CHAMPAGNE AND SPARKLING

	Glass *150ml*	Bottle *half*	Bottle *750ml*	Magnum
Prosecco Superiore Ca'Morlin, *Conegliano e Valdobbiadene, Veneto, Italy*	15.50	-	69.00	-
Louis Pommery England, Brut NV, *Hampshire, England*	19.25	-	88.00	-
Pommery Brut Royal NV	20.50	54.00	94.00	188.00
Ayala Rosé Majeur NV	22.00	-	96.00	-
Bollinger Special Cuvée NV	25.00	65.00	120.00	-
Pol Roger Brut Réserve NV	-	-	125.00	-
Louis Roederer 'Collection 246'	-	-	130.00	-
Billecart-Salmon Rosé NV	-	75.00	140.00	-
Pommery Apanage Blanc de Blancs NV	-	-	145.00	-
Ruinart Blanc de Blancs	-	-	160.00	-
Bollinger Grande Année 2015	-	-	260.00	-
Pommery Cuvée Louise 2006	-	-	280.00	-
Dom Pérignon 2018	52.00	-	295.00	-
Pol Roger Cuvée Sir Winston Churchill 2015	-	-	375.00	-
Krug Grande Cuvée	-	215.00	395.00	-
Louis Roederer, Cristal, Brut 2016	-	-	415.00	-

FINE WINE COLLECTION

	Glass *125ml*	Bottle
WHITE		
Chablis Grand Cru 'Les Blanchots', Domaine Laroche, *Burgundy, France 2023*	32.00	175.00
Aile d'Argent Blanc, Château Mouton Rothschild, *Bordeaux, France 2022*	52.00	280.00
Corton-Vergennes Grand Cru, Château de Meursault, *Burgundy, France 2016*	-	330.00
Puligny-Montrachet 1er Cru, Clos de la Mouchère, Domaine Henri Boillot, *Burgundy, France 2017*	-	450.00
Meursault, Domaine Roulot, *Burgundy, France 2020*	-	650.00
Chevalier-Montrachet Grand Cru, Domaine Michel Niellon, *Burgundy, France 2022*	-	695.00
RED		
Nuits-Saint-Georges 1er Cru, Les Bousselots, Domaine Gerard Julien et Fils, *Burgundy, France 2019*	35.00	180.00
Ornellaia, Bolgheri Superiore, Tenuta dell'Ornellaia, *Tuscany, Italy 2020*	58.00	305.00
Château Cos d'Estournel, 2ème Grand Cru Classé, Saint-Estèphe, *Bordeaux, France 2009*	-	495.00
Château Pichon Longueville Comtesse de Lalande, Grand Vin, Pauillac, *Bordeaux, France 2010*	-	595.00
Opus One, Napa Valley, *California, USA 2007*	-	1,050.00
Château Mouton Rothschild, 1er Grand Cru Classé, Pauillac, *Bordeaux, France 2006*	-	1,150.00
Château Margaux, 1er Grand Cru Classé, Margaux, *Bordeaux, France 2005*	-	1,250.00

