



# *The* WOLSELEY

## ❧ DINNER 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.*

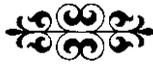
*(v) Vegetarian (vg) Vegan.*

*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](http://www.thewolseleyhospitalitygroup.com)*



## CAVIAR & CRUSTACEA

### OYSTERS

- Jersey Rocks (8) 5.95 *each*  
 Loch Ryan Natives (8) 6.95 *each*  
 ~  
 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

Cream of Mushroom Soup (419) (v) 11.95  
*blue cheese & marmite toastie*

Chicken Soup (287) 11.25  
*with matzo dumplings*



Roasted Squash,  
 Leek & Comté Tart (577) 13.50  
*with crispy kale*

Oak Smoked Salmon (255) 19.95  
*with buttered seeded bread*

Pâté en Croûte (1027) 14.95  
*port jelly, gherkins and dijon mustard*

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

Matjes Herrings (436) 15.50  
*with beetroot and horseradish*

Escargots à la Bourguignonne (1259) 17.50  
*1/2 dozen*

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

Seared Scallops (519) 23.50  
*saffron mousseline and salsa verde*

Goujons of Haddock (799) 17.75  
*with tartar sauce*

Grilled Octopus (293) 24.95  
*creamed potato, celery & chorizo*  
*grenobloise sauce*

### SALADS

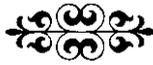
Quinoa & Superfoods Salad (232) (vg) 12.75  
*with a citrus dressing*

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*



2 COURSES 29.95    **PRIX-FIXE**    3 COURSES 34.95

Cream of Mushroom Soup *blue cheese & marmite toastie* (419) (v) or Salmon Rillettes (503)

Pan-seared Fillet of Sea Bream (294) *jerusalem artichoke, wild mushrooms and bouillabaisse sauce* or Soufflé Suisse (554) *with gem heart salad* (v) or Chicken Cordon Bleu (620) *with sautéed runner beans* or Roast Breast of Duck (820) *sweet potato rösti, braised endive and orange sauce* (£6 supplement)

Tiramisu Éclair (560) or \*Mandarin Sorbet (138)(vg)

*Add a glass of*  
Ciro Bianco, Fattoria San Francesco, Calabria 12.75 or Ribeiro Santo, Carlos Lucas, Dão 13.75

## ENTRÉES

### FISH

Smoked Haddock Kedgeriee (659) 25.50  
*with a poached egg*

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

Fish of the Day (648) 35.75  
*served fully garnished*

Roast Fillet of Wild Bass (501) 36.50  
*mussel & celeriac ragoût, sautéed spinach*

Lobster with Garlic Butter  
*samphire and medium cut chips*  
half (704) 36.95 whole (1630) 62.00

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*

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

Grilled Spatchcock Chicken (1241) 29.75  
*celeriac fondant and black cabbage purée*

Glazed Pork Chop (669) 32.95  
*hispi cabbage, roast apple & cardamom purée*

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

Roast Cannon of Lamb (1025) 39.75  
*braised lentils and root vegetables*

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

### STEAKS

Flat Iron (603) 33.50 ~ Entrecôte (817) 39.95  
*served with béarnaise sauce and pommes frites*

Fillet Steak au Poivre (660) 45.00

## VEGETARIAN & VEGAN

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

Gnocchi, Roasted Squash, Superstraccia and Watercress & Sage Pesto (vg) *small* (271) 18.50 *large* (452) 22.50

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

Aubergine Schnitzel with Mayfield Cheese (724) 21.50

Cauliflower & Chickpea Makhani (525) (vg) 24.50  
*saffron basmati rice and crispy shallots*

## VEGETABLES & SIDE SALADS

pommes frites (384) (vg) 6.25 ~ roasted brussels sprouts and chestnuts (140) (vg) 6.75 ~ 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

## CHEESE~SAVOURIES

Cheese Selection (510) 15.95  
Lingot Cendré, Morbier Bichonné, Pitchfork Cheddar, Bleu des Causses  
*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 & ÉCLAIRS

The Wolseley Bronzed Truffle (150) 5.50

\*Seasonal Macarons (559) 7.50

Chocolate Éclair (337) 8.50

Tiramisu Éclair (560) 8.50

Poached Plum Clafoutis (655) 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.*

\*Mandarin Sorbet (138) 7.50

*one large scoop of mandarin 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*

\*Banana Split (987) 12.50

*caramelised banana, vanilla ice cream, whipped cream,  
bitter chocolate sauce, flaked almonds*

*\*Gluten free.*