



CAVIAR & CRUSTACEA

OYSTERS

Jersey Rocks (8) 5.95 *each*

Fine de Claire (8) 6.95 *each*

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Tankard of 'Black Velvet' 15.25

CAVIAR

Smoked Salmon Blinis

with Oscietra (519) 15g: 70.00

Lobster & Caviar Omelette 'Adrian' (634) 72.50

Prunier Classique Oscietra (507) 30g: 110.00

Prunier Classique Oscietra (560) 50g: 185.00

served with blinis and sour cream

SHELLFISH

1/4 pint of Prawns (488) 10.75

with mayonnaise

Steamed Palourde Clams (185) 17.50

with oriental dressing

Prawn & Avocado Cocktail (298) 21.75

Dressed Dorset Crab (336) 23.95

Crevettes Roses (283) 23.75

sauce 'marie rose'

(6 pieces)

Petit Plateau de Fruits de Mer (574) 35.00

HORS D'OEUVRES

SOUPS

Pea Soup (327) (v) 11.95

crème fraîche and garlic croutons

Chicken Soup (374) 11.25

with matzo dumplings



Asparagus & Goats'

Cheese Tart (616) 13.75

Oak Smoked Salmon (255) 19.95

with buttered seeded bread

Chicken Liver Parfait (309) 14.95

toasted brioche and cherry jelly

Steak Tartare

small: (281) with toast 17.95

large: (1144) with frites and salad 32.75

Matjes Herrings (436) 15.50

with beetroot and horseradish

Escargots à la Bourguignonne (1076) 17.50

1/2 dozen

Croustade of Quail Eggs (801) 15.75

& Hollandaise (v)

Seared Scallops (519) 23.50

saffron mousseline and salsa verde

Goujons of Haddock (799) 17.75

with tartar sauce

Grilled Butterflied King Prawns (335) 24.95

with citrus & herb butter

SALADS

Quinoa & Superfoods Salad (242) (vg) 12.75

with a citrus dressing

Avocado Vinaigrette (836) (vg) 15.50

salade mâche, tarragon dressing

Chopped Chicken & Avocado Salad (496) 18.75

with a tarragon dressing

Salade Niçoise (436) 18.75

with 'agromar' tuna

Heritage Beetroot Salad (288) (v) 14.75

salade mâche and goats' curd



2 COURSES 29.95 **PRIX-FIXE** 3 COURSES 34.95

Pea Soup *crème fraîche* and garlic croutons (327) (v) or Salmon Rillettes



Pan-seared Fillet of Sea Bream *jersey royal potatoes, basil dressing* (322)
or Soufflé Suisse *with gem heart salad* (730) (v) or Chicken Cordon Bleu *with mixed leaf salad* (620)
or Roast Breast of Duck *sweet potato rösti, braised endive and orange sauce* (820) (£6 supplement)



Strawberry & Elderflower Éclair (606) (v) or *Cherry Sorbet (255) (vg)

Add a glass of

Ciro Bianco, Fattoria San Francesco, Calabria 12.75 or Ribeiro Santo, Carlos Lucas, Dão 13.75

ENTRÉES

FISH

Smoked Haddock Kedgeriee (659) 25.50
with a poached egg

The Wolseley Fishcakes (564) 28.75
with a lobster bisque sauce

Fish of the Day 35.75
served fully garnished

Fillet of Halibut (589) 37.95
sautéed rainbow chard and lemon velouté

Lobster with Garlic Butter
samphire and medium cut chips
half (704) 36.95 *whole* (1630) 62.00

Fillets of Lemon Sole 'Grenobloise' (924) 39.25
lemons, capers and croutons

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel (587) 24.75

Wiener (519) 38.50

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

MEAT

The Wolseley Cheeseburger (930) 19.95
club sauce, brioche bun

Choucroute à l'Alsacienne (2118) 28.95
sauerkraut, pommes vapeur

Roast Corn-fed Chicken (668) 29.95
crushed new potatoes, crème fraîche and jus rôti

Glazed Pork Chop (1246) 32.95
spring cabbage and apple purée

Calf's Liver and Bacon (421) 38.50
melted onions, sauce robert

Roast Cannon of Lamb (682) 39.75
peas, broad beans and lamb jus

Coq au Vin, Creamed Potatoes
(for one) (1061) 31.50 (for two) (1426) 55.00

STEAKS

Onglet (737) 33.50 ~ Entrecôte (1231) 39.95
served with béarnaise sauce and pommes frites

Fillet Steak au Poivre (660) 45.00

VEGETARIAN & VEGAN

Bubble & Squeak *wild mushrooms and a fried duck egg* (272) 16.95

Gnocchi with Roasted Cauliflower Purée (vg)
broad beans and sun-dried cherry tomatoes *small* (277) 18.75 *large* (296) 22.75

Soufflé Suisse (458) 19.95 *with a gem heart salad* (730) 23.75

Aubergine Schnitzel *with mayfield cheese* (947) 21.50

Cauliflower & Chickpea Makhani
saffron basmati rice and crispy shallots (525) (vg) 24.50

VEGETABLES & SIDE SALADS

pommes frites (490) (vg) 6.25 ~ sautéed spinach (56) (vg) 6.95 ~ creamed mash (309) 6.25 ~ ratatouille (219) (vg) 6.75
sautéed peas, broad beans and pearl onions (156) 6.75 ~ broccoli florets with parmesan (113) 6.75
green beans with chilli and garlic (118) (vg) 6.50 ~ pickled cucumber salad (158) (vg) 5.95
mixed green salad (96) (vg) 6.50 ~ buttered new potatoes with chives (354) 6.00

SAVOURIES & DESSERTS

CHEESE~SAVOURIES

Cheese Selection (544) 15.95

Brillat-Savarin, Ashlynn, Saint-Nectaire, Pitchfork Cheddar
served with crackers and fruit chutney

Welsh Rarebit . . . *small* (350) 8.75 *large* (648) 15.95

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

PÂTISSERIES & DESSERTS

FRIANDISES & ÉCLAIRS

Madeleines (342) 4.00

The Wolseley Bronzed Truffles (150) 5.50

*Seasonal Macarons (559) 7.50

Strawberry & Elderflower Éclair (606) 8.50

Tiramisu Éclair (337) 8.50

*Apricot Clafoutis (668) 9.50

with vanilla crème anglaise

*Crème Brûlée (585) 9.75

Black Forest Gâteau (646) 9.50

*Chocolate & Orange Truffle Torte (162) 9.50

Vanilla Mille-Feuille (459) 10.50

*Baked Vanilla Cheesecake (471) 12.50

The Wolseley Fruit Crumble (721) 13.50

with vanilla crème anglaise

Apfel Strudel (365) 12.75

with calvados crème chantilly

CAKES

The Wolseley Battenberg (711) 7.50

Carrot Cake (573) 8.95 ~ Sachertorte (677) 9.50

ICE CREAM COUPES

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

*Cherry Sorbet (255) 7.50

one large scoop of cherry sorbet with a citrus tuile

*Coupe Chocolat Liégeois (1070) 11.50

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

*Coupe Lucian (959) 12.50

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

*Banana Split (1207) 12.50

*caramelised banana, vanilla ice cream, whipped cream,
bitter chocolate sauce, flaked almonds*

**Gluten free.*

*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.