

SAVOURIES & DESSERTS

CHEESE~SAVOURIES

Cheese Selection (510) 15.50
Baron Bigod, Reblochon Fermier, Cashel Blue, Comté 30 Months
served with crackers and fruit chutney

Welsh Rarebit . . . *small* (350) 8.75 *large* (648) 15.95
London Rarebit . . . *small* (471) 9.75 *large* (942) 18.95

PÂTISSERIES & DESSERTS

Friandises and Éclairs

The Wolseley Bronzed Truffles (150) 5.50
*Seasonal Macarons (559) 7.50
Chocolate Éclair (337) 8.50
Cherry Éclair (226) 8.50

*Raspberry Clafoutis (520) 9.50
with vanilla crème anglaise

*Crème Brûlée (585) 9.75

Black Forest Gâteau (646) 9.50

*Chocolate & Orange Truffle Torte (162) 9.50

Vanilla Mille-Feuille (459) 10.50

*Baked Vanilla Cheesecake (471) 12.50

The Wolseley Fruit Crumble (621) 13.50
with vanilla crème anglaise

Apfel Strudel (342) 12.75
with calvados crème chantilly

CAKES

The Wolseley Battenberg (472) 7.50
Carrot Cake (573) 8.95 ~ Sachertorte (696) 9.50

ICE CREAM COUPES

All items are vegetarian, for vegan options please ask your server.

*Pimm's Sorbet (164) 7.50
one large scoop of pimm's sorbet with a citrus tuile

*Coupe Chocolat Liégeois (1064) 11.50
vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce

*Coupe Lucian (807) 12.50
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce

*Knickerbocker Glory (453) 12.50
strawberries, vanilla ice cream, chocolate sauce and vanilla chantilly

*Banana Split (987) 12.50
*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream, bitter chocolate sauce, flaked almonds*

**Gluten free*

🍷 lunch menu 🍷



The WOLSELEY

🌀 LUNCH MENU 🌀

GIFT VOUCHERS

*If you would like to
purchase one of our
gift vouchers, please
scan the QR code.*



CALORIES

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



*Cover Charge 2.50. 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
Gluten free alternatives available on request.*

THE WOLSELEY HOSPITALITY GROUP

The Wolseley, The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com



CAVIAR & CRUSTACEA

OYSTERS

Jersey Rocks (8) 5.95 *each*

Poole Rocks (8) 5.95 *each*

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Tankard of 'Black Velvet' 15.25

CAVIAR

Smoked Salmon Blinis
with Oscietra *15g*: (519) 70.00

Lobster & Caviar Omelette 'Adrian' (634) 72.50

Prunier Classique Oscietra *30g*: (507) 110.00

Prunier Classique Oscietra *50g*: (560) 185.00

served with blinis and sour cream

SHELLFISH

1/4 pint of Atlantic Prawns (488) 10.75
with mayonnaise

Steamed Palourde Clams (185) 17.50
with oriental dressing

Prawn & Avocado Cocktail (298) 21.75

Dressed Dorset Crab (336) 23.95

Crevettes Roses (283) 23.75
sauce 'marie rose'
(6 pieces)

Petit Plateau de Fruits de Mer (574) 35.00

HORS D'OEUVRES

SOUPS

Soupe au Pistou (238) (v) 11.50
basil & parmesan

Chicken Soup (287) 11.25
with matzo dumplings



Green Asparagus
& Goats' Cheese Tart (577) (v) 13.50
baby watercress and tapenade

Steak Tartare
small: with toast (281) 17.95
large: with salad and frites (1144) 32.75

Ham Hock Terrine (499) 12.75
*pain de campagne, cornichons
and celeriac remoulade*

Eggs Benedict
small: (585) 13.95
large: (1095) 21.50

Matjes Herrings (436) 15.50
with beetroot and horseradish

Tartare of Yellowfin Tuna (247) 19.50
avocado, radish and sesame seeds

Croustade of Quail Eggs
& Hollandaise (763) (v) 15.75

Severn & Wye Oak
Smoked Salmon (255) 19.95
with buttered seeded bread

Escargots à la Bourguignonne (1076) 17.50
1/2 dozen

Seared Scallops (404) 23.50
*jerusalem artichoke purée,
lemon & caper dressing*

Goujons of Haddock (799) 17.75
with tartar sauce

SALADS

Quinoa & Superfoods Salad (232) (vg) 12.75
with a citrus dressing

Avocado Vinaigrette (337) (vg) 15.50
salade mâche, tarragon dressing

Chopped Chicken & Avocado Salad (551) 18.75
with a tarragon dressing

Salade Niçoise (436) 18.75
with 'agromar' tuna

Heritage Beetroot Salad (288) (v) 14.75
salade mâche and goats' curd



PRIX-FIXE

2 COURSES 29.95 3 COURSES 34.95

Soupe au Pistou (238) (v) or Salmon Rillettes (503)



Pan-seared Fillet of Sea Bream (262) *crushed new potatoes, baby spinach, preserved lemon dressing*
or Soufflé Suisse (554) *with gem heart salad* (v) or Chicken Cordon Bleu (620) *with sautéed runner beans*



ENTRÉES

FISH

Smoked Haddock Kedgeriee (659) 25.50
with a poached egg

Goujons of Haddock (880) 27.75
tartar sauce and lemon

The Wolseley Fishcakes (895) 28.75
with a lobster bisque sauce

Cold Poached Salmon (328) 32.50
with olivier salad

Fish of the Day (648) 35.75
served fully garnished

Roast Fillet of Wild Sea Bass (255) 36.50
braised fennel and a citrus dressing

Fillets of Lemon Sole 'Grenobloise' (353) 39.25
lemons, capers and croutons

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel (587) 24.50

Wiener (519) 38.50

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

MEAT

The Wolseley Cheeseburger (930) 19.95
club sauce, brioche bun

Chicken Schnitzel Sandwich (857) 21.95
pickled red cabbage and emmental

Choucroute à l'Alsacienne (2118) 28.95
sauerkraut, pommes vapeur

Roast Corn Fed Chicken (661) 29.75
tomate farcie, pommes boulangère and jus rôti

Calf's Liver and Bacon (402) 38.50
melted onions, sauce robert

Roast Cannon of Lamb (572) 39.75
*smoked aubergine purée, artichokes
and a rosemary jus*

Coq au Vin, Creamed Potatoes
for one (717) 31.50 *for two* (1408) 55.00

STEAKS

Onglet (765) 33.50 ~ Entrecôte (817) 39.95
*served with béarnaise sauce
and pommes frites*

VEGETARIAN & VEGAN

Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (263) 16.95

Gnocchi, Heritages Tomatoes, Superstraccia, Olives & Basil (vg) *small* (405) 18.50 *large* (445) 22.50

Soufflé Suisse (836) 19.95 with a Gem Heart Salad (939) 23.75

Aubergine Schnitzel with Mayfield Cheese (724) 21.50

Cauliflower & Romanesco Rajma Curry (369)
saffron basmati rice and coriander (vg) 24.50

VEGETABLES & SIDE SALADS

pommes frites (384) (vg) 6.25 ~ heritage tomato salad with shallots and basil (128) (vg) 7.50 ~ creamed mash (309) 6.25
ratatouille (164) (vg) 6.75 ~ creamed spinach (311) 6.50 ~ broccoli florets with parmesan (113) 6.75
green beans with chilli and garlic (118) (vg) 6.50 ~ pickled cucumber salad (158) (vg) 5.95
mixed green salad (96) (vg) 6.50 ~ buttered new potatoes with chives (183) 6.00