

# SAVOURIES & DESSERTS

## CHEESE-SAVOURIES

Cheese Selection (530) 15.50  
Morbier, Montgomery's Cheddar, Perl Las, Cathare  
*served with crackers and fruit chutney*

Welsh Rarebit . . . *small* (341) 8.75 *large* (633) 15.95  
London Rarebit . . . *small* (471) 9.75 *large* (942) 18.95

## PÂTISSERIES & DESSERTS

### Friandises and Éclairs

The Wolseley Bronzed Truffles (191) 5.50  
\*Seasonal Macarons (344) 7.50  
Chocolate Éclair (491) 8.50  
Raspberry Éclair (297) 8.50

\*Crème Brûlée (632) 9.50  
Black Forest Gâteau(674) 9.50  
\*Chocolate & Orange Truffle Torte (435) 9.50  
Strawberry Mille-feuille (445) 10.50  
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

\*Pimm's Sorbet (164) 7.50  
*one large scoop of pimm's sorbet with a citrus tuile*

\*Coupe Chocolat Liégeois (966) 11.50  
*vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce*

Coupe Peach Melba (573) 12.50  
*vanilla ice cream, poached peaches, raspberries, whipped cream and an almond tuile*

\*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*

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



# The WOLSELEY

## ❖ DINNER MENU ❖

### 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 2,000kcal a day.*



*Cover Charge 2.50. Prices include 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*

THE WOLSELEY HOSPITALITY GROUP

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



## CAVIAR & CRUSTACEA

### OYSTERS

- Jersey Rocks (8) 5.95 each  
 Spéciales de Claire (9) 5.95 each  
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 Tankard of 'Black Velvet' (95) 14.50

### CAVIAR

- Smoked Salmon Blinis  
 with Oscietra 15g: (399) 70.00  
 Lobster & Caviar Omelette 'Adrian' (992) 72.50  
 Sturia Oscietra 30g: (515) 110.00  
 Sturia Oscietra 50g: (585) 185.00  
*served with blinis and sour cream*

### SHELLFISH

- 1/4 pint of Atlantic Prawns (404) 10.75  
*with mayonnaise*  
 Steamed Palourde Clams (325) 17.50  
*with oriental dressing*  
 Prawn & Avocado Cocktail (644) 21.50  
 Dressed Dorset Crab (424) 23.95  
 Crevettes Roses (527) 23.75  
*sauce 'marie rose'  
 (6 pieces)*  
 Petit Plateau de Fruits de Mer (986) 35.00

## HORS D'OEUVRES

### SOUPS

- Soupe au Pistou (261) (v) 10.50  
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 Ham Hock Terrine (401) 12.75  
*pain de campagne, cornichons  
 and grain mustard*  
 Green Asparagus &  
 Goats' Cheese Tart (680) (v) 12.75  
*with baby watercress, olive tapenade*  
 Matjes Herrings (393) 15.50  
*with beetroot and horseradish*  
 Croustade of Quail Eggs (635) 15.50  
 & Hollandaise (v)  
 Goujons of Haddock (718) 17.75  
*with tartar sauce*  
 Chicken Soup with Dumplings (554) 10.95  
 ~  
 Oak Smoked Salmon (267) 19.95  
*with buttered seeded bread*  
 Steak Tartare  
*small: (242) with toast 17.75  
 large: (842) with frites and salad 32.50*  
 Escargots à la Bourguignonne (1031) 17.50  
*1/2 dozen*  
 Seared Scallops (468) 23.50  
*potato mousseline and garlic butter*  
 Butterflied King Prawns (455) 24.50  
*with smoked chilli butter*

### SALADS

- Quinoa & Superfoods Salad (296) (vg) 12.75  
*with a citrus dressing*  
 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 mâche and goats' curd*



## PRIX-FIXE

2 COURSES 28.75 3 COURSES 33.75

Soupe au Pistou (261) (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* Pimm's Sorbet (164)

## ENTRÉES

### FISH

- Smoked Haddock Kedgeree (771) 25.50  
*with a poached egg*  
 The Wolseley Fishcakes (606) 27.50  
*with a lobster bisque sauce*  
 Fish of the Day 35.50  
*served fully garnished*  
 Seared Yellowfin Tuna Steak (748) 36.50  
*provençal vegetables and sauce vierge*  
 Native Lobster  
*half* (712) 36.95 *whole* (927) 62.00  
*medium cut chips, samphire and garlic butter*  
 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  
 Choucroute à l'Alsacienne (1232) 28.95  
*sauerkraut, pommes vapeur*  
 Grilled Veal Chop (825) 41.50  
*sautéed wild mushrooms,  
 parsley and onion grelot*  
 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 (595) 39.75  
*tian provençal and salsa verde*  
 Coq au Vin, Creamed Potatoes  
*(for one)* (899) 31.50 *(for two)* (1807) 55.00

### SCHNITZELS

### STEAKS

- Onglet (1253) 32.50 ~ Entrecôte (1118) 39.75  
*served with béarnaise sauce and pommes frites*  
 Fillet Steak au Poivre (675) 45.00

## VEGETARIAN & VEGAN

- Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (344) 15.95  
 Gnocchi, Heritage Tomatoes, Superstraccia, Olives & Basil (vg) *small* (405) 16.50 *large* (465) 20.50  
 Soufflé Suisse (674) 19.95 with a Gem Heart Salad (764) 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 (741) (vg) 6.00 ~ buttered new potatoes with chives (174) 5.75 ~ creamed mash (309) 6.00  
 ratatouille (154) (vg) 6.00 ~ creamed spinach (527) 6.50 ~ broccoli florets with parmesan (185) 6.75  
 green beans with chilli and garlic (189) (vg) 6.50 ~ pickled cucumber salad (177) (vg) 5.95  
 mixed green salad (96) (vg) 6.50 ~ tomato and shallot salad (128) 7.50