

CHEESE & SAVOURIES

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

Welsh Rarebit
small: 8.75 large: 15.75

DESSERTS

all items are vegetarian

Classic Crème Brûlée 8.50
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
SORBETS: *apple & calvados, coconut, orange, lemon (VG)*

PÂTISSERIES, CAKES AND FRIANDISES

PÂTISSERIES

Black Forest Gâteau 8.50 ~ Salted Caramel Éclair 8.75

CAKES

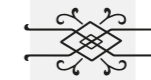
Carrot Cake 8.50
Sachertorte 8.50
The Wolseley Battenburg 8.50

FRIANDISES

The Wolseley Bronzed Truffles 5.25
Seasonal Macaroons 6.75

AFTERNOON TEA

Whether for a traditional Cream Tea or our celebratory Champagne alternative, experience Afternoon Tea at The Wolseley City every Saturday and Sunday from 12pm to 5pm.



The WOLSELEY City

LUNCH AND DINNER MENU

PRIVATE DINING & EVENTS

Ideal for hosting breakfast, lunch, dinner or drinks gatherings with colleagues and friends, our two private dining rooms are tucked away from the main dining room, whilst our mezzanine commands views over the restaurant and out towards London bridge.

Available to book seven days a week.

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

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

SHELLFISH

Prawn & Avocado Cocktail
19.50

¼ Pint of Atlantic Prawns 10.25
with mayonnaise

Dressed Dorset Crab
23.50

PLATEAU DE FRUITS DE MER

A selection of Oysters, Atlantic Prawns,
Tuna Tartare, Mussels, Whelks 45.00
add: Dressed Crab supplement 22.50

HORS D'OEUVRES

White Onion Soup with Blue Cheese Gougères (v) 9.75

Chicken Soup with Matzo Dumplings 10.25

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

Avocado Vinaigrette (vg) 13.50

Escargots à la Bourguignonne au Pastis (½ dozen) 16.00

Battered Scampi with Tartare Sauce small: 16.50 large: 26.50

Steak Tartare small: 16.75 large: with frites and salad 32.25

Seared Scallops 24.50
pommes mousseline, garlic & parsley butter

RAW, CURED & SMOKED

Tartare of Yellowfin Tuna 19.50 ~ Matjes Herrings 14.25

Gin & Juniper Cured Salmon 19.75 ~ Gravlax 19.75

Severn & Wye Oak Smoked Salmon 19.75

Selection of all Three 22.00
all served with buttered soda bread

SALADS

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

Prices include VAT. Cover Charge 2.00. 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

VEGETARIAN & VEGAN

House-made Gnocchi roasted butternut squash & sage (v) small: 15.50 large: 20.50

Bubble & Squeak with a fried duck egg, sautéed wild mushrooms (v) 18.50

Aubergine Schnitzel roast plum tomato sauce (vg) 19.50

Soufflé Suisse (v) 18.50
with a gem heart salad 23.00

FISH

Kedgeree served with a poached egg 24.00

The 'Monument' Fish Pie cod, salmon and prawns 24.75

Seared Fillet of Scottish Salmon wilted spinach and a champagne beurre blanc 28.50

Grilled Fish of the Day served fully garnished 34.50

Roast Fillet of Halibut 'Grenobloise' wilted spinach, caper & lemon butter 44.50

MEAT

The Wolseley Cheeseburger club sauce, brioche bun 19.25

Confit of Duck with lyonnaise potatoes 26.50

Steamed Short-rib Pudding wild mushrooms and a smoked bone marrow sauce 27.00

Roast Anjou Chicken Breast braised leeks and a morel cream sauce 28.50

Choucroute à l'Alsacienne sauerkraut and pommes vapeur 29.50

STEAKS

Flat-iron Steak 200g 29.50 Rib-eye Steak 280g 42.00
served with pommes frites and beurre maître d'hôtel

CHOPS

Grilled Barnsley Chop with mint jelly 36.50	Treacle-cured Bacon Chop double fried egg and sauce diable 34.50	Grilled Veal Chop with sage & lemon butter 38.00
---	--	--

SCHNITZELS

Chicken Schnitzel 24.50 Wiener Schnitzel 36.50 Wiener Holstein 38.75
all served with lingonberry compote

VEGETABLES & 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 (vg) 5.50 ~ gem heart salad (vg) 6.00

SUNDAY ROASTS

Roast Corn-Fed Chicken 32.00	Roast Sirloin of Herefordshire Beef 35.00	Roast Celeriac (vg) 25.00
---------------------------------	---	------------------------------

Every Sunday from 12pm, all roasts served traditionally garnished