125ml glass, served by Coravin

WHITE

	Glass 175ml	Bottle
Sauvignon Blanc, IGP Pays d'Oc, Vin du Marche, *Languedoc-Roussillon, France 2025*	10.75	39.00
Sémillon/Sauvignon Blanc, Château Haut-Rian, *Bordeaux, France 2025*	11.75	42.50
Ciro Bianco, Fattoria San Francesco, *Calabria, Italy 2025*	~	44.00
Chardonnay, Les Vignes d'Oc, Pays d'Oc, *Languedoc-Roussillon, France 2024*	12.50	45.00
Viognier, Cazal Viel, Pays d'Oc, *Languedoc, France 2025*	13.50	48.00
Muscadet de Sèvre et Maine Sur Lie, Les Hauts Pémions, *Loire Valley, France 2025*	14.75	53.00
Grüner Veltliner, Domaine Krems, *Kremstal, Austria 2025*	15.00	56.00
Valençay Sauvignon Blanc/Chardonnay, Sébastien Vaillant, *Loire Valley, France 2025*	16.25	59.00
Sauvignon de Touraine, Domaine Guy Allion, *Loire Valley, France 2025*	16.75	60.00
Côtes du Rhône Blanc, Famille Perrin, *Rhône Valley, France 2025*	17.50	62.00
Riesling, Cave de Hunawihr, *Alsace, France 2024*	~	63.00
Mâcon-Uchizy, Cave Talmard, *Burgundy, France 2025*	~	65.00
Vouvray Sec, Domaine Champalou, *Loire Valley, France 2024*	~	66.00
Albariño, Abadia de San Campio, Bodegas Terras Gauda, *Rías Baixas, Spain 2025*	18.75	67.00
Hunter's Sauvignon Blanc, *Marlborough, New Zealand 2025*	~	69.00
Saint-Véran, Domaine de la Croix Senaillet, *Burgundy, France 2023*	20.25	72.00
Pinot Grigio, Franz Haas, *Alto Adige, Italy 2025*	20.75	74.00
Chablis, Domaine Nathalie et Gilles Fèvre, *Burgundy, France 2024*	21.75	79.00
Sancerre, Arnaud et Stephanie Dezat, *Loire Valley, France 2025*	22.25	80.00
Pinot Blanc, Ried Seeberg, Weingut Prieler, *Burgenland, Austria 2025*	~	82.00
Etna Bianco, de Aetna, Terra Costantino, *Sicily, Italy 2024*	~	84.00
Pouilly-Fuissé, Domaine Michel Chavet, *Burgundy, France 2025*	~	87.00
Soave Classico, La Rocca, Pieropan, *Veneto, Italy 2024*	~	94.00
Riesling, Hattenheimer Wisselbrunnen Grosses Gewächs, Weingut Spreitzer, *Rheingau, Germany 2019*	~	110.00
Condrieu, La Berne, Domaine Lionel Faury, *Rhône Valley, France 2024*	~	115.00
Chardonnay, Marine Layer, Charles Heintz Vineyard, *Sonoma Coast, USA 2023*	~	135.00
Saint-Aubin 1er Cru, Les Murgers des Dents de Chien, Vincent Girardin, *Burgundy, France 2022*	~	140.00

FINE WINE COLLECTION

Chablis Grand Cru, 'Les Blanchots', Domaine Laroche, *Burgundy, France, 2023* ⩔	~	175.00
Chardonnay White Stones, Adrianna Vineyard, Catena Zapata, *Mendoza, Argentina, 2021*	~	190.00
Aile d'Argent Blanc, Château Mouton Rothschild, *Bordeaux, France 2022* ⩔	~	280.00
Corton-Vergennes, Grand Cru, Château de Meursault, *Burgundy, France 2016*	~	330.00
Puligny-Montrachet 1er Cru, Clos de la Mouchère, Domaine Henri Boillot, *Burgundy, France 2017*	~	450.00
Meursault, Domaine Roulot, *Burgundy, France 2020*	~	650.00
Chevalier-Montrachet Grand Cru, Domaine Michel Niellon, *Burgundy, France 2022*	~	695.00

⩔ *125ml glass, served by Coravin*

ROSÉ

	Glass 175ml	Bottle
L'Ostal Rosé, IGP Pays d'Oc, Famille Cazes, *Languedoc, France 2025*	14.75	54.00
Sancerre Rosé, Domaine Dezat, *Loire Valley, France 2025*	20.25	72.00
Côtes de Provence Rosé, Whispering Angel, Château d'Esclans, *Provence, France 2025*	21.25	76.00
Côtes de Provence Rosé, Rock Angel, Château d'Esclans, *Provence, France 2023*	~	98.00

