



CAVIAR & CRUSTACEA

OYSTERS

Tankard of 'Black Velvet' 14.50

Jersey Rocks (8) 5.95 each

Carlingford Lough Rocks (9) 5.95 each

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

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

HORS D'OEUVRES

SOUPS

Crème du Barry (441) (v) 10.50

with blue cheese gougères

Chicken Soup
with Dumplings (554) 10.95

Green Asparagus &
Goat's Cheese Tart (680) (v) 12.75
with baby watercress, olive tapenade

Ham Hock Terrine (401) 12.75
pain de campagne, cornichons and grain mustard

Matjes Herrings (393) 15.50
with beetroot and horseradish

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

Goujons of Haddock (8) 17.75
with tartar sauce

Steak Tartare
small: with toast (242) 17.75
large: with salad and frites (842) 32.50

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

Eggs Benedict
small (591) 13.50 large (1095) 21.00

Scotch Oak-smoked Salmon (267) 19.95
with buttered soda bread

Seared Scallops (348) 23.50
pea purée and pancetta

SALADS

Quinoa & Superfoods Salad (296) (vg) 12.75
with a horseradish vinaigrette

Avocado Vinaigrette (438) (vg) 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

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



PRIX-FIXE

2 COURSES 28.75 3 COURSES 33.75

Crème du Barry (441) (v) *or* Salmon Rillettes (297)



Pan-seared Fillet of Sea Bream *crushed new potatoes, baby spinach, preserved lemon dressing* (399)
or Soufflé Suisse gem heart salad (764) (v) *or Hungarian Goulash with herbed spätzle* (489)



Chocolate Éclair (491) *or* Lemon & Elderflower Sorbet (96)

ENTRÉES

FISH

Smoked Haddock Kedgeriee (771)
with a poached egg 25.50

The Wolseley Fishcakes (606) 27.50
with a lobster bisque sauce

Goujons of Haddock 27.75
tartar sauce and lemon

Fish of the Day 35.50
served fully garnished

Roast Fillet of Wild Sea Bass (606) 36.50
braised fennel and a citrus dressing

Fillets of Lemon Sole 'Grenobloise' (535) 38.50
lemons, capers and croutons

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel (587) 23.75

Wiener (519) 38.50

Wiener Holstein (634) 39.50
anchovy, capers and fried egg

MEAT

The Wolseley Cheeseburger (844) 19.75

Chicken Schnitzel Sandwich (459) 21.95
pickled red cabbage and emmental

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

Coq au Vin, Creamed Potatoes
for one 31.50 *for two* 55.00

Roast Corn Fed Chicken (458) 29.50
potato 'gaufrettes', tomato confit, devilled sauce

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

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus

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

VEGETARIAN & VEGAN

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

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

Soufflé Suisse 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 (715) (vg) 24.50

VEGETABLES & SIDE SALADS

pommes frites (vg) 6.00 ~ buttered new potatoes with chives (174) 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) (vg) 6.50 ~ pickled cucumber salad (vg) 5.95
mixed green salad (96) (vg) 6.50 ~ minted garden peas, button onions and lettuce (93) 5.50

SAVOURIES & DESSERTS

CHEESE-SAVOURIES

Cheese Selection (580) 15.50

Quicke's Cheddar, Cashel Blue, Secret du Couvent Bichonne, Cabri d'ici
served with crackers and a red onion chutney

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.

**gluten free*

Friandises and Éclairs

The Wolseley Bronzed Truffles (191) 5.50

*Seasonal Macarons (344) 7.50

Chocolate Éclair (491) 8.50

Lemon Meringue Éclair (504) 8.50

*Crème Brûlée (632) 9.50

Black Forest Gâteau (674) 9.50

*Chocolate & Orange Truffle Torte (435) 9.50

*Raspberry Clafoutis (433) 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

CAKES

The Wolseley Battenberg (472) 7.50

Carrot Cake (425) 8.95

Sachertorte (544) 9.50

ICE CREAM COUPES

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

Lemon & Elderflower Sorbet (96) 7.50

one large scoop of lemon & elderflower sorbet with a citrus 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

Banana Split (1004) 12.50

caramelised banana, vanilla ice cream (vegan ice cream available),

whipped cream, bitter chocolate sauce, flaked almonds