

BAR SNACKS

Available from 11.30am

Crisps (213) (vg) 3.25 Green Olives (65) (vg) 3.25

Smoked Almonds (350) (vg) 3.25

Lincolnshire Poacher Cheese Straws (353) 5.50

OYSTERS & GUINNESS

Jersey Rocks (8) *ea* 5.50

Loch Ryan Natives (16) *ea* 6.50

Guinness Draught Stout 7.00

Tankard of 'Black Velvet' 15.50

TARTES FLAMBÉES

Wild Mushrooms & Thyme (443) (v) 12.50

Smoked Bacon & Shallots (665) 12.50

Caramelised Onion,
Black Olives & Anchovies (607) 12.50

Worcestershire Glazed Chipolatas (462) 9.00

Crispy Potato Rösti (193) (vg) 9.50

Wolseley City Short-rib Bon-Bons (216) 12.50

CHAMPAGNE COCKTAILS

New Hollywood 19.75

*white grapes, apricot liqueur, verjus,
pommery brut royal champagne*

Kir Imperial 19.75

chambord, pommery brut royal champagne

French 75 19.75

*tanqueray gin, lemon juice, sugar,
pommery brut royal champagne*

Old Cuban 19.75

*havana 7yr rum, lime juice, honey water,
pommery brut royal champagne, mint*



MARTINIS

The Wolseley 16.50

tanqueray no. ten gin, dry vermouth, fino sherry, cornichon

Vesper 16.50

tanqueray gin, ketel one vodka, lillet blanc

Truffle 16.50

truffle gin, fino sherry, pickle juice

Islay 16.50

plymouth gin, dry vermouth, islay whisky

Turf Club 16.50

*no.3 london dry gin, dry vermouth,
maraschino liqueur, absinthe, orange bitters*

LOW ABV COCKTAILS

A Kind Mistress 12.50

*jasmine verde, rinquinquin peach aperitif, verjus,
gruner veltliner, fever-tree mediterranean tonic*

The Gateway 12.50

*the pathfinder, hibiscus, campari, vermouth,
fever-tree lemon tonic water*

Wolf in the City 12.50

*smiling wolf aperitivo, crodino,
white peach purée, rosemary syrup*

Death in Venice 15.50

campari, grapefruit bitters, crémant de loire brut réserve



APERITIFS

Kir 12.25

Campari, Punt e Mes, Dubonnet 12.00

Lillet, Noilly Prat 12.00

Ricard, Pernod 12.00

MODERN CLASSICS

Jungle Bird 15.00

havana 7yr rum, campari, pineapple and lime juice

French Pearl 15.00

tanqueray gin, lime juice, sugar, mint, pastis

Oaxaca Old Fashioned 16.00

batanga reposado tequila, del maguey vida mezcal, agave, bitters

Penicillin 15.50

*johnnie walker black label scotch, laphroaig,
honey, king's ginger liqueur, lemon*

Black Manhattan 16.00

bulleit rye, amaro averna, bitters

Naked and Famous 15.50

del maguey vida mezcal, yellow chartreuse, aperol, lime



BEER & CIDER

Meteor Lager 4.5% 7.00

Meteor IPA 6.2% 7.00

Seasonal Draught 7.00

Guinness 4.1% 7.00

Noam Unfiltered Lager (340ml) bottle 7.00

Thornbridge Jaipur IPA (330ml) bottle 7.00

Paljas Farmhouse Saison (330ml) bottle 7.00

Showerings Triple Vintage Cider (375ml) bottle 7.00

A decorative border made of pink squares and rectangles of various sizes, arranged in a repeating pattern around the edges of the page.

Old

VS

NEW



The cocktail – noted for a distinctive combination of spirits, bitters and juices or syrups, this mixed drink has, over the centuries, gradually evolved into an elegant staple. Our serves are both classic – straight up – in honour of the original, or with a twist, introducing novel ingredients or a lightness of touch that enhances a well-loved standard. Either way, whether old or new, these favourites are always in fashion.

Old

Brooklyn

15.75

*bulleit rye, dolin extra dry
vermouth, maraschino liqueur,
amer picon, cherry*

Corpse Reviver no.2

15.00

*plymouth gin, lillet blanc,
triple sec, lemon juice,
absinthe rinse*

Millionaire

16.00

*two drifters slightly spiced rum,
monkey 47 sloe gin, abricot du
roussillon, lime juice, grenadine,
edible gold dust*

NEW

SYMPHONY

16.25

*high west double rye,
grand marnier, amaro averna,
mozart dark chocolate,
smoked peppercorns, cherry*

LA DOLCE VITA

15.75

*no 3 gin, fernet branca rinse,
jasmine verde, italicus,
elderflower cordial, lemon juice,
angostura bitters*

TRILLIONAIRE

16.75

*hennessy vsop cognac,
tamarind, abricot du roussillon,
sumac & saffron sloe gin,
verjus, cherry*

Old

Clover Club

15.50

*tanqueray gin,
lemon juice, sugar,
fancy foamer, raspberries*

White Lady

15.50

*highclere castle gin,
triple sec lemon juice, sugar,
fancy foamer*

Paloma

15.50

*casamigos blanco, lime juice,
agave, pink grapefruit soda*

NEW

THE WOLSELEY CLUB

15.75

*peach & apricot ketel one vodka,
oloroso sherry, lemon juice,
raspberry syrup, horseradish,
fancy foamer*

FEMME FATALE

16.00

*monkey 47 gin, fair elderflower,
crème de pêche, lemon juice, agave,
fancy foamer*

MIDNIGHT PALOMA

15.50

*red chilli & passion fruit vida
mezcal, amaro averna, crème de
framboise, lime juice, cherry soda*

1890 CLOVER CLUB PHILADELPHIA

Named after a gentlemen's club that met at the Bellevue-Stratford Hotel. A refined, elegant club drink. It fell out of favour mid-20th century (egg whites and pink drinks weren't trendy), then revived during the craft cocktail renaissance.