RED

	Glass *175ml*	Bottle
Vignes d'Oc, Pays d'Oc, Claude Serra, *Languedoc-Roussillon, France 2025*	10.75	39.00
Classic Red, SAS Moulin de Gassac, *Languedoc-Roussillon, France 2025*	~	41.00
Cabernet Sauvignon, Domaine de Mont d'Hortes, *Languedoc-Roussillon, France 2024*	12.25	45.75
Corbières Vieilles Vignes, Château Fontarèche, *Languedoc-Roussillon, France 2024*	12.75	48.00
Pinot Noir La Foule, IGP Pays d'Oc, *Languedoc-Roussillon, France 2024*	13.75	50.50
Bordeaux Supérieur, Château le Bedat, *Bordeaux, France 2021*	15.00	55.00
Ribeiro Santo, Carlos Lucas, *Dão, Portugal 2023*	~	56.00
Cheverny Gamay-Pinot Noir, Domaine du Salvard, *Loire Valley, France 2025*	16.25	58.50
Valpolicella, Allegrini, *Veneto, Italy 2025*	16.50	61.00
Malbec, Cahors, Clos de Gamot, Famille Jouffreau, *South West, France 2023*	16.75	62.00
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, *Rhône Valley, France 2023*	17.25	64.00
Shiraz, FRAM, Swartland, *South Africa 2024*	18.75	66.00
Bourgogne Pinot Noir, Domaine Chanson, *Burgundy, France 2022*	19.75	71.00
Brouilly, Château de Pierreux, *Beaujolais, France 2024*	~	72.00
Barbera d'Alba, G.D. Vajra, *Piedmont, Italy 2025*	20.75	75.00
Rioja, Vina Santurnia Reserva, Bodegas de Ayala, *Spain 2019*	22.50	79.00
Le Volte dell'Ornellaia, Tenuta dell'Ornellaia, *Tuscany, Italy 2023*	~	81.00
Château La Tour de By, Médoc, *Bordeaux, France 2014*	23.00	83.00
Gigondas, Les Fouilles, Domaine Burle, *Rhône Valley, France 2024*	23.25	84.00
Corimbo, Bodegas La Horra, *Ribera del Duero, Spain 2021*	~	88.00
Château Siaurac, Lalande de Pomerol, *Bordeaux, France 2019*	~	90.00
Monthelie Clos Gauthey 1er Cru, Domaine Chanson, *Burgundy, France 2019*	~	102.00
Barbaresco Roccalini, Cascina Roccalini, *Piedmont, Italy 2022*	~	108.00
Pauillac de Lynch Bages, Famille J-M Cazes, Pauillac, *Bordeaux, France 2021*	~	115.00
Châteauneuf-du-Pape, Domaine du Vieux Télégraphe, *Rhône Valley, France 2020*	~	123.00
Brunello di Montalcino, Poggio San Polo, *Tuscany, Italy 2020*	~	130.00
Amarone della Valpolicella Classico, Allegrini, *Veneto, Italy 2021*	~	132.00
Côte-Rôtie 'Les Côtes', Domaine Barge, *Rhône Valley, France 2022*	~	142.00
Gevrey-Chambertin, Domaine René Bouvier, *Burgundy, France 2023*	~	155.00
Malbec Argentino, Catena Zapata, *Mendoza, Argentina 2023*	~	175.00

FINE WINE COLLECTION

Nuits-Saint-Georges 1er Cru, Les Bousselots, Domaine Gerard Julien et Fils, *Burgundy, France 2019* ⩔	~	180.00
Cabernet Sauvignon, Joseph Phelps, *Napa Valley, California, USA 2022*	~	235.00
Château Rauzan-Ségla, 2ème Grand Cru Classé, Margaux, *Bordeaux, France 2019*	~	295.00
Ornellaia, Bolgheri Superiore, Tenuta dell'Ornellaia, *Tuscany, Italy 2020* ⩔	~	305.00
Château Cos d'Estournel, 2ème Grand Cru Classé, Saint-Estèphe, *Bordeaux, France 2009*	~	495.00
Château Pichon Longueville Comtesse de Lalande, Grand Vin, Pauillac, *Bordeaux, France 2010*	~	595.00
Opus One, Napa Valley, *California, USA 2007*	~	1,050.00
Château Mouton Rothschild, 1er Grand Cru Classé, Pauillac, *Bordeaux, France 2006*	~	1,150.00
Château Margaux, 1er Grand Cru Classé, Margaux, *Bordeaux, France 2005*	~	1,250.00

