



LUNCH AND DINNER MENU

11.30am-3pm • 11.30am-3.30pm Saturday and Sunday • 5.30pm-Midnight

Soup

- Crème Vichyssoise 6.75
- Chicken Soup with Dumplings 8.75
- Chicken Soup with a Half Salt Beef Sandwich 15.50

CRUSTACEA

Tankard of 'Black Velvet' 14.00

Oysters

- Carlingford Lough Rocks
- 1/2 dozen 17.00 dozen 33.00*
- Sound of Cumbrae Rocks
- 1/2 dozen 18.00 dozen 35.00*
- La Spéciale de Claires
- 1/2 dozen 18.75 dozen 36.50*

Shellfish

- Whelks with mayonnaise 175g 5.75
- Atlantic Prawns *1/4 pint 8.50 1/2 pint 15.50*
- Isle of Skye Queen Scallops (6) 14.75
- Dressed Dorset Crab with an Avocado Puree 18.25
- Crevettes Roses (6) 18.50 with sauce 'marie rose'

Hors d'Oeuvres

- Chopped Liver 9.00
- Avocado Vinaigrette 9.50
- Croustade of Quail Eggs and Hollandaise 10.25
- Matjes Herrings with Horseradish Cream 10.75
- Eggs Benedict *small 9.25 large 18.00*
- Goujons of Haddock with Tartare Sauce *small 10.50 large 18.75*
- Escargots à la Bourguignonne au Pastis *1/2 dozen 13.75 dozen 27.00*
- Severn & Wye Oak-Smoked Salmon 17.25
- Steak Tartare *small 12.25 large with salad and fries 23.25*
- Seared Scallops, Pea Purée and Pancetta *small 18.00 large 26.75*

CAVIAR

- Imperial Oscietra — Beluga —
- 30g: 80.00 50g: 140.00 30g: 180.00 50g: 299.00*
- served with blinis and sour cream*

SCHNITZELS

- Wiener 25.50 (*small 14.25*) - Holstein 28.00
- Schwein (Pork) 20.50

Fish

- Grilled Fish of the Day m.p.
- Kedgeree 15.00 ~ Seared Mackerel 16.50
- Smoked Haddock Monte Carlo 19.75
- Cold Poached Loch Duart Salmon 20.00
- Fillet of Brill *champagne beurre blanc* 29.50
- Lobster and Chips *half 25.50 whole 48.75* *samphire and garlic butter*

Entrées

- Coq au Vin *for one 19.75 for two 38.50*
- Soufflé Suisse 12.75 ~ Choucroute à l'Alsacienne 18.25
- Roast Anjou Chicken *ratatouille and herb oil* 21.50
- Ox Cheek Bordelaise *roasted bone marrow* 24.50

GRILLED MEATS

- The Wolseley Hamburger 15.50 *brioche bun, club sauce*
- Middlewhite Pork Chop 21.00 *caramelised apple and red wine jus*
- Calf's Liver and Bacon 24.75 *caramelised onions and sauce robert*
- Veal Chop *asparagus and salsa verde* 39.75

Steaks

- Ayrshire 30 day dry aged Aberdeen Angus
- Bavette 19.50 ~ Entrecôte 31.00 ~ Fillet 36.75
- served with béarnaise sauce, gem heart salad and pommes frites-with peppercorn sauce add 2.50*

PÂTISSERIES & DESSERTS

- Strawberry Tartlet 2.75 ~ Éclairs *from 5.25*
- Vanilla Millefeuille 6.50 ~ Black Forest Gâteau 7.50
- Manjari Chocolate Tart 7.75 ~ Baked Vanilla Cheesecake 8.00
- Treacle Tart 8.00 ~ Crème Brûlée 8.25 ~ Apfel Strudel 9.00
- The Wolseley Fruit Crumble *with custard* 9.00
- Kaiserschmarren *with plum compote (40 mins) (for two) 10.25pp*
- Ice Cream Coupes
- Chocolate Orange 6.00 *one large scoop of chocolate & orange sorbet with a chocolate and coco-nib tuile*
- Lemon Meringue 8.50 *lemon curd & yoghurt ice cream, crumbled lemon drizzle cake and meringue finished with whipped cream*
- Chocolate Liégeois 8.75 *vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce*
- Lucian 8.75 *pistachio, hazelnut & almond nougat ice creams, whipped cream and butterscotch sauce*
- Banana Split 9.00 *caramelised banana, vanilla ice cream, whipped cream with bitter chocolate sauce and flaked almonds*
- Cheese Savouries
- Cheeses from the Auvergne 12.50 *served garnished*
- Bleu d'Auvergne - Salers - Saint-Nectaire
- Welsh Rarebit 5.75/11.00 ~ Buck Rarebit 7.00/13.25

◆ Sandwiches and Patisserie are available from the Café Menu ◆ Vegetarian Menu available on request ◆

Please inform your server if you have any allergies we need to be aware of

Cover Charge 2.00 • Prices include VAT • No Cheques • A discretionary 12½% Service Charge will be added to your bill • No Flash or Intrusive Photography please