Roasted Almonds (vg) (340)
Vinci Olives (vg) (106)
Pretzels (v) (180)
Sea Salt Crisps (vg) (175)

All 3.75

Café Wolseley

Warm Sourdough Baguette,
Salted Butter (410) (v)
4.25

All Day Menu

from 11.30am

Starters

Pea & Mint Soup, Herbed Crème Fraîche *(v) (216)* 7.75

Eggs Benedict with Wiltshire Ham 8.75 *(591)* 16.50 *(1095)*

Soused Nordic Herrings, Potato Salad *(285)* 9.00

Bruschetta of Heritage Tomatoes & Pesto *(vg) (360)* 9.50

Goats' Cheese, Walnut & Red Onion Tart *(v) (688)* 10.75

Chicken Liver Parfait, Spiced Plum Chutney *(459)* 11.00

'Severn & Wye' Oak Smoked Salmon *(297)* 14.50

Prawn & Avocado Cocktail *(473)* 14.75

Salads & Croques

Chopped Avocado & Vegetable Salad *(vg) (580)* 13.25

Superfood Salad, Quinoa & Almonds *(vg) (1160)* 13.75

Classic Greek Salad with Barrel-aged Feta *(v)* 14.50

Chopped Chicken, Avocado & Tarragon Salad *(688)* 15.50

Croques:
Fromages et Tomates *(v) (930)* 14.75
Monsieur *(1251)* 15.50 - Madame *(1371)* 17.50
all served with a gem heart salad

Main Courses

Double Cheese Macaroni *(v) (922)* 16.00

Red Lentil & Sweet Potato Dhal *(v) (1382)* 17.50
coconut & sultana naan

Chicken Schnitzel *(653)* 19.75
jus parisienne & capers

Fried Fish & Chips *(1506)* 19.75
lemon & tartare sauce

Grilled Sea Bream *(585)* 21.00
jewelled couscous, lemon harissa

Lamb & Rosemary Pot Pie *(840)* 21.50
lamb, carrots, turnips, pearl onions & rosemary

Chicken Schnitzel 'Holstein' *(904)* 23.75
fried egg, anchovies & capers

Smoked Haddock 'Monte Carlo' *(465)* 24.00
poached egg, creamed fish velouté

Grilled Fillet of Salmon 24.00
green beans, hazelnut shallot salad

Fillet of Beef Stroganoff *(761)* 29.50
wild rice pilaf

Seared 'Hand-Dived' Scallops *(370)* 29.95
salsa verde, watercress salad

30 Day Aged 8oz Rib-Eye Steak *(1222)* 33.00
medium cut chips, pepper corn sauce

Sides 5.50

medium cut chips *(584) (vg)* - new potatoes *(320) (v)* - creamed spinach *(222) (v)* - gem salad *(90) (vg)*
buttered greens *(188) (v)* - tomato, shallot & basil salad *(115) (vg)*

Desserts and Ice Creams

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

Desserts

Whisky Truffles *(118)* 2.00 *each*

Berry Pavlova 8.50

English Strawberry Tart *(502)* 8.50

Coffee & Chocolate Profiteroles *(466)* 8.75

Classic Crème Brûlée *(632)* 9.50

The Wolseley Fruit Crumble, Custard *(688)* 9.50

Baked Vanilla Cheesecake *(587)* 9.50

Ice Cream Coupes

Ice Creams and Sorbets *(85)*
please ask your server
for our selection of flavours
3.00 *per scoop*

Chocolate Vanilla Sundae *(966)* 9.50

Lemon Meringue Coupe *(720)* 9.50

Caramelised Banana Split *(912)* 9.75

Please inform your server if you have any food allergies or special dietary needs. Shellfish may contain shell.
A discretionary 15% service charge will be added to your bill. All gratuities are managed independently - Prices include VAT