

CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' 15.50

— OYSTERS —

Jersey Rocks (8) 5.50 *ea* ~ Loch Ryan Natives (16) 6.50 *ea*

— CAVIAR —

Prunier Classique Oscietra Caviar 30g (530) 110.00 *or* 50g (583) 185.00
served with blinis and sour cream

— SHELLFISH —

Prawn & Avocado Cocktail
(386) 19.50

¼ Pint of Prawns (444) 10.50
with mayonnaise

Dressed Dorset Crab
(201) 23.50

PLATEAU DE FRUITS DE MER

A selection of Oysters, Prawns,
Tuna Tartare, Mussels, Whelks (850) 45.00
add: Dressed Crab (201) supplement 22.50

— HORS D'OEUVRES —

Roasted Celeriac Soup (458) (v) 9.75
cheese gougères and truffle oil

Chicken Soup with Matzo Dumplings (484) 10.50

Caramelised Onion & Goats' Cheese Tart (346) (v) 12.75
with a balsamic glaze

Avocado Vinaigrette (581) (vg) 13.75

Escargots à la Bourguignonne au Pastis (1043) (½ dozen) 16.25

Battered Scampi with Tartare Sauce *small* (513): 16.75 *large* (545): 27.75

Steak Tartare *small* (296): 17.00 *large* (748): *with frites and salad* 32.50

Seared Orkney Island Scallops (936) 24.50
pommes mousseline, garlic & coral butter

RAW, CURED & SMOKED

Tartare of Yellowfin Tuna (146) 19.75

Smoked Herrings, Pickled Red Onions and Horseradish (224) 14.50

Gin & Juniper Cured Salmon (445) 19.75 ~ Gravlax (528) 19.75

Oak Smoked Salmon (246) 19.75

Selection of all Three (404) 22.50
all served with buttered soda bread

— SALADS —

Heritage Beetroot, Fennel & Orange Salad (vg) *small* (258): 12.75 *large* (281): 19.25

Endive, Fourme d'Ambert & Moscatel Grape Salad *small* (235): 14.75 *large* (550): 22.25

Chopped Chicken & Avocado Salad *small* (609): 16.50 *large* (874): 24.25

*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 (vG)	
<i>roasted cauliflower purée, cavolo nero and pine nuts</i>	<i>small</i> (233): 15.50 <i>large</i> (256): 20.50
Bubble & Squeak (350) (v) <i>fried duck egg, wild mushroom jus</i>	18.50
Grilled Butternut Squash (447) (vG) <i>romesco and salsa verde</i>	19.50
Soufflé Suisse (968) (v)	19.50
<i>with a gem heart salad</i> (1147)	23.50

— FISH —

Kedgerie <i>with a poached egg</i> (775)	24.75
The 'Monument' Fish Pie (937)	26.50
Seared Fillet of Salmon <i>wilted spinach, brown shrimp and caper beurre blanc</i> (1721)	29.25
Fish of the Day <i>served fully garnished</i>	34.75
Roast Fillet of Halibut 'Meunière' <i>wilted spinach, lemon & parsley butter</i> (519)	44.50

Grilled Native Lobster with Garlic Butter

samphire and pommes frites *half* (567): 36.75 *whole* (873): 62.00

— MEAT —

The Wolseley Cheeseburger <i>club sauce, brioche bun</i> (1075)	19.25
Confit of Duck <i>with lyonnaise potatoes</i> (1261)	27.50
Steamed Short-rib Pudding <i>wild mushrooms and a smoked bone marrow sauce</i> (677)	29.00
Roast Anjou Chicken Breast <i>mushroom forestière and tarragon jus</i> (724)	29.75
Choucroute à l'Alsacienne <i>sauerkraut and pommes vapeur</i> (1824)	29.75

— STEAKS —

Flat-iron Steak 200g (1127) 29.75	Rib-eye Steak 280g (879) 42.00
<i>served with pommes frites and whisky & shallot butter</i>	

— CHOPS —

Grilled Barnsley Chop <i>with mint sauce</i> (1081) 36.50	Treacle-cured Bacon Chop <i>double fried egg and sauce diable</i> (1088) 35.50	Grilled Veal Chop <i>with sage & lemon butter</i> (758) 39.00
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— SCHNITZELS —

Chicken Schnitzel (493) 25.50	Wiener Schnitzel (809) 37.50	Wiener Holstein (901) 38.75
<i>all served with lingonberry compote</i>		

— VEGETABLES & SIDE SALADS —

POTATOES: frites (504) (vG), mashed (359) (v), new (255) (v) 6.75
 cauliflower rarebit (367) 6.75 ~ creamed spinach (458) (v) 6.50 ~ green beans (107) (vG) 6.25
 savoy cabbage & bacon (224) 6.50 ~ pickled cucumber salad (236) (vG) 5.75 ~ gem heart salad (179) (vG) 6.00

— SUNDAY ROASTS —

Roast Corn-Fed Chicken (2276) 26.50	Roast Sirloin of Herefordshire Beef (2122) 29.50	Grilled Butternut Squash (vG) (447) 24.50
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Every Sunday from 12pm, all roasts served traditionally garnished

CHEESE

British and Irish Cheeses (581) 16.00
cashel blue, yarlington, luna, caerphilly, served fully garnished

DESSERTS

all items are vegetarian

Classic Crème Brûlée (680) 9.50
Baked Vanilla Cheesecake (754) 10.75
Chocolate & Salted Caramel Delice (459) 11.50
Lemon Meringue Pie (542) 11.50
Pear William Frangipane Tart (653) 11.50
with vanilla ice cream
Apple Strudel (503) 11.50
with calvados crème chantilly
Tiramisu (557) 11.50

ICE CREAM AND COUPES

Le Colonel (162) 9.50
two scoops of lemon sorbet, ketel one vodka served with a lemon tuile
Banana Split (960) 11.00
*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream with bitter chocolate sauce and flaked almonds*
Coupe Lucian (651) 11.00
*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*
Scoop of Homemade Ice Cream or Sorbet (222) 3.50 each
chocolate, vanilla, pistachio, almond, hazelnut

PÂTISSERIES, CAKES AND FRIANDISES

PÂTISSERIES

Black Forest Gâteau (800) 8.50 ~ Hazelnut Paris-Brest (620) 8.75

CAKES

Carrot Cake (554) 8.50
Sachertorte (677) 8.50
The Wolseley Battenburg (479) 8.50

FRIANDISES

The Wolseley Bronzed Truffles (527) 5.25
Seasonal Macaroons (436) 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