



The WOLSELEY

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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



COFFEE ~ HOT CHOCOLATE

Coffee

Espresso	<i>small</i> 4.95	<i>large</i> 5.95
Macchiato	<i>small</i> 4.95	<i>large</i> 6.25
Noisette		5.00
Cappuccino	<i>small</i> 6.25	<i>large</i> 6.50
Café Crème	<i>small</i> 6.25	<i>large</i> 6.50
Caffè Freddo	<i>with vanilla syrup</i>	6.75
Mocha	<i>topped with cream</i>	6.50
Americano		6.50

all available decaffeinated or with almond, oat and soya milk.

◆ *extra shot* 2.50 *with whipped cream* 1.50 ◆

HOT CHOCOLATE

The Wolseley 7.50

with whipped cream 8.00 *with rum* 10.25

Fondant 6.00 ~ Hot Chocolate Gourmand 8.50

Affogato 7.75

espresso poured over vanilla ice cream

Marocchino 6.25

short espresso and rich chocolate, with steamed milk

Wiener Kaffee 6.50

large espresso with whipped cream

Einspänner 7.00

long espresso, with steamed milk and whipped cream

Mozart 8.75

*hazelnut liqueur, long espresso, hot chocolate
with crème chantilly and almond flakes*

The Wolseley Imperial 10.50

*mandarin napoleon and cognac, long espresso, hot milk
topped with chocolate and whipped cream*

TEA ~ JUICES

Tea and Infusions

The Wolseley Collection Tea

English Breakfast	5.95
Earl Grey	5.95
Afternoon Blend	5.95
Assam	5.95
Caramel Tea	5.95
Chocolate Tea	5.95
Yunnan Green Tea	5.95
Jasmine Bud	5.95

Canton Tea

Darjeeling	5.95
Lapsang Souchong	5.95
Genmaicha Green Tea	5.95

Iced Tea

The Wolseley Iced Tea	5.95
Camomile & Elderflower Iced Tea.	5.95
Yunnan Green, Lime and Mint Iced Tea	5.95

Infusions

Canarino 3.00	Camomile 5.75
Berry & Hibiscus 5.95	Rosebuds 5.95
	Fresh Mint 5.95

Decaffeinated breakfast tea available

Juices

	Small	Large		Small	Large
Grapefruit.	5.75	6.50	Cold Pressed Apple	5.75	6.50
Orange.	5.75	6.50	Cold Pressed Carrot	5.75	6.50
Seasonal Juice	5.75	6.50	Fresh Pineapple	5.75	6.50

Fresh ginger juice available to add.

Pressé

Lemon <i>served hot or cold</i>	4.50
Hot Toddy <i>rum or whisky</i>	8.50

MILKSHAKES

made with ice cream: Vanilla, Chocolate, Banana, Strawberry 6.75

COLD BREAKFAST

Available until 11.30am

VIENNOISERIE

All items are vegetarian.

Croissant au Beurre
5.95

Pain au Chocolat
5.95

Pain aux Raisins
5.95

Cannelés Bordelais (2)
3.95

Banana Bread with vanilla butter and fruit compote 6.50

Smoothies

Avocado, Apple, Banana, Ginger & Turmeric 9.00

Mixed Berries, Banana & Coconut Milk 9.00

Juice Blend

Wolseley Green Juice kale, spinach, celery, cucumber & ginger 10.25

Cereals and Fruit

All items are vegetarian.

The Wolseley Müesli 8.50 Pink Grapefruit (vg) 7.50

Granola 9.50 Yoghurt: Greek or Low Fat. 6.50

with banana 11.75 Prunes with Orange & Ginger (vg) 7.50

Birchermüesli 10.50 Fresh Fruit Salad (vg) 11.75

Caramelised Pink Grapefruit(vg) 8.50

Yoghurt Pots

Mango, Banana & Chia Seed 11.50
Lemon Yoghurt, Granola & Fruit Compote 11.75

HOT BREAKFAST

Available until 11.30am

*Classic Porridge (v)	7.50
Creamed Porridge Oats, Fruit Compote (v)	10.50
Crispy Bacon Roll	11.50
. <i>with fried egg</i>	13.75
*Pancakes or French Toast <i>with maple syrup</i> (v)	14.50
. <i>with bacon</i>	16.75
. <i>with seasonal berries</i> (v)	19.50
Mashed Avocado with Confit Tomato on Wholemeal Toast (vg)	14.50
Bagel, Smoked Salmon & Cream Cheese	19.50