⩔ ***125ml glass, served by Coravin***

NOUGHTY ALCOHOL-FREE

	Glass *150ml*	Bottle
Sparkling Chardonnay	9.00 (25kcal)	40.00 (125kcal)
Sparkling Rosé	9.00 (21kcal)	40.00 (105kcal)
Chardonnay & Chenin Blanc	~	35.00 (128kcal)
Syrah Rouge	~	35.00 (103kcal)
Provençal-style Rosé	~	35.00 (128kcal)

DESSERT

	Glass *100ml*	Bottle *half*	Bottle
Moscato d'Asti di Strevi, Contero *Piemonte 2025*	11.00	~	65.00 *500ml*
Monbazillac 'Jour de Fruit', Domaine de l'Ancienne Cure, 2023	12.75	39.50 *375ml*	~
Lieutenant de Château Sigalas Rabaud 2020 *Sauternes*	15.25	52.00 *375ml*	~
Château d'Yquem, 1er Cru Classé Supérieur, Sauternes	65.00	~	460.00 *750ml*

Bordeaux, France 2008, served by Coravin

PORT

	Glass *100ml*
Fonseca Unfiltered LBV 2021	12.75
Fonseca 10 yo Tawny	15.50

SHERRY

	Glass *100ml*
Fino Marismeño, Sánchez Romate	12.50
Oloroso, Sánchez Romate	12.50
Amontillado NPU, Sánchez Romate	13.25
Cardenal Cisneros, Pedro Ximénez, Sánchez Romate	15.75

Founded in 1781 by Juan Sánchez de la Torre, Sánchez Romate is one of the oldest and most respected sherry and brandy producers in Jerez. It remains among the few wineries within the Designation of Origin still owned by local families.

Adults need around 2000 kcal a day.
125ml available for all wines served by the glass.
All wines contain sulphites and some may contain allergens. Vintages are subject to change.

THE WOLSELEY HOSPITALITY GROUP

The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com

MARTINIS

all 16.50

The Wolseley
tanqueray no. ten gin, dry vermouth, fino sherry, cornichon

Oyster
no.3 gin, oyster leaf vermouth, fino sherry

Vesper
tanqueray gin, ketel one vodka, lillet blanc

Islay
plymouth gin, dry vermouth, islay whisky

Picantini
belvedere vodka, oloroso sherry, dolin dry, guindilla peppers brine

THE WOLSELEY FAVOURITES

The Wolseley Bloody Mary *14.75*
ketel one vodka, tomato juice, wolseley spice mix, guindilla pepper & olive

Piccadilly Fizz *15.75*
lillet blanc, chambord, fair elderflower liqueur, lemon juice, elderflower tonic, raspberries

Bergamot Sour *15.75*
italicus, monkey 47 gin, aperol, lillet blanc, cranberry juice, sugar, aquafaba, peychaud's bitters

Ember *15.75*
tanqueray gin, kumquat liqueur, lemon juice, raspberry syrup

St. James's Spritz *16.50*
no.3 gin, elderflower cordial, fever-tree light tonic, prosecco

CHAMPAGNE COCKTAILS

all 21.00

French 75
tanqueray gin, lemon juice, sugar, pommery champagne

Kir Royale
crème de cassis, pommery champagne

Champagne Cocktail
hennessy vs cognac, brown sugar, angostura bitters, pommery champagne

Airmail
havana club 7yr rum, lime juice, honey, pommery champagne

CLASSICS & VARIATIONS

Bee's Knees *14.75*
highclere castle gin, lemon juice, honey, hibiscus syrup

French Martini *14.75*
ketel one vodka, chambord, pineapple juice

Naked & Famous *15.75*
del maguey vida mezcal, aperol, yellow chartreuse, lime juice

Pisco Sour *15.75*
pisco, lime juice, sugar, fancy foamer, angostura bitters

Bramble *15.75*
no. 3 gin, lemon juice, sugar, crème de mure

Horsefeather *15.75*
hennessy vs cognac, chamomile, amontillado sherry, fever-tree ginger ale, aromatic bitters

