

SAVOURIES & DESSERTS

CHEESE~SAVOURIES

Cheese Selection (544) 15.95
Comté, Brillat-Savarin, Lingot Cendré, Bleu d'Auvergne
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
Salted Caramel Éclair (337) 8.50
Chocolate Éclair (576) 8.50

*Berry 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.

*Spiced Apple Sorbet (259) (vg) 7.50
one large scoop of apple 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, raspberry coulis and flaked almonds*

**Gluten free*



CAVIAR & CRUSTACEA

OYSTERS

Jersey Rocks (8) 5.95 *each*
Loch Ryan Natives (8) 6.95 *each*

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Tankard of 'Black Velvet' (xxxx) 15.25

CAVIAR

Smoked Salmon Blinis
with Oscietra 15g (519): 70.00
Lobster & Caviar Omelette 'Adrian' (634) 72.50
Prunier Classique Oscietra 30g (507): 110.00
Prunier Classique Oscietra 50g (560): 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

French Onion Soup (191) (v) 12.50
with gratinéed croûtons

Chicken Soup (374) 11.50
with matzo dumplings



Caramelised Onion
& Goats' Cheese Tart (618) (v) 14.50

Oak Smoked Salmon (255) 19.95
with buttered seeded bread

Chicken Liver Parfait (340) 14.95
clementine jelly and brioche

Steak Tartare
small: with toast (281) 17.95
large: with frites and salad (1144) 32.75

Smoked Herrings (436) 15.50
with beetroot and horseradish

Escargots à la Bourguignonne (6) (1076) 17.50

Croustade of Quail Eggs (801) 15.75
& Hollandaise (v)

Seared Scallops (702) 24.00
scallop roe pommes purée and beurre blanc

Goujons of Haddock (799) 17.75
with tartar sauce

Grilled Butterflied King Prawns (335) 24.95
with citrus & herb butter

SALADS

Superfood Salad (253) (vg) 14.00
mixed grains and butternut squash
Heritage Beetroot Salad (288) (v) 14.75
salade mâche and goats' curd

Avocado Vinaigrette (836) (vg) 15.50
salade mâche, tarragon dressing

Salade Niçoise (436) 18.75
with 'agromar' tuna

Chopped Chicken & Avocado Salad (496) 18.75
with a tarragon dressing



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

French Onion Soup *with gratinéed croûtons* (191) (v) or Salmon Rillettes (470)

Pan-seared Fillet of Sea Bream (294) *sautéed mushrooms and bouillabaisse sauce*
or Soufflé Suisse *with a gem salad* (730) (v) or Chicken Fricassée *mushrooms and pilaf rice* (1557)
or Roast Breast of Duck *polenta panisse, warm escarole salad and orange sauce* (820) (£6 supplement)

Salted Caramel Éclair (576) (v) or Blood Orange & Bergamot Sorbet (198) (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 Kedgeree (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

Native Lobster *half* (704) 36.95 *whole* (1630) 62.00
medium cut chips, samphire and garlic butter

Fillet of Lemon Sole 'Grenobloise' (924) 39.25
lemon, capers and croutons

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel (587) 26.00

Wiener (519) 38.50

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

MEAT

The Wolseley Cheeseburger (930) 19.95
on brioche bun with club sauce

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

Roast Corn-fed Chicken (668) 31.50
crushed new potatoes, crème fraîche and jus rôti

Glazed Pork Chop (1288) 35.00
braised savoy cabbage and apple purée

Ossobuco (772) 35.50
creamed barley and gremolata

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

Grilled Rump of Lamb (527) 39.00
roast baby vegetables and chestnut jus

Coq au Vin with 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 with Wild Mushrooms and a Fried Duck Egg (272) 16.95

Gnocchi with Wild Mushroom Ragoût and Herb Pesto (vg) *small* (318) 19.95 *large* (408) 23.95

Soufflé Suisse (458) 19.95 *with a gem heart salad* (730) 25.00

Aubergine & Mayfield Cheese Schnitzel (947) 21.50

Cauliflower & Chickpea Makhani with Saffron Rice (525) (vg) 24.50

VEGETABLES & SIDE SALADS

pommes frites (490) (vg) 6.75 ~ sautéed spinach (56) (vg) 6.95 ~ creamed mash (309) 6.75
ratatouille (219) (vg) 6.75 ~ roasted brussel sprouts (299) 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) 6.50