



CAVIAR & CRUSTACEA

OYSTERS

Jersey Rocks (8) 5.95 *each*

Achill Rocks (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

Gazpacho (304) (vg) 11.95

cucumber and pepper concassé, baguette crouton

Chicken Soup (374) 11.25

with matzo dumplings



Sun-dried Tomato Tart (528) (v) 13.75

with a mozzarella mousse

Oak Smoked Salmon (255) 19.95

with buttered seeded bread

Chicken Terrine (1123) 14.95

with fig chutney

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

Heritage Beetroot Salad (288) (v) 14.75

salade mâche and goats' curd

Isle of Wight Tomato

& Mozzarella Salad (307) (v) 15.95

pickled red onion and garlic croutons

Chopped Chicken &

Avocado Salad (496) 18.75

with a tarragon dressing

Salade Niçoise (436) 18.75

with 'agromar' tuna



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

Gazpacho *cucumber and pepper concassé, baguette crouton* (304) (vg) 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)

Raspberry & Rose Éclair (608) (v) or *Spiced Mango Sorbet (257) (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

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

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel (587) 25.00

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) 29.95
crushed new potatoes, crème fraîche and jus rôti

Glazed Pork Chop (1210) 33.95
grilled radicchio and aubergine purée

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

Roast Cannon of Lamb (682) 39.75
peas, broad beans and lamb 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 Roasted Cauliflower Purée (vg)
broad beans and sun-dried cherry tomatoes *small* (277) 18.95 *large* (296) 22.95

Soufflé Suisse 19.95 with a Gem Heart Salad (730) 23.75

Aubergine & Mayfield Cheese Schnitzel (947) 21.50

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

VEGETABLES & SIDE SALADS

pommes frites (490) (vg) 6.50 ~ sautéed spinach (56) (vg) 6.95 ~ creamed mash (309) 6.50

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 ~ tomato and onion salad (86) (vg) 6.95

mixed green salad (96) (vg) 6.50 ~ buttered new potatoes with chives (354) 6.50

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
Raspberry & Rose Éclair (608) 8.50
Chocolate 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.

*Spiced Mango Sorbet (257) (vg) 7.50
one large scoop of mango 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.*