one of the below set menus, to be served to all your guests.*

*We can cater for dietary requirements in addition to the one set menu  
and ask to be advised of these in advance.*

*All our set menus include on arrival a selection of crisps, almonds, choux de fromage  
and The Wolseley bread sticks.*

## MENU A

*65.00 per person*

Avocado Vinaigrette (vg)  
*salade mâche, tarragon dressing*

Roast Fillet of Cod  
*palourde clams, tiger prawn chowder*  
buttered new potatoes  
seasonal vegetables

Crème Brûlée (v)

## MENU B

*75.00 per person*

Severn & Wye Oak-smoked Salmon  
*with buttered soda bread*

Roast Anjou Chicken  
*confit potato, savoy cabbage, jus rôti*  
buttered new potatoes  
seasonal vegetables

Chocolate & Orange Truffle Torte (vg)

## MENU C

*85.00 per person*

Smoked Duck Breast and Endive Salad  
*gruyère, poached egg and croutons*

Fillet of Lemon Sole 'Grenobloise'  
*lemon & caper butter*  
buttered new potatoes  
seasonal vegetables

Apple Strudel (v)  
*with calvados crème chantilly*

Coffee, Tea and Petits Fours

## MENU D

*97.50 per person*

Leek and Potato soup (v)

Dressed Dorset Crab

\*Beef Wellington with Madeira Jus  
*or*  
Roast Fillet of Beef with Madeira Jus  
creamed mash-seasonal vegetables

The Wolseley Fruit Crumble (v)

Coffee, Tea and Petits Fours

(v) Vegetarian • (vg) Vegan

◆ *A cheese option can be added to each menu for a supplement of 15.50 per person.* ◆

*Please note our menus change seasonally.*

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



# PRIVATE ROOM

## VEGETARIAN OPTIONS

*65.00 per person*

### STARTERS

Leek & Potato Soup  
*with cheddar cheese straws*

Goats' Cheese & Caramelised Red Onion Tart

Avocado Vinaigrette (vg)

Heritage Beetroots, Mâche and Goats' Curd Salad



### MAIN COURSES

Eggs Florentine

Gnocchi, Wild Mushrooms, Hazelnuts and Tarragon (vg)

Fried Duck Egg with Bubble & Squeak and Wild Mushrooms

Soufflé Suisse with a Gem Salad

Cauliflower and Chickpea Makhani (vg)  
*cumin basmati rice and crispy shallots*

(vg) Vegan

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





# The WOLSELEY

## REDUCED À LA CARTE MENU

77.50 *per person*

Leek & Potato Soup (v)

Avocado Vinaigrette(vg)

Goat Cheese and Caramelised Onion Tart (v)

Severn & Wye Oak-smoked Salmon



Gnocchi with Wild Mushrooms, Hazelnuts and Tarragon (vg)

Roast Breast of Anjou Chicken

*fondant potato, buttered savoy cabbage, jus roti*

Fillet of Lemon Sole 'Grenobloise'

*lemon & caper butter*

Entrecôte Steak au Poivre

*with a peppercorn sauce*

~  
buttered new potatoes(v)~ratatouille(v)



Crème Brûlée

The Wolseley Fruit Crumble

Chocolate & Orange Truffle Torte (v)

