



The WOLSELEY

☞ LUNCH MENU ☞

GIFT VOUCHERS

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



CALORIES

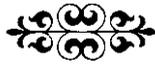
Scan to view a menu with calories. Adults need about 2,000kcal a day.



*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*
 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
<i>blue cheese & marmite toastie</i> | Chicken Soup (287) 11.25
<i>with matzo dumplings</i> |
|  | |
| Roasted Squash,
Leek & Comté Tart (577) (v) 13.50
<i>with crispy kale</i> | Goujons of Haddock (799) 17.75
<i>with tartar sauce</i> |
| Pâté en Croûte (1027) 14.95
<i>port jelly, gherkins and dijon mustard</i> | Steak Tartare
<i>small: with toast</i> (281) 17.95
<i>large: with salad and frites</i> (1144) 32.75 |
| Matjes Herrings (436) 15.50
<i>with beetroot and horseradish</i> | Eggs Benedict
<i>small: (585) 13.95 large: (1095) 21.50</i> |
| Croustade of Quail Eggs
& Hollandaise (763) (v) 15.75 | Oak Smoked Salmon (255) 19.95
<i>with buttered seeded bread</i> |
| Escargots à la
Bourguignonne (1076) 17.50
<i>1/2 dozen</i> | Seared Scallops (519) 23.50
<i>saffron mousseline
and salsa verde</i> |

SALADS

- | | |
|--|--|
| Quinoa & Superfoods Salad (232) (vg) 12.75
<i>with a citrus dressing</i> | Avocado Vinaigrette (337) (vg) 15.50
<i>salade mâche, tarragon dressing</i> |
| Chopped Chicken & Avocado Salad (551) 18.75
<i>with a tarragon dressing</i> | |
| Salade Niçoise (436) 18.75
<i>with 'agromar' tuna</i> | Heritage Beetroot Salad (288) (v) 14.75
<i>salade mâche and goats' curd</i> |



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)

Add a glass of

Ciro Bianco, Fattoria San Francesco, Calabria 12.75 or Ribeiro Santo, Carlos Lucas, Dão 13.75

ENTRÉES

FISH

Smoked Haddock Kedgeree (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

Fish of the Day (648) 35.75
served fully garnished

Roast Fillet of Cod (364) 36.50
clams, white bean stew and rainbow swiss chard

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

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

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)
saffron basmati rice and crispy shallots (vg) 24.50

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

SAVOURIES & DESSERTS

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 (vg) (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 (vegan ice cream available),
whipped cream, bitter chocolate sauce, flaked almonds*

**Gluten free*