

SAVOURIES & DESSERTS

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

Friandises and Éclairs

The Wolseley Bronzed Truffles 5.50
*Seasonal Macarons 7.50
Chocolate Éclair 8.50
Salted Caramel Éclair 8.50

*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

CAKES

The Wolseley Battenberg 7.50
Carrot Cake 8.95 ~ Sachertorte 9.50

ICE CREAM COUPES

*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

*Knickerbocker Glory 12.50
caramelised pineapple, coconut sorbet, lime zest & vanilla chantilly

*Coupe Lucian 12.50
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce

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

CAVIAR & CRUSTACEA

OYSTERS

Jersey Rocks 5.95 each
 Rossmore Natives 5.95 each
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 Tankard of 'Black Velvet' 15.25

CAVIAR

Smoked Salmon Blinis
 with Oscietra 15g: 70.00
 Lobster & Caviar Omelette 'Adrian' 72.50
 Sturia Oscietra 30g: 110.00
 Sturia Oscietra 50g: 185.00
served with blinis and sour cream

SHELLFISH

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

HORS D'OEUVRES

SOUPS

French Onion Soup (v) 10.50
with gratinéed croûtons
 Ham Hock Terrine 12.75
*pain de campagne, cornichons
 and celeriac remoulade*
 Leek & Blue Cheese Tart (v) 12.50
with parsley oil
 Matjes Herrings 15.50
with beetroot and horseradish
 Croustade of Quail Eggs 15.50
 & Hollandaise (v)
 Goujons of Haddock 17.75
with tartar sauce
 Chicken Soup with Dumplings 10.95
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 Severn & Wye Oak Smoked Salmon 19.95  
*with buttered seeded bread*  
 Steak Tartare  
*small: with toast 17.75  
 large: with frites and salad 32.50*  
 Escargots à la Bourguignonne 17.50  
*1/2 dozen*  
 Seared Scallops 23.50  
*jerusalem artichoke purée,  
 lemon & caper dressing*  
 Butterflied King Prawns 24.50  
*with smoked chilli butter*

SALADS

Quinoa & Superfoods Salad (vg) 12.75  
*with a citrus dressing*  
 Avocado Vinaigrette (vg) 15.50  
*salade mâche, tarragon dressing*  
 Chopped Chicken & Avocado Salad 18.50  
*with a tarragon dressing*  
 Salade Niçoise 18.50  
*with 'agromar' tuna*  
 Heritage Beetroot Salad (v) 14.50  
*salade mâche and goats' curd*

PRIX-FIXE

2 COURSES 28.75 3 COURSES 33.75

French Onion Soup *with gratinéed croûtons (v)* or Salmon Rillettes  
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 Pan-seared Fillet of Sea Bream *crushed pink fir potatoes, baby spinach, preserved lemon dressing*
 or Soufflé Suisse *gem heart salad(v)* or Veal & Bacon Meatballs *creamy polenta and niçoise sauce*
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 Salted Caramel Éclair or Blood Orange Sorbet (vg)

ENTRÉES

FISH

Smoked Haddock Kedgeree 25.50  
*with a poached egg*  
 The Wolseley Fishcakes 27.50  
*with a lobster bisque sauce*  
 Fish of the Day 35.50  
*served fully garnished*  
 Seared Fillet of Hake 36.50  
*cauliflower purée and wild mushrooms*  
 Lobster with Garlic Butter  
*samphire and medium cut chips*  
*half 36.95 whole 62.00*  
 Fillets of Lemon Sole 'Grenobloise' 38.50  
*lemons, capers and croutons*  
 SCHNITZELS  
*served with lingonberry compote*  
 Chicken Schnitzel 23.75  
 Wiener 38.50  
 Wiener Holstein 39.50  
*anchovy, capers and fried egg*

MEAT

The Wolseley Cheeseburger 19.75  
*club sauce, brioche bun*  
 Choucroute à l'Alsacienne 28.95  
*sauerkraut, pommes vapeur*  
 Roast Corn Fed Chicken 29.50  
*potato & sage rösti, savoy cabbage and jus rôti*  
 Confit of Duck 30.50  
*braised red cabbage, confit jerusalem artichoke,  
 sauce soubise*  
 Calf's Liver and Bacon 37.50  
*melted onions, sauce robert*  
 Roast Cannon of Lamb 39.75  
*smoked aubergine purée, artichokes  
 and a rosemary jus*  
 Coq au Vin, Creamed Potatoes  
*(for one) 31.50 (for two) 55.00*

STEAKS

Onglet 32.50 ~ Entrecôte 39.75  
*served with béarnaise sauce and pommes frites*  
 Fillet Steak au Poivre 45.00

VEGETARIAN & VEGAN

Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg 15.95  
 Gnocchi, Roast Pumpkin, Trompette Mushrooms, Sage & Pine Nuts (vg) *small 16.50 large 20.50*  
 Soufflé Suisse 19.95 with a Gem Heart Salad 23.75  
 Aubergine Schnitzel with Mayfield Cheese 21.50  
 Cauliflower and Chickpea Makhani, Cumin Basmati Rice and Crispy Shallots(vg) 24.50

VEGETABLES & SIDE SALADS

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