



## 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 (445) (v) 10.50  
*with blue cheese gougères*

- Chicken Soup  
 with Dumplings (554) 10.95

- Green Asparagus &  
 Goat's Cheese Tart (689) (v) 12.75  
*with baby watercress, olive tapenade*

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

- Matjes Herrings (393) 15.50  
*with beetroot and horseradish*

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

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

- Seared Scallops (348) 23.50  
*pea purée and pancetta*

- Goujons of Haddock (907) 17.75  
*with tartar sauce*

- Butterflied King Prawns 24.50  
*with smoked chilli butter*

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

### SALADS

- Quinoa & Superfoods Salad (298) (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 (445) (v) *or* Salmon Rillettes (297)



Pan-seared Fillet of Sea Bream *crushed new potatoes, baby spinach, preserved lemon dressing* (405)  
*or Soufflé Suisse gem heart salad* (764) (v) *or Hungarian Goulash with herbed spätzle* (489)



Chocolate Éclair (491) *or* Lemon & Elderflower Sorbet (76)

## 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 (412) 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 (970) 41.50  
*spring peas, girolle mushrooms, red wine jus*

Roast Corn Fed Chicken (471) 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 (76) 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*