Margarita *16.25*
casamigos blanco, triple sec, lime juice

Sidecar *16.25*
hennessy vs cognac, triple sec, lemon juice

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

BEER & CIDER

Stiegl *330ml draught*:

Goldbräu *7.25* ***or*** Weisse *7.25*

Pillars Pilsner Gluten Free *6.25*
330ml bottle

Sierra Nevada Pale Ale *6.25*
355ml bottle

Guinness Stout *6.25*
440ml can

Lucky Saint Lager *(0.5% vol) 6.25*
330ml bottle

Lucky Saint Hazy IPA *(0.5% vol) 6.25*
330ml bottle

Showerings Cider Triple Vintage *6.75*
375ml bottle

LIQUEURS

Italicus *11.00*

Drambuie *11.00*

Sambuca *11.00*

Bepi Tosolini Saliza Amaretto *11.50*

Fair Coffee Liqueur *11.50*

Yellow Chartreuse *12.25*

Grand Marnier *12.25*

Bénédictine *12.25*

Green Chartreuse *14.75*

All spirits are served in 50ml measures.
Smaller measures are available on request.

GIN

Tanqueray, Bombay Sapphire *15.00*
Tanqueray 10, Highclere Castle *16.00*
Malfy Rosa, Hendrick's *16.00*
Sipsmith, No.3 London Dry *17.25*
Plymouth *17.25*
Monkey 47, Gin Mare *17.25*

VODKA

Ketel One *14.00*
Black Cow *14.25*
Absolut Elyx *14.50*
Belvedere *17.25*
Cîroc *17.25*
Tito's *17.25*
Grey Goose *17.50*

RUM

Havana Club *3 year 12.50*
Two Drifters Lightly Spiced *14.00*
Havana Club *7 year 15.75*
Mount Gay XO *16.00*
Bacardi Anos *8 year 17.50*
Ron Zacapa Centenario Solera *23 year 18.50*

TEQUILA / MEZCAL

El Jimador Blanco *13.25*

Casamigos Blanco *15.00*

Del Maguey Vida Mezcal *15.50*

Casamigos Mezcal *15.75*

Casamigos Reposado *17.25*

Casamigos Añejo *18.25*

Patron Anejo *18.00*

Don Julio 1942 *45.00*

WHISKIES

American

Jack Daniel's *12.25*

Bulleit Bourbon or Rye *14.00*

Woodford Reserve *15.00*

Bulleit Bourbon *10 year 15.00*

Old Forester Bourbon *16.00*

Jack Daniel's Single Barrel *17.75*

Woodford Double Oak *18.25*

All spirits are served in 50ml measures.
Smaller measures are available on request.

WHISKIES

Scottish

Johnnie Walker Black *15.00*
Glenmorangie *10 year 15.00*
Chivas Regal *12 year 15.00*
Laphroaig *10 year 15.25*
Singleton *12 year 15.25*
Glenfiddich *12 year 15.75*
Craigellachie *13 year 16.00*
Glenkinchie *12 year 16.25*
Caol Ila *12 year 16.25*
Talisker *10 year 17.00*
Chivas Regal *Mizunara 18.00*
Balvenie *14 year 18.50*
Lagavulin *16 year 18.50*
Chivas Regal *18 year 23.50*
Glenlivet *18 year 28.00*
Macallan *18 year 50.00*

Other World

Jameson Black Barrel *14.00*
Bushmills Blackbush *14.50*
Bushmills Malt *10 year 14.75*
Hatozaki Blended *15.50*
Redbreast *12 year 16.00*
Nikka From the Barrel *18.00*
Hibiki Harmony *20.00*
The Lakes Equinox *26.00*

ARMAGNAC

Clos Martin VSOP *8 year 15.00*

Baron de Sigognac *20 year 20.25*

COGNAC

Hennessy VS *14.00*

Hennessy VSOP *15.00*

Martell VSOP *15.00*

Hine Rare VSOP *15.00*

Hennessy XO *35.00*

CALVADOS

Domaine Dupont Pays d'Auge Fine *15.00*

Camut *6 year 18.00*

EAUX DE VIE

Poire Williams *15.00*

Marc de Gewürztraminer *15.00*

Marc de Bourgogne *15.00*

Kirsch d'Alsace *15.00*

Grappa di Nosiola Pilzer *16.00*

All spirits are served in 50ml measures.
Smaller measures are available on request.

