

The WOLSELEY City



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

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 2,000 kcal a day.



THE WOLSELEY HOSPITALITY GROUP

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

Coffee HOT CHOCOLATE

- Coffee ----

Espresso											
Macchiato											
Noisette											
Cappuccino											
Café Crème											
Caffè Freddo with vanilla syrup 6.75											
Mocha topped with cream 6.50											
Americano											
extra shot 2.50 ~ with whipped cream 1.50											
All available decaffeinated or with oat or soya milk.											
Hot Chocolate											
The Wolseley 7.50											
with whipped cream 8.00 with rum 10.25											
Hot Chocolate Gourmand 8.50											
Marocchino short espresso and rich chocolate with steamed milk 6.25											
Wiener Kaffee large espresso with whipped cream 6.50											
Einspänner long espresso with steamed milk and whipped cream 7.00											
Affogato espresso poured over vanilla ice cream 7.75											
Mozart hazelnut liqueur, long espresso, hot chocolate with crème chantilly and almond flakes 8.75											
The Wolseley Imperial mandarin napoleon and cognac, long espresso, bot milk topped with chocolate and whipped cream											

TEA ~ JUICES

TEA AND INFUSIONS — THE WOLSELEY CITY COLLECTION CANTON TEA ICED TEA — Infusions — Canarino 3.00 Camomile 5.75 Berry & Hibiscus 5.95 Rosebuds 5.95 Fresh Mint 5.95 decaffeinated tea available — Juices — Small Large Small Large Grapefruit Cold-Pressed Apple 5.75 6.50 5.75 6.50 Cold-Pressed Carrot 5.75 Orange 5.75 6.50 6.50 Seasonal Juice 5.75 6.50 Fresh Pineapple 5.75 6.50 fresh ginger juice available to add Pressé Hot Toddy *rum or whisky* 8.50 MILKSHAKES =

made with ice cream: Vanilla, Chocolate, Banana, Strawberry 6.75

COLD BREAKFAST

Available until 11.30am Monday to Saturday

VIENNOISERIE =

all items are vegetarian

Croissant au Beurre

Pain au Chocolat

~ 5.75 ~

~ 5.75 ~

Pain aux Raisins

~ 5.75 ~

Banana Bread 5.75

with vanilla butter and fruit compote

CEREALS AND FRUIT —

all items are vegetarian

Pink Grapefruit (vg) 6.75

Granola 8.75 with banana 10.50

The Wolseley Müesli (vg) 7.25 ~ Birchermüesli 9.75

Prunes with orange & ginger (vg) 6.50

Fresh Fruit Salad (vg) 11.00

Caramelised Pink Grapefruit (vg) 7.75

— Үосникт —

Yoghurt: greek or low fat 5.50

Lemon Yoghurt, Granola & Fruit Compote 11.50

- Smoothies ----

Avocado, Apple, Banana, Ginger & Turmeric 8.00

Mixed Berries, Banana & Coconut Milk 8.00

– Juice Blend ——

Green Juice

kale, spinach, celery, cucumber & ginger 9.50

HOT BREAKFAST

Available until 11.30am Monday to Saturday												
Classic Porridge (vg)												
Creamed Porridge Oats, Fruit Compote (v) 9.75												
Crispy Bacon Roll												
Crispy Bacon and Fried Egg Roll												
Mashed Avocado with Confit Tomato on Wholemeal Toast $_{\rm (VG)}$. $$. $$ 13.50												
Buttermilk Pancakes (v)												
choice of: Fried, Poached or Scrambled Eggs with bacon, sausage, baked beans, tomato, black pudding and mushroom												
—— EGGS ——												
—— Eggs ——												
EGGS —— Fried, Poached or Scrambled Eggs (v) from 7.50												
Fried, Poached or Scrambled Eggs (v) from 7.50 Eggs Benedict small 13.50 large 21.00												
Fried, Poached or Scrambled Eggs (v) from 7.50 Eggs Benedict small 13.50 large 21.00 Eggs Florentine small (v) 14.25 large (v) 21.75 Eggs Royale small 15.00 large 23.00 Omelettes: aux fines herbes (v) 12.00 gruyère 13.75 jambon 14.50												
Fried, Poached or Scrambled Eggs (v) from 7.50 Eggs Benedict small 13.50 large 21.00 Eggs Florentine small (v) 14.25 large (v) 21.75 Eggs Royale small 15.00 large 23.00												
Fried, Poached or Scrambled Eggs (v) from 7.50 Eggs Benedict small 13.50 large 21.00 Eggs Florentine small (v) 14.25 large (v) 21.75 Eggs Royale small 15.00 large 23.00 Omelettes: aux fines herbes (v) 12.00 gruyère 13.75 jambon 14.50												
Fried, Poached or Scrambled Eggs (v) from 7.50 Eggs Benedict small 13.50 large 21.00 Eggs Florentine small (v) 14.25 large (v) 21.75 Eggs Royale small 15.00 large 23.00 Omelettes: aux fines herbes (v) 12.00 gruyère 13.75 jambon 14.50 Smoked Salmon and Scrambled Eggs with sourdough 22.50												
Fried, Poached or Scrambled Eggs (v) from 7.50 Eggs Benedict small 13.50 large 21.00 Eggs Florentine small (v) 14.25 large (v) 21.75 Eggs Royale small 15.00 large 23.00 Omelettes: aux fines herbes (v) 12.00 gruyère 13.75 jambon 14.50 Smoked Salmon and Scrambled Eggs with sourdough 22.50 ——— SPECIALITIES ———												

