

The WOLSELEY City



INDEX



COFFEE ~ HOT CHOCOLATE	2
TEA, OTHER BEVERAGES	3
COLD BREAKFAST.	4
HOT BREAKFAST	5
CAFÉ MENU	6-7
DESSERTS	8
BAR SNACKS	10
DRINKS.	10
SPIRITS.	11



Prices include VAT.

A discretionary 15% service charge will be added to your bill.

A £2 cover charge applies at lunch and dinner.

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.

COFFEE

HOT CHOCOLATE

COFFEE

Espresso	<i>small</i> 4.75	<i>large</i> 6.25
Macchiato	<i>small</i> 4.75	<i>large</i> 6.25
Noisette		5.50
Cappuccino.	<i>small</i> 5.75	<i>large</i> 6.50
Café Crème	<i>small</i> 5.75	<i>large</i> 6.50
Caffè Freddo	<i>with vanilla syrup</i>	6.75
Mocha	<i>topped with cream</i>	6.50
Americano		6.50

extra shot 2.50 ~ with whipped cream 1.50

All available decaffeinated or with oat or soya milk.



HOT CHOCOLATE

The Wolseley 7.50

with whipped cream 8.00 with rum 10.25

Hot Chocolate Gourmand 8.50



Marocchino <i>short espresso and rich chocolate with steamed milk</i>	6.25
Wiener Kaffee <i>large espresso with whipped cream</i>	6.50
Einspänner <i>long espresso with steamed milk and whipped cream</i>	7.00
Affogato <i>espresso poured over vanilla ice cream</i>	7.75
Mozart <i>hazelnut liqueur, long espresso, hot chocolate with crème chantilly and almond flakes</i>	8.75
The Wolseley Imperial <i>mandarin napoleon and cognac, long espresso, hot milk topped with chocolate and whipped cream</i>	10.50

TEA ~ JUICES

— TEA AND INFUSIONS —

THE WOLSELEY CITY COLLECTION

English Breakfast	5.95
Earl Grey	5.95
The Wolseley Blend	5.95
Assam	5.95
Chocolate Tea.	5.95
Yunnan Green Tea	5.95
Jasmine Bud	5.95

CANTON TEA

Darjeeling	5.95
Lapsang Souchong	5.95

ICED TEA

The Wolseley Iced Tea	5.95
Camomile & Elderflower Iced Tea	5.95

— INFUSIONS —

Canarino 3.00	Camomile 5.75	
Berry & Hibiscus 5.95	Rosebuds 5.95	Fresh Mint 5.95
<i>decaffeinated tea available</i>		

— JUICES —

	<i>Small</i>	<i>Large</i>		<i>Small</i>	<i>Large</i>
Grapefruit	5.00	6.50	Cold-Pressed Apple	5.00	6.50
Orange	5.00	6.50	Cold-Pressed Carrot	5.00	6.50
Seasonal Juice	5.00	6.50	Fresh Pineapple	5.00	6.50

fresh ginger juice available to add

PRESSÉ

Lemon <i>served hot or cold</i>	4.50
Hot Toddy <i>rum or whisky</i>	8.50

MILKSHAKES

made with ice cream: Vanilla, Chocolate, Banana, Strawberry 6.75

COLD BREAKFAST

Available until 11.30am Monday to Friday

VIENNOISERