



LUNCH AND DINNER MENU

Lunch 11.30am-3pm • 11.30am-3.30pm Saturday and Sunday • Dinner 5.30pm-11pm Daily

Soup

- Crème du Barry 6.75
 Chicken Soup with Dumplings 8.75
 Chicken Soup with a Half Salt Beef Sandwich 15.50

CRUSTACEA

Tankard of 'Black Velvet' 14.00

Oysters

- Lindisfarne
 1/2 dozen 18.00 dozen 35.00
 La Spéciale de Claires
 1/2 dozen 19.50 dozen 38.00

Shellfish

- Whelks with mayonnaise 175g 5.75
 Cocktail de Crevettes et Avocat 14.25
 Isle of Skye Queen Scallops,
 Lemon & Herb Dressing (9) 14.75
 Dressed Dorset Crab 18.25
 Crevettes Roses,
 Sauce 'Marie Rose' (6) 18.50
 Petit Plateau de Fruits de Mer 24.50

Hors d'Oeuvres

- Chopped Liver 9.00 ~ Avocado Vinaigrette 9.50
 Croustade of Quail Eggs and Hollandaise 10.25
 Matjes Herrings 9.75
 with beetroot and horseradish
 Seared Scallops 14.50
 with garlic & parsley butter
 Eggs Benedict *small* 9.00 *large* 16.25
 Goujons of Haddock with Tartare Sauce *small* 10.50 *large* 18.75
 Escargots à la Bourguignonne au Pastis
 1/2 dozen 13.75 dozen 27.00
 Severn & Wye Oak-Smoked Salmon 17.25
 Steak Tartare *small* 12.75 *large with salad and frites* 23.75

Salads

- Heritage Carrots, Puy Lentil and Hazelnut Salad
small 8.75 *large* 13.00
 Endive, Roquefort and Walnut Salad *small* 9.25 *large* 13.75
 Super Greens with salted almonds *small* 10.00 *large* 15.75
 Chopped Chicken & Tarragon Salad *small* 11.00 *large* 16.50
 Salad Niçoise *small* 13.25 *large* 19.75

CAVIAR

- Sturia Oscietra Sturia Oscietra Prestige
 30g: 80.00 30g: 160.00
 served with blinis and sour cream
 or
 served with baked potato and sour cream

SCHNITZELS

- Wiener 25.50 (*small* 14.25) ~ Holstein 28.00

FISH AND ENTRÉES

- Soufflé Suisse 12.75 ~ Kedgeree, Poached Egg 15.75
 Choucroute à l'Alsacienne 18.75
 Smoked Haddock Monte Carlo 19.75
 Coq au Vin, Creamed Potatoes *for one* 19.75 *for two* 38.50
 Loch Duart Salmon 20.00 ~ Roast Corn Fed Chicken 22.50
 Grilled Fish of the Day 25.00 ~ Fillets of Lemon Sole 29.75
 Native Lobster *whole* 48.75 *half* 25.50

PLÂTS DU JOUR 19.75

- Monday* Lapin à la Moutarde *Thursday* Moroccan Lamb Tagine
Tuesday Veal & Bacon Meatballs *Friday* Sardinian Fish Stew
Wednesday Goulash 'Anna' *Saturday* Chicken Kiev
Sunday Roast Rib of Herefordshire Beef 25.00

GRILLED MEATS

- Middlewhite Pork Chop 21.75
 caramelised apple and red wine jus
 Calf's Liver and Bacon 24.75
 caramelised onions and sauce robert

STEAKS

- Ayrshire 30 day dry aged Aberdeen Angus
 Flat Iron 19.75 ~ Entrecôte 31.00 ~ Fillet 36.75
 served with béarnaise sauce, gem heart salad, pommes frites
 with peppercorn sauce *add* 2.50
 Chateaubriand *for two*
 with bone marrow & king oyster mushrooms
 37.50 *per person*

PÂTISSERIES & DESSERTS

- Éclairs *from* 5.75 ~ Vanilla Millefeuille 6.50
 Citrus Fruit Salad 6.75 ~ Black Forest Gâteau 7.50
 Baba au Rum 7.75 ~ Baked Vanilla Cheesecake 8.00
 Baked Rhubarb Pie 8.25 ~ Crème Brûlée 8.50 ~ Apfel Strudel 9.00
 The Wolseley Fruit Crumble *with custard* 9.00
 Kaiserschmarren *with plum compote (30 mins) (for two)* 10.25pp

Ice Cream Coupes

- Chocolate & Orange** 5.50
*one large scoop of chocolate & grand marnier sorbet
 with a cocoa nib tuile*
Raspberry Meringue 8.50
*raspberry yoghurt ice cream, raspberry meringue,
 fresh raspberries, pistachio tuile*
Chocolate Liégeois 8.75
*vanilla and chocolate ice creams,
 whipped cream and bitter chocolate sauce*
Lucian 8.75
*pistachio, hazelnut and almond nougatine ice creams,
 whipped cream and butterscotch sauce*
Banana Split 9.00
*caramelised banana, vanilla ice cream, whipped cream
 with bitter chocolate sauce and flaked almonds*

Cheese Savouries

- Cheeses from the British Isles** 12.50
served garnished
 Golden Cross ~ Perle Las ~ Westcombe
 Welsh Rarebit 5.75/11.00 ~ Buck Rarebit 7.00/13.25

◆ Sandwiches and Patisserie are available from the Café Menu ◆ Vegetarian Menu available on request ◆

Please inform your server if you have any food allergies or special dietary needs

Cover Charge 2.00 • Prices include VAT • No Cheques • A discretionary 12½% Service Charge will be added to your bill • No Flash or Intrusive Photography please