BAR SNACKS

Available from 11.30am

Crisps (213) *3.25* Green Olives (65) *3.25*

Smoked Almonds (293) *3.25*

Choux au Fromage (152) *(2 pieces) 4.50*

Croque Monsieur (1056) *15.75*

Croque Madame (1160) *17.50*

Welsh Rarebit ***small*** (350) *8.75* ***large*** (648) *15.95*

Oak Smoked Salmon (363) *20.50*
served with blinis and sour cream

Prunier Classique Oscietra 30g (507) *110.00*

Prunier Classique Oscietra 50g (560) *185.00*
served with blinis and sour cream

Scan to view a menu with calories. Adults need about 2,000kcal a day.

A discretionary 15% service charge will be added to your bill.
All gratuities are managed by the staff. Prices include VAT.

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

ALCOHOL-FREE SPIRITS

Tanqueray 0.0% *8.50*
pine, juniper, lemon and vanilla with an elegant floral finish

Seedlip Garden *8.50*
pearmint, rosemary, thyme with crisp, clean, savory grassy notes

Seedlip Spiced *8.50*
aromatic spices, cardamon and citrus peel

Everleaf Forest *9.50*
orange blossom, vanilla, vibrant layers of citrus and saffron

Everleaf Marine *9.50*
juniper, bergamot and sea buckthorn,
savory hints of seaweed, kelp and citrus

Everleaf Mountain *9.50*
sweet floral black cherry, rosehip, strawberry balanced
with savory myrtle

Havaniets Oak Barrel Aged Rum *10.50*
sweet subtle oak, smoky undertones with cinnamon and nutmeg

Lyre's American Malt *10.50*
honey, sweet spiced, charred cedar, long and mellow

Almave Blanco Tequila *10.50*
blue agave, lime zest, white pepper, refreshing herbal essence

ALCOHOL-FREE WOLSELEY SIGNATURES

Pink Mountain *10.00*
everleaf mountain, orgeat, noughty sparkling rosé

Forest Essence *10.00*
everleaf forest, elderflower cordial, lime juice, fever-tree light tonic

Botanical Fizz *10.00*
botivo, tanqueray 0.0%, lime sherbet, fever-tree white grape & apricot soda, seasn bitters

Malina *10.00*
everleaf marine, raspberry shrub, lime juice, seasn bitters

Peach Breeze *10.00*
seedlip groove, peach puree, pineapple and lime juices, sugar, lemonade

ALCOHOL-FREE CLASSICS

Dark and Pure *10.50*
havaniets oak barrel aged rum, lime juice, fever-tree ginger beer, seasn dark bitters

Zero Proof Margarita *10.50*
almave blanco tequila, lime juice, agave syrup

Espresso Martino *10.50*
everleaf forest, espresso, maple syrup

Free Julep *10.50*
lyre's american malt, sugar, mint leaves, seasn dark bitters

NOUGHTY ALCOHOL-FREE WINES

Sparkling Rosé *9.00 / 40.00*
Sparkling Chardonnay *9.00 / 40.00*
Chardonnay & Chenin Blanc *35.00*
Syrah Rouge *35.00*
Provençal-style Rosé *35.00*

ALCOHOL-FREE BEER & CIDER

Guinness Draught 0.0% *6.00*
440ml can
Meteor 0.0% IPA *6.00*
330ml bottle

SOFT DRINKS

Kingsdown Still and Sparkling *3.75*
33cl
Kingsdown Still and Sparkling *5.95*
70cl
All Sodas *from 4.75*
Smoothies *9.00*