

# 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  
Chocolate Éclair (337) 8.50  
Salted Caramel 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' 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) (vg) 12.50  
*with gratinéed croûtons*

Chicken Soup (374) 11.50  
*with matzo dumplings*



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

Goujons of Haddock (799) 17.75  
*with tartar sauce*

Chicken Liver Parfait (340) 14.95  
*clementine jelly and brioche*

Escargots à la Bourguignonne (6) (1076) 17.50

Smoked Herrings (436) 15.50  
*with beetroot and horseradish*

Eggs Benedict  
*small* (473): 13.95 *large* (1029): 21.50

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

Oak Smoked Salmon (255) 19.95  
*with buttered seeded bread*

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

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

### 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 *sautéed mushrooms and bouillabaisse sauce* (294)  
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 Kedgeriee (659) 25.50  
*with a poached egg*

Goujons of Haddock (880) 27.75  
*tartar sauce and lemon*

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

Fish of the Day 35.75  
*served fully garnished*

Roast Fillet of Cod (381) 36.75  
*cuttlefish and seafood black rice*

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*

### STEAKS

Onglet (773) 33.50 ~ Entrecôte (1231) 39.95  
*served with béarnaise sauce and pommes frites*

### MEAT

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

Chicken Schnitzel Baguette (857) 21.95  
*pickled red cabbage and emmental*

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

## 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