



## CAVIAR & CRUSTACEA

### OYSTERS

Tankard of 'Black Velvet' 14.50

Jersey Rocks (8) 5.95 each

Carlingford Lough Rocks (9) 5.95 each

### CAVIAR

Scrambled Eggs with Oscietra (525) 15g: 52.50

Lobster & Caviar Omelette 'Adrian' (992) 72.50

Sturia Oscietra (515) 30g: 110.00

Sturia Oscietra (585) 50g: 185.00

*served with blinis and sour cream*

### SHELLFISH

1/4 pint of Atlantic Prawns (404) 10.75

*with mayonnaise*

Steamed Palourde Clams  
with Oriental Dressing (325) 17.50

Prawn & Avocado Cocktail (644) 21.50

Dressed Dorset Crab (424) 23.95

Crevettes Roses,  
Sauce 'Marie Rose' (527)  
(6) 23.75

Petit Plateau de Fruits de Mer (986) 35.00

## HORS D'OEUVRES

### SOUPS

Crème du Barry (441) (v) 10.50  
*with blue cheese gougères*

Chicken Soup  
with Dumplings (554) 10.95

Green Asparagus &  
Goat's Cheese Tart (680) (v) 12.75  
*with baby watercress, olive tapenade*

Steak Tartare  
*small: with toast (242) 17.75*  
*large: with salad and frites (842) 32.50*

Ham Hock Terrine (401) 12.75  
*pain de campagne, cornichons and grain mustard*

Escargots à la Bourguignonne au Pastis  
*1/2 dozen (1031) 17.50*

Matjes Herrings (393) 15.50  
*with beetroot and horseradish*

Eggs Benedict  
*small (591) 13.50 large (1095) 21.00*

Croustade of Quail Eggs  
& Hollandaise (635) (v) 15.50

Scotch Oak-smoked Salmon (267) 19.95  
*with buttered soda bread*

Goujons of Haddock (8) 17.75  
*with tartar sauce*

Seared Scallops (348) 23.50  
*pea purée and pancetta*

### SALADS

Quinoa & Superfoods Salad (296) (vg) 12.75  
*with a horseradish vinaigrette*

Avocado Vinaigrette (438) (vg) 15.50  
*salade mâche, tarragon dressing*

Chopped Chicken & Avocado Salad (636) 18.50  
*with a tarragon dressing*

Salade Niçoise (380) 18.50  
*with 'agromar' tuna*

Heritage Beetroot Salad (333) (v) 14.50  
*salade mâché and goats' curd*



## PRIX-FIXE

2 COURSES 28.75 3 COURSES 33.75

Crème du Barry (441) (v) *or* Salmon Rillettes (297)



Pan-seared Fillet of Sea Bream *crushed new potatoes, baby spinach, preserved lemon dressing* (399)  
*or Soufflé Suisse gem heart salad* (764) (v) *or Hungarian Goulash with herbed spätzle* (489)



Chocolate Éclair (491) *or* Lemon & Elderflower Sorbet (96)

## ENTRÉES

### FISH

Smoked Haddock Kedgeriee (771)  
*with a poached egg* 25.50

The Wolseley Fishcakes (606) 27.50  
*with a lobster bisque sauce*

Goujons of Haddock 27.75  
*tartar sauce and lemon*

Fish of the Day 35.50  
*served fully garnished*

Roast Fillet of Wild Sea Bass (606) 36.50  
*braised fennel and a citrus dressing*

Fillets of Lemon Sole 'Grenobloise' (535) 38.50  
*lemons, capers and croutons*

### SCHNITZELS

*served with lingonberry compote*

Chicken Schnitzel (587) 23.75

Wiener (519) 38.50

Wiener Holstein (634) 39.50  
*anchovy, capers and fried egg*

### MEAT

The Wolseley Cheeseburger (844) 19.75

Chicken Schnitzel Sandwich (459) 21.95  
*pickled red cabbage and emmental*

Choucroute à l'Alsacienne (1232) 28.95  
*sauerkraut, pommes vapeur*

Coq au Vin, Creamed Potatoes  
*for one* 31.50 *for two* 55.00

Roast Corn Fed Chicken (458) 29.50  
*potato 'gaufrettes', tomato confit, devilled sauce*

Calf's Liver and Bacon (629) 37.50  
*melted onions, sauce robert*

Roast Cannon of Lamb (720) 38.75  
*coco beans, marinated artichokes, garlic cream*

### STEAKS

*Ayrshire 30 day dry aged Aberdeen Angus*

Flat Iron (1005) 32.50 ~ Entrecôte (1118) 39.75  
*served with béarnaise sauce  
and pommes frites*

## VEGETARIAN & VEGAN

Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (344) 15.95

Gnocchi, Wild Mushrooms, Hazelnuts and Tarragon (vg) *small* (155) 16.50 *large* (236) 20.50

Soufflé Suisse 19.95 with a Gem Heart Salad (674) 23.75

Aubergine Schnitzel with Mayfield Cheese (505) 21.50

Cauliflower and Chickpea Makhani, Cumin Basmati Rice  
and Crispy Shallots (715) (vg) 24.50

## VEGETABLES & SIDE SALADS

pommes frites (vg) 6.00 ~ buttered new potatoes with chives (174) 5.75 ~ creamed mash 6.00  
ratatouille (vg) 6.00 ~ creamed spinach 6.50 ~ broccoli florets with parmesan 6.75  
green beans with chilli and garlic (189) (vg) 6.50 ~ pickled cucumber salad (vg) 5.95  
mixed green salad (96) (vg) 6.50 ~ minted garden peas, button onions and lettuce (93) 5.50

# SAVOURIES & DESSERTS

## CHEESE-SAVOURIES

**Cheese Selection (580) 15.50**

Quicke's Cheddar, Cashel Blue, Secret du Couvent Bichonne, Cabri d'ici  
*served with crackers and a red onion chutney*

Welsh Rarebit . . . *small (341) 8.75 large (633) 15.95*

London Rarebit . . . *small (471) 9.75 large (942) 18.95*

## PÂTISSERIES & DESSERTS

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

*\*gluten free*

### Friandises and Éclairs

The Wolseley Bronzed Truffles (191) 5.50

\*Seasonal Macarons (344) 7.50

Chocolate Éclair (491) 8.50

Lemon Meringue Éclair (504) 8.50

\*Crème Brûlée (632) 9.50

Black Forest Gâteau (674) 9.50

\*Chocolate & Orange Truffle Torte (435) 9.50

\*Raspberry Clafoutis (433) 9.50

Baked Vanilla Cheesecake (587) 12.50

The Wolseley Fruit Crumble (688) 13.50

*with vanilla crème anglaise*

Apfel Strudel (468) 12.75

*with calvados crème chantilly*

### CAKES

The Wolseley Battenberg (472) 7.50

Carrot Cake (425) 8.95

Sachertorte (544) 9.50

## ICE CREAM COUPES

*All items are vegetarian. For vegan options please ask your server.*

Lemon & Elderflower Sorbet (96) 7.50

*one large scoop of lemon & elderflower sorbet with a citrus tuile*

Coupe Chocolat Liégeois (966) 11.50

*vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce*

Coupe Lucian (828) 12.50

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

Banana Split (1004) 12.50

*caramelised banana, vanilla ice cream (vegan ice cream available),*

*whipped cream, bitter chocolate sauce, flaked almonds*