



CAVIAR & CRUSTACEA

OYSTERS

- Tankard of 'Black Velvet' 14.50
 Jersey Rocks (8) 5.95 *each*
 Carlingford Lough Rocks (9) 5.95

CAVIAR

- Smoked Salmon Blinis
 with Oscietra (331) 15g: 70.00
 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 (v) 12.75
with baby watercress, olive tapenade

Steak Tartare
small: with toast 17.75
large: with frites and salad 32.50

Matjes Herrings 15.50
with beetroot and horseradish

Escargots à la Bourguignonne
 au Pastis
 1/2 dozen 17.50

Croustade of Quail Eggs
 & Hollandaise (v) 15.50

Seared Scallops 23.50
pea purée and pancetta

Goujons of Haddock 17.75
with tartar sauce

Butterflied King Prawns 24.50
with smoked chilli butter

Scotch Oak Smoked Salmon 19.95
with buttered soda bread

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 Kedgeree (771)
with a poached egg 25.50

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

Fish of the Day 35.50
served fully garnished

Roast Fillet of Wild Halibut (404) 39.50
green asparagus and morel sauce

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

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

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

Grilled Veal Chop (924) 41.50
spring peas, girolle mushrooms, red wine jus

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*

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

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 & 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*