



## 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 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*

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.*