1908 BROOKLYN NEW YORK CITY

Published in Jack's Manual by Jacob A. Grohusko. It reflects Brooklyn's independent spirit with a refined balance of rye whiskey, dry vermouth, maraschino, and bittersweet citrus. Though long overshadowed by the Manhattan, it has since earned its place as a timeless classic.

1920 WHITE LADY LONDON

Created in the 1920s by legendary bartender Harry MacElhone, evolving into the elegant gin-based classic we know today. Delicate yet vibrant, its refined balance of citrus and orange liqueur has secured its place among the great cocktails of the golden age.

1930 CORPSE REVIVER No.2 LONDON

First appeared in 1930, in The Savoy Cocktail Book by Harry Craddock, best taken "before 11 a.m., or whenever steam and energy are needed." Its bright, perfectly balanced blend of gin, triple sec, Lillet Blanc, lemon, and a touch of absinthe has secured its place as one of the world's most enduring classic cocktails.

1930 MILLIONAIRE LONDON

Fabulously emerged in London in 1930, first recorded in Harry Craddock's Savoy Cocktail Book, embodying the glamour and indulgence of the Jazz Age. Celebrated for its rich, layered character and luxurious name, it remains a timeless classic that captures the elegance of a bygone era.

1950 PALOMA MEXICO

Its exact origin is unclear — often linked to bartender Don Javier Delgado Corona (though he denied inventing it). The drink likely emerged once Squirt grapefruit soda became widely available in Mexico in the 1950s, making it the country's everyday tequila drink, far more common locally than the Margarita.

GIN

Tanqueray	14.00
Silent Pool	15.50
The Botanist	14.75
Bombay Sapphire	14.75
Portobello Road No.171	15.00
Gin Mare	15.00
No. 3	15.00
Tanqueray No.10	15.50
Plymouth	15.50
Hendrick's	16.00
Highclere Castle	16.00
Monkey 47	17.25



VODKA

Ketel One	14.00
Tito's	14.75
Konik's Tail	14.75
Ketel One Citron	14.00
Chase Potato	15.00
Grey Goose	15.00
Fair	15.00
Belvedere	15.00
Cîroc	16.75

*All spirits are served in 50ml measures.
Smaller measures are available on request.
All prices inclusive of mixer of your choice.*

WHISKIES

SCOTCH ~ BLENDED

Johnnie Walker Black *14.00*

Johnnie Walker Black Ruby *16.00*

Johnnie Walker Blue *45.00*

SCOTCH ~ SINGLE MALT

Glenmorangie 10yr *14.75*

Singleton 12yr *14.75*

Laphroaig 10yr *15.00*

Glenfiddich 12yr *15.75*

Macallan 12yr *17.50*

Lagavulin 16yr *18.50*

Glenfarclas 25yr *38.00*

JAPANESE

Nikka from the Barrel *17.50*

Yamazaki Distiller's Reserve *20.50*

BOURBON & RYE

Bulleit Bourbon *12.50*

Jack Daniel's Old No.7 *12.50*

Bulleit Rye *13.00*

Woodford Reserve Bourbon *13.50*

High West Double Rye *13.50*

Bulleit Bourbon 10yr *15.00*

Maker's Mark *15.50*

Woodford Reserve Rye *15.75*

Sazerac Rye *16.00*

Eagle Rare 10yr *16.50*

SirDavis Rye *20.00*

IRISH

Jameson Black Barrel *14.00*

Redbreast 12 yr *15.75*

COGNAC

Hennessy VS *14.00*
Martell V.S.O.P. *14.50*
Hennessy V.S.O.P. *15.00*
Maxime Trijol V.S.O.P. *15.50*
Hine Rare V.S.O.P. *15.50*
Delamain Pale & Dry X.O. *30.00*
Hennessy X.O. *35.00*
Martell Cordon Bleu *40.00*



ARMAGNAC

Baron De Sigognac V.S.O.P. *14.00*
Clos Martin V.S.O.P. 8yr *16.00*
Baron De Sigognac 20yr *22.00*



CALVADOS

Dupont V.S.O.P *15.00*
Camut 6yr *16.00*
Lemorton Domfrontais 15yr *18.00*
Dupont 1980 *35.00*

AGAVE

Batanga Blanco	14.00
Del Maguey Vida Mezcal	15.00
Casamigos Mezcal	15.00
Batanga Reposado	15.00
Casamigos Reposado	16.50
Don Julio Reposado	18.00
Casamigos Añejo	20.00
Don Julio 1942	45.00



RUM

Havana Club 3yr	12.50
Mount Gay Black Barrel	13.50
Two Drifters Lightly Spiced Rum	14.50
Appleton Estate 12yr	15.00
Havana Club 7yr	15.25
Ron Zacapa 23 Centenario	18.00
Havana Selección de Maestros	19.50

All prices inclusive of 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*