Toast

The Wolseley Fishcakes with Poached Eggs and Hollandaise . . . 22.00

. 24.75

Trio of Salmon with Sourdough Toast

Kedgeree, with a Poached Egg

white or wholemeal bloomer, sourdough, gluten free: white or seeded 3.00 butter, homemade preserves 2.50 lemon curd and nutella 3.00

Café Menu

Available from 3pm to 5pm Monday - Friday

BAR SNACKS

Available from 11.30am

Crisps (vg) 3.25 Green Olives (vg) 3.25 ~ Salted Almonds (vg) 3.25 Lincolnshire Poacher Cheese Straws 5.50

—— Crustacea & Caviar ——
Tankard of 'Black Velvet' 15.50
OYSTERS —
Jersey Rocks 5.00 ea Loch Ryan Native 6.00 ea
CAVIAR
Sturia Oscietra ~ 30g 110.00 OR 50g 185.00
served with blinis and sour cream
——————————————————————————————————————
¼ Pint of Atlantic Prawns 10.25
Prawn & Avocado Cocktail 19.50
Dressed Dorset Crab 23.50
—— Plateau de Fruits de Mer ——
A selection of A selection of Oysters, Atlantic Prawns,
Tuna Tartare, Mussels, Whelks 45.00
add: Dressed Crab supplement 22.50
—— Soups & Salads ——
White Onion Soup with Blue Cheese Gougerès (v) 9.7:

Café Menu

Available from 3pm to 5pm Monday - Friday Food

			- EG	GS						
Eggs Benedict						. s	mall	13.50) large	21.00
Eggs Florentine	(v)						mall	14.25	large	21.75
Eggs Royale .						. s	mall	15.00) large	23.00
Omelettes .						.aı	ıx fin	es her	bes (v)	12.00
								. g	ruyère	13.75
								. jo	ambon	14.50
Smoked Salmor			Eggs		•	•		•		22.50

Plâts

Tarte aux Champignons (v) 12.50 with spinach & wensleydale cheese

The Wolseley Cheeseburger 19.25

club sauce, brioche bun

Severn & Wye Oak Smoked Salmon 19.75

with buttered soda bread

Soufflé Suisse 23.00

with a gem heart salad (v)

Chicken Schnitzel 24.50

with lingonberry compote

Flat-iron Steak Frites 29.50

with beurre maître d'hôtel

VEGETABLES AND SIDE SALADS

POTATOES: frites (vg), mashed (v), new (v) 6.25

savoy cabbage & bacon 6.50 ~ cauliflower rarebit 6.50 creamed spinach (v) 6.50 ~ green beans (vg) 6.00

pickled cucumber salad (v_G) 5.50 ~ gem heart salad (v_G) 6.00

— Cheese & Savouries —

British and Irish Cheeses 16.00 cashel blue, yarlington, dorstone, caerphilly, served fully garnished

> Welsh Rarebit small: 8.75 large: 15.75

Heritage Beetroot, Fennel & Orange Salad (vg) . . small 12.50 large 18.75

Endive, Fourme d'Ambert & Moscatel Grape Salad small 14.50 large 21.75

Chopped Chicken & Avocado Salad small 15.50 large 23.25

Chicken Soup with Matzo Dumplings .

DESSERTS

Available from 11.30am

DESSERTS & ICE CREAM COUPES

all items are vegetarian

—— Desserts ——

Classic Crème Brûlée 8.50

Baked Vanilla Cheesecake 10.50

Baked vanilla Cheesecake 10.50

Chocolate & Salted Caramel Delice 11.50

Lemon Meringue Pie 11.50

Marmalade Bread & Butter Pudding 11.50

with a whisky crème anglaise

Apple Strudel 11.50

with calvados chantilly cream

Caramelised Golden Pineapple 11.50

with coconut sorbet

ICE CREAM AND COUPES —

Le Colonel 9.50

two scoops of lemon sorbet, ketel one vodka served with a lemon tuile

Banana Split 11.00

caramelised banana, vanilla ice cream (vegan ice cream available), whipped cream with bitter chocolate sauce and flaked almonds

Coupe Lucian 11.00

pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce

Scoop of Homemade Ice Cream or Sorbet 3.50 each

chocolate, vanilla, pistachio, almond, hazelnut, marmalade, coffee SORBET: apple & calvados, coconut, orange, lemon (vg)

—— PATISSERIES ——

Black Forest Gâteau 8.50 ~ Salted Caramel Éclair 8.75

— CAKES —

Carrot Cake 8.50

Sachertorte 8.50

The Wolseley Battenburg 8.50

— Friandises —

The Wolseley Bronzed Truffles 5.25

Seasonal Macaroons 6.75