

COFFEE ~ HOT CHOCOLATE

Coffee

Espresso	<i>small</i> 4.95	<i>large</i> 5.95
Macchiato	<i>small</i> 4.95	<i>large</i> 6.25
Noisette		5.00
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*

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 breakfast tea available

Juices

	Small	Large		Small	Large
Grapefruit.	5.75	6.50	Cold Pressed Apple	5.75	6.50
Orange.	5.75	6.50	Cold Pressed Carrot	5.75	6.50
Seasonal Juice	5.75	6.50	Fresh Pineapple	5.75	6.50

Fresh ginger juice available to add.

Pressé

Lemon <i>served hot or cold</i>	4.50
Hot Toddy <i>rum or whisky</i>	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 Müesli (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 (140) (vg) 7.50

Birchermüesli (350) 10.50 Fresh Fruit Salad (125) (vg) 11.75

Caramelised Pink Grapefruit (175) (vg) 8.50

Yoghurt Pots

Mango, Banana
& Chia Seed (268)
11.50

Lemon Yoghurt, Granola
& Fruit Compote (350)
11.75

HOT BREAKFAST

Available until 11.30am

*Classic Porridge (630) (v)	7.50
Creamed Porridge Oats, Fruit Compote (874) (v)	10.50
Crispy Bacon Roll	11.50
. <i>with fried egg</i>	13.75
*Pancakes or *French Toast <i>with maple syrup</i> (1260) (v)	14.50
. <i>with bacon</i>	16.75
. <i>with seasonal berries</i> (1421) (v)	19.50
Mashed Avocado with Confit Tomato on Wholemeal Toast (529) (vg)	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)	<i>from</i> 8.50
2 Boiled Eggs with 'Soldiers' (532) (v)	10.50
Omelette <i>gruyère</i> (532) 14.75 <i>jambon</i> (525) 15.50 <i>arnold bennett</i> (1024) 19.50	
Eggs Benedict <i>small</i> (591) 13.50 <i>large</i> (1095) 21.00	
Eggs Florentine (v) <i>small</i> (477) 14.25 <i>large</i> (853) 21.75	
Eggs Royale <i>small</i> (570) 14.95 <i>large</i> (1042) 23.00	
Smoked Salmon and Scrambled Eggs (860)	22.50

SPECIALITIES

Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (317) (v)	15.95
Grilled Kipper with Mustard Butter (746)	16.75
Devilled Lamb Kidneys (752)	18.50
Fried Haggis and Duck Eggs with a Whisky Sauce (1008)	19.50
*Kedgeree, <i>poached egg</i> (771)	25.50
The Wolseley Fishcake (1191)	
with Poached Egg and Hollandaise <i>small</i> 13.50 <i>large</i> 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*

CAFÉ MENU

Available from 11.30am

CRUSTACEA & CAVIAR

Oysters

Jersey Rocks (8) 5.95 each

Carlingford Lough Rocks (9) 5.95 each

Shellfish

1/4 pint of Atlantic Prawns (404) 10.75

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' (6) (527) 23.75

Petit Plateau de Fruits de Mer (986) 35.00

Caviar

Scrambled Eggs & 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

Soups

Crème du Barry *with blue cheese gougères* (441) (v) . . . 10.50

Chicken Soup with Dumplings (554). 10.95

SALADS

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

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

Chopped Chicken (636) 18.50

Salade Niçoise (380) 18.50

(v) *Vegetarian*

For our afternoon tea offer please see page ten.

CAFÉ MENU

Available from 11.30am

Eggs

Eggs Benedict	<i>small</i> (591) 13.50	<i>large</i> (1095) 21.00
Eggs Florentine (v)	<i>small</i> (477) 14.25	<i>large</i> (853) 21.75
Eggs Royale	<i>small</i> (570) 14.95	<i>large</i> (1042) 23.00
Omelettes:		
<i>aux fines herbes</i> (v) 13.00	<i>gruyère</i> (737) (v)19.75	<i>jambon</i> (525) 15.50
Omelette Arnold Bennett (1024).		19.50
Smoked Salmon and Scrambled Eggs (860)		22.50

HOT SANDWICHES

Croque Monsieur (1262).	16.50
Croque Madame (1340)	17.75
Welsh Rarebit	<i>small</i> (341) 8.75 <i>large</i> (633)15.95
Bagel, Smoked Salmon & Cream Cheese (687)	19.50
The Wolseley Cheeseburger (844)	19.75
Chicken Schnitzel (832)	21.95
<i>pickled red cabbage and emmental</i>	

Plâts

Green Asparagus & Goat's Cheese Tart (680) (v)	
<i>with baby watercress, olive tapenade</i>	12.75
Matjes Herrings with Beetroot and Horseradish (393)	15.50
Avocado Vinaigrette (438) (vg)	15.50
Steak Tartare	<i>small</i> (242) 17.75 <i>large</i> (842) 32.50
Scotch Oak-Smoked Salmon (267)	19.95
<i>with buttered soda bread</i>	
Soufflé Suisse, Gem Heart Salad (764)	23.75
Smoked Haddock Kedgeree with a Poached Egg (771)	25.50
Flat-iron Steak, Frites, Béarnaise (1005)	32.50
Fish of the Day	35.50

Vegetables~Side Salads

pommes frites (vg) 6.00	buttered new potatoes with chives (174) 5.75	
creamed mash 6.00	pickled cucumber salad (vg) 5.95	creamed spinach 6.50
mixed green salad (96) (vg) 6.50	broccoli florets with parmesan 6.75	
ratatouille (vg) 6.00	minted garden peas, button onions and lettuce (93) 5.50	

SAVOURIES ~ DESSERTS

Available from 11.30am

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.*

Friandises

The Wolseley Bronzed Truffles (191) 5.50

*Seasonal Macarons (344) 7.50

*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

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



COUPES ~ CAKES

Available from 11.30am

Éclairs

Chocolate (491) 8.50 ~ Lemon Meringue (504) 8.50

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 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.*

AFTERNOON TEA

Available from 3.30pm

CLASSIC AFTERNOON TEA

(1712) 44.50

Assorted Finger Sandwiches

Fruit Scones

with homemade strawberry 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 strawberry jam and clotted cream

Choice of Teas

THE WOLSELEY CHAMPAGNE TEA

(1712) 58.00

OUR CLASSIC AFTERNOON TEA

served with a glass of Pommery Brut Royal NV

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

Croque Madame (v) 17.75

Scotch 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



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



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.

No Flash or Intrusive Photography please.

(v) Vegetarian (vg) Vegan