The English 24.50

choice of Fried, Poached or Scrambled Eggs with Bacon, Sausage,
Baked Beans, Tomato, Black Pudding and Mushroom

Fried, Poached or Scrambled Eggs (v)	<i>from</i> 8.50
2 Boiled Eggs with 'Soldiers'(v)	10.50
Omelette <i>gruyère</i> 14.75 <i>jambon</i> 15.50 <i>arnold bennett</i> 19.50	
Eggs Benedict <i>small</i> 13.50 <i>large</i> 21.00	
Eggs Florentine (v) <i>small</i> 14.25 <i>large</i> 21.75	
Eggs Royale <i>small</i> 14.95 <i>large</i> 23.00	
Smoked Salmon and Scrambled Eggs	22.50

SPECIALITIES

*Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (v)	15.95
Grilled Kipper with Mustard Butter	16.75
Devilled Lamb Kidneys	18.50
Fried Haggis and Duck Eggs with a Whisky Sauce	19.50
*Kedgerie, <i>poached egg</i>	25.50
The Wolseley Fishcake with Poached Egg and Hollandaise <i>small</i> 13.50 <i>large</i> 22.50	

Toast: *baguette, white or wholemeal bloomer, sourdough, gluten free: white or seeded* 3.00
butter, homemade preserves 3.00 *lemon curd and nutella* 3.50

**Vegan and gluten free options available*

CAFÉ MENU

Available from 11.30am

CRUSTACEA & CAVIAR

Oysters

Jersey Rocks 5.95 *each*

Rossmore Natives 5.95 *each*

Shellfish

1/4 pint of Atlantic Prawns 10.75

Steamed Palourde Clams *with* Oriental Dressing 17.50

Prawn & Avocado Cocktail 21.50

Dressed Dorset Crab 23.95

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

Petit Plateau de Fruits de Mer 35.00

Caviar

Scrambled Eggs & Oscietra 15g: 52.50

Lobster & Caviar Omelette 'Adrian' 72.50

Sturia Oscietra 30g: 110.00 ~ Sturia Oscietra 50g: 185.00
served with blinis and sour cream

Soups

French Onion Soup *with gratinéed croûtons* (v) . . . 10.75

Chicken Soup with Dumplings 10.95

SALADS

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

Quinoa & Superfoods Salad (vg). 12.75
with a citrus dressing

Chopped Chicken 18.50

Salade Niçoise 18.50

For our afternoon tea offer please see page ten.

CAFÉ MENU

Available from 11.30am

Eggs

Eggs Benedict	<i>small</i> 13.50	<i>large</i> 21.00	
Eggs Florentine (v)	<i>small</i> 14.25	<i>large</i> 21.75	
Eggs Royale	<i>small</i> 14.95	<i>large</i> 23.00	
Omelettes: <i>aux fines herbes</i> (v)	13.00	<i>gruyère</i> (v) 19.75	<i>jambon</i> 15.50
Omelette Arnold Bennett	19.50		
Smoked Salmon and Scrambled Eggs	22.50		

HOT SANDWICHES

Croque Monsieur	16.50
Croque Madame	17.75
Welsh Rarebit	<i>small</i> 8.75 <i>large</i> 15.95
Bagel, Smoked Salmon & Cream Cheese	19.50
The Wolseley Cheeseburger	19.75
<i>club sauce, brioche bun</i>	
Chicken Schnitzel	21.95
<i>pickled red cabbage and emmental</i>	

Plâts

Leek & Blue Cheese Tart (v) <i>with parsley oil</i>	12.50
Matjes Herrings with Beetroot and Horseradish	15.50
Avocado Vinaigrette (vg)	15.50
Steak Tartare	<i>small</i> 17.75 <i>large</i> 32.50
Severn & Wye Oak Smoked Salmon	19.95
<i>with buttered seeded bread</i>	
Soufflé Suisse, Gem Heart Salad	23.75
Smoked Haddock Kedgeree with a Poached Egg	25.50
Onglet Steak, Frites, Béarnaise	32.50
Fish of the Day	35.50

Vegetables~Side Salads

pommes frites (vg) 6.00	chantenay carrots 5.50	
creamed mash 6.00	pickled cucumber salad (vg) 5.95	creamed spinach 6.50
mixed green salad (vg) 6.50	broccoli florets with parmesan 6.75	
ratatouille (vg) 6.00	buttered pink fir potatoes 5.75	

SAVOURIES ~ DESSERTS

Available from 11.30am

CHEESE ~ SAVOURIES

Cheese Selection 15.50

Cashel Blue, Pont-l'Évêque,
Brightwell Ash, Beaufort d'Été

served with crackers and fruit chutney

Welsh Rarebit . . . *small* 8.75 *large* 15.95

London Rarebit. . . *small* 9.75 *large* 18.95

PÂTISSERIES & DESSERTS

All items are vegetarian.

For vegan options please ask your server.

Friandises

The Wolseley Bronzed Truffles 5.50

*Seasonal Macarons 7.50

*Crème Brûlée 9.50

Black Forest Gâteau 9.50

*Chocolate & Orange Truffle Torte 9.50

Vanilla Mille-Feuille 10.50

Baked Vanilla Cheesecake 12.50

The Wolseley Fruit Crumble 13.50

with vanilla crème anglaise

Apfel Strudel 12.75

with calvados crème chantilly

**Some of our cakes are gluten free;
for nut allergies please ask your waiter for guidance.*



COUPES ~ CAKES

Available from 11.30am

Éclairs

Chocolate 8.50 ~ Salted Caramel Éclair 8.50

CAKES

The Wolseley Battenberg 7.50

Carrot Cake 8.95

Sachertorte 9.50

ICE CREAM COUPES

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

***Blood Orange Sorbet (vg) 7.50**

one large scoop of blood orange sorbet with a citrus tuile

***Coupe Chocolat Liégeois 11.50**

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

***Coupe Lucian 12.50**

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

***Knickerbocker Glory 12.50**

*caramelised pineapple, coconut sorbet,
lime zest & vanilla chantilly*

***Banana Split 12.50**

*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream with bitter chocolate sauce and flaked almonds*

AFTERNOON TEA

Monday to Friday from 3.00pm | Saturday & Sunday from 3.30pm

CLASSIC AFTERNOON TEA

44.50

Assorted Finger Sandwiches

Fruit Scones

with homemade strawberry jam and clotted cream

Selection of Cakes

The Wolseley Collection Teas

English Breakfast • Afternoon Blend • Earl Grey

Assam • Yunnan Green Tea • Jasmine Bud

Chocolate Tea • Caramel Tea

Canton Teas

Darjeeling • Lapsang Souchong • Genmaicha Green Tea

THE WOLSELEY CREAM TEA

19.50

Fruit Scones

with homemade strawberry jam and clotted cream

Choice of Teas

THE WOLSELEY CHAMPAGNE TEA

58.00

OUR CLASSIC AFTERNOON TEA

served with a glass of Pommery Brut Royal NV

BAR SNACKS

Available from 11.30am

Crisps (vg) 3.25
Green Olives(vg) 3.25 ~ Salted Almonds(vg) 3.25
Gougères au Fromage (2)(v) 4.50
Croque Monsieur 16.50
Croque Madame 17.75
Severn & Wye Oak Smoked Salmon 20.50
<i>served with blinis and sour cream</i>
Sturia Oscietra 30g : 110.00
Sturia Oscietra 50g : 185.00
<i>served with blinis and sour cream</i>



*Scan to view a
menu with calories.
Adults need about
2,000kcal a day.*



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(v) Vegetarian (vg) Vegan

Gluten free alternatives available on request.



The WOLSELEY



THE WOLSELEY HOSPITALITY GROUP

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