Café Gourmand

~  
Coffee, Tea and Petits Fours

(v) Vegetarian • (vg) Vegan

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

# WHITE WINE

## White Wine

	Glass <sup>175ml</sup>	Bottle
Les Fleurs de Montblanc 2022, Pays d'Oc	9.75	34.75
Château Haut Rian Semillon/Sauvignon 2022, Bordeaux	10.50	36.50
Vignes d'Oc Chardonnay 2022, Languedoc	11.50	40.75
Bianco di Custoza 2022, Monte del Fra, Veneto	12.00	43.00
Muscadet 'Sur Lie' 2022, Jean-François de Grand Mouton, Loire	13.00	46.00
Viognier 2022, 'French Ambush', Languedoc	13.25	48.50
Grüner Veltliner 2022 'Lois' Loimer, Niederösterreich	14.25	52.00
Valençay Sauvignon Blanc/Chardonnay 2022, Sébastien Vaillant, Loire	15.50	55.00
Sauvignon de Touraine 2022, Domaine Guy Allion, Loire	16.00	59.00
Côtes du Rhône Blanc 2022, Famille Perrin	16.25	60.00
Macon Uchizy 2022, Domaine Talmard, Bourgogne	17.00	62.00
Bacchus 2022, Camel Valley, Cornwall, England	17.25	63.00
Albariño 'Abadia de San Campio' 2022, Bodegas Terras Gauda, Rías Baixas	18.00	64.00
Vouvray Sec 2022, Didier Champalou, Loire	18.50	65.00
'Holdaway' Sauvignon Blanc 2022, Blank Canvas, Marlborough	19.25	69.00
Saint Véran 2021, Domaine de la Croix Senaillet, Bourgogne	19.75	70.00
Pinot Grigio 2022, Franz Haas, Alto Adige	20.25	72.00
Riesling d'Alsace 'Les Grandes Lignes' 2022, Domaine Léon Boesch	21.00	72.00
Etna Bianco 2022, Graci, Sicilia	21.25	73.00
Chablis 2022, Domaine Gilles et Nathalie Fèvre, Bourgogne	21.50	75.00
The Wolseley Selection Sancerre 2021, Domaine Dezat, Loire	21.75	76.00
Pinot Blanc 'Seeberg' 2022, Prieler, Burgenland	~	79.00
Pouilly Fuissé 2021 'Vieilles Vignes', Domaine des Deux Roches, Bourgogne	23.50	86.00
Soave 'La Rocca' 2021, Pieropan, Veneto	~	93.00
Gewürztraminer Grand Cru 'Osterberg' 2017, Domaine Mittnacht Frères, Alsace	~	96.00
Riesling 2018, 'Hattenheimer Wisselbrunnen', Spreitzer, Rheingau	~	98.00
Condrieu 'Les Vallins' 2021, Domaine Christophe Blanc, Rhône	~	102.00
Montagny Mont-Cuchot 1er Cru 2021, Domaine Berthenet, Bourgogne	~	108.00
Puligny-Montrachet 'Les Meix' 2020, Domaine Borgeot, Bourgogne	~	140.00
Chassagne-Montrachet 1er Cru 2018, Maison Caroline Lestimé, Bourgogne	~	165.00
Corton Charlemagne 2021, Vincent Girardin, Bourgogne	~	250.00

## FEATURED PRODUCER

### Famille Perrin, Southern Rhône

*Famous for their 200 hectare Châteauneuf-du-Pape estate Château de Beaucastel, the Perrin family also own the négociant brand Famille Perrin which sources grapes from throughout the Rhône Valley.*

*Château de Beaucastel was first established in 1549 and has been run by the Perrin family for five generations.*

*It is one of the few producers to use to use all thirteen authorised grape varieties.*

	Glass <sup>175ml</sup>	Bottle
Côtes du Rhône Blanc 2022, Famille Perrin . . . . .	16.25	60.00
Vacqueyras 2022 'Les Christins', Perrin & Fils . . . . .	22.00	78.00
Châteauneuf-du-Pape 2020, Château de Beaucastel . . . . .	~	215.00



*Please inform your server if you have any food allergies or special dietary needs.  
All wines contain sulphites and some may contain allergens.*

# ROSÉ AND RED WINE

## Rosé Wine

	Glass <sup>175ml</sup>	Bottle
Rosé de Triennes 2022, IGP Méditerranée, Provence	14.75	54.00
Sancerre Rosé 2022, Domaine Sautereau, Loire	19.75	70.00
'Whispering Angel' Rosé 2022, Château d'Esclans, Côtes de Provence	22.00	78.00
Domaines Ott Rosé 2022, Clos Mireille, Côtes de Provence	-	92.00

## Red Wine

	Glass <sup>175ml</sup>	Bottle
Vignes d'Oc Rouge 2022, Languedoc	9.75	34.75
Moulin de Gassac 'Classic' 2022, Hérault	10.50	36.50
Cabernet Sauvignon 2021, Domaine de Mont d'Hortes, Languedoc	11.50	40.75
Corbières 2020, Château la Bastide, Languedoc	12.75	46.00
Pinot Noir 'La Muse de Cabestany' 2022, Pays d'Oc	13.25	48.50
Château La Grave Singalier 2019, Bordeaux Supérieur	14.25	52.00
Ribeiro Santo 2020, Carlos Lucas, Dao	15.25	54.00
Cheverny Gamay-Pinot Noir 2022, Salvard, Loire	15.75	56.50
Valpolicella 2022, Allegrini, Veneto	16.00	59.00
Cahors Malbec 'Cuvée Juline' 2018, Domaine La Bérangerie	16.50	61.00
Côtes du Rhône Rouge, Domaine La Soumade 2020, André Roméro	17.00	62.00
Le Bourgogne Pinot Noir 2022, Domaine Chanson	18.50	65.00
Rioja Reserva 2018, Bodegas Izadi	18.75	67.00
Shiraz 2019, Hartenberg, Stellenbosch, South Africa	19.25	69.00
Brouilly 2021, Château de Pierreux, Beaujolais	19.50	69.50
Barbera d'Alba 2022, G.D. Vajra, Piemonte, Italy	20.25	72.00
The Wolseley Selection Médoc 2012, Château La Tour de By, Bordeaux	22.00	78.00
Le Volte dell'Ornellia' 2021, Ornellia, Toscana	22.50	80.00
Gigondas 'Les Fouilles' 2020, Domaine Burle, Southern Rhône	22.75	82.00
Ribera del Duero Corimbo 2018, Bodegas La Horra	23.50	86.00
Spatburgunder 'Malterdinger' 2020, Bernard Huber, Baden	-	92.00
Beaune 1er Cru Clos du Roi 2020, Domaine Chanson	-	98.00
Barbaresco 2018, Cascina Roccalini, Piemonte	-	102.00
Pauillac de Lynch Bages 2018, Bordeaux	-	106.00
Châteauneuf-du-Pape 2018, Domaine du Vieux Télégraphe, Rhône	-	118.00
Brunello di Montalcino 2018, Poggio San Polo, Tuscany	-	130.00
Côte Rôtie 'Cuvée Ampodium' 2017, Domaine René Rostaing, Northern Rhône	-	140.00
Gevrey-Chambertin 'Vieilles Vignes' 2019, Domaine Géantet-Pansiot, Bourgogne	-	150.00
Nuits-Saint-Georges 1er Cru 'Les Vaucrains' 2018, Domaine Henri Gouges, Bourgogne	-	195.00
Bolgheri Superiore 2018, Ornellaia, Toscana	-	290.00
Château Montrose 2010, 2ème Cru Classé, St Estèphe, Bordeaux	-	295.00

## FEATURED RED WINE PRODUCER

### Allegrini, Valpolicella, Italy

*The Allegrini family estate is located in the heart of Valpolicella Classico. Although they have been growing grapes here for several centuries, Giovanni Allegrini was the first to bottle wines from the family's vineyards. It continues as a family run estate to this day. From the 2007 vintage, the forward thinking Allegrini's sacrificed the Classico status to bottle under screwcap to prevent cork taint. They continue to be produce world-class wines and are at the forefront of Valpolicella's quest for quality.*

	Glass <sup>150ml</sup>	Bottle
Valpolicella 2022 . . . . .	16.00	57.50
'Palazzo della Torre' 2019 . . . . .	17.25	62.00
'La Grola' 2019 . . . . .	-	75.00
Amarone della Valpolicella Classico 2019 . . . . .	-	110.00

# SHERRY, CHAMPAGNE AND COCKTAILS

## Lustau Sherry

*With a history dating back to 1896, Lustau is widely considered to be the most established and reliable estate in Jerez.*

*The Solera Reserva Range is composed of older stocks from selected houses.*

	Glass 100ml		Glass 100ml
Puerto Fino, Solera Reserva	11.25	Los Arcos Amontillado, Solera Reserva	13.00
Papirusa Manzanilla, Solera Reserva	11.25	San Emilio Pedro Ximénez	14.25



## Champagne and Sparkling Wines

	Glass 150ml	Bottle half	Bottle	Magnum
Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene	15.25	~	68.00	~
Pommery Brut Royal NV	20.00	52.00	92.00	184.00
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	~

## Champagne Cocktails

French 75 20.00 ~ Alfonso 20.00 ~ Champagne Classic 20.00



## Cocktails

Americano 14.00 ~ Aviation 15.75 ~ Brooklyn 15.75 ~ Gin & It 15.75  
 Manhattan 15.00 ~ Margarita 15.25 ~ Negroni 15.00 ~ Old Fashioned 16.50  
 Sidecar 15.25 ~ Whisky Sour 15.25 ~ White Lady 14.25



# DESSERT WINE AND DIGESTIFS

## Dessert Wine

	Glass <i>100ml</i>	Bottle <i>half</i>	Bottle <i>375ml</i>	~
Monbazillac 'Jour de Fruit' 2021, Domaine de l'Ancienne Cure		12.50	39.50	~
Lieutenant de Château Sigalas Rabaud 2018, Sauternes	13.75	46.25	375ml	~
San Emilio Pedro Ximenez, Lustau	14.25	~	80.00	
Recioto della Valpolicella 2020, Corte Giara, Veneto	15.50	60.00	50cl	~
Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary	23.00	92.00	50cl	~

## Port

	Glass <i>100ml</i>
Fonseca Unfiltered LBV Port 2018 . . . . .	12.50
Fonseca <i>10 year old tawny</i> Port . . . . .	15.25
Fonseca Vintage Port 1992. . . . .	23.00

## Armagnac

Clos Martin VSOP *8 year* 14.00 ~ Baron de Sigognac *20 year* 20.25

## Cognac

Martell VSOP 14.25 ~ Maxime Trijol VSOP 14.00

Hine Rare VSOP 14.75 ~ Hennessy XO 25.25

## Calvados

Camut <i>6 year</i> . . . . .	14.00
Dupont 1988 . . . . .	18.50
Lemorton Domfrontais <i>15 year</i> . . . . .	22.75

## Eaux de Vie

Poire Williams 13.50 ~ Kirsch d'Alsace 14.50 ~ Marc de Gewürztraminer 14.00

Marc de Bourgogne 14.00 ~ Grappa di Nosiola Pilzer 16.00

*All Spirits are served in 50ml measures.*

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

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