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 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, bitter chocolate sauce, flaked almonds*

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

The Wolseley

Lunch 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
Gluten free alternatives available on request.

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

Scrambled Eggs with 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

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

Petit Plateau de Fruits de Mer 35.00

Crevettes Roses 23.75
sauce 'marie rose'
(6 pieces)

Hors d'Oeuvres

Soups

French Onion Soup (v) 10.75
with gratinéed croûtons

Chicken Soup with Dumplings 10.95

Leek & Blue Cheese Tart (v) 12.50
with parsley oil

Ham Hock Terrine 12.75
pain de campagne, cornichons and celeriac remoulade

Matjes Herrings 15.50
with beetroot and horseradish

Croustade of Quail Eggs & Hollandaise (v) 15.50

Escargots à la Bourguignonne 17.50
1/2 dozen

Goujons of Haddock 17.75
with tartar sauce

Steak Tartare
small: *with toast* 17.75
large: *with salad and frites* 32.50

Eggs Benedict
small 13.50 ***large*** 21.00

Severn & Wye Oak Smoked Salmon 19.95
with buttered seeded bread

Seared Scallops 23.50
jerusalem artichoke purée, lemon & caper dressing

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

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*

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

Goujons of Haddock 27.75
tartar sauce and lemon

Fish of the Day 35.50
served fully garnished

Roast Fillet of Wild Sea Bass 36.50
braised fennel and a citrus dressing

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

Chicken Schnitzel Sandwich 21.95
pickled red cabbage and emmental

Choucroute à l'Alsacienne 28.95
sauerkraut, pommes vapeur

Roast Corn Fed Chicken 29.50
potato & sage rösti, savoy cabbage and jus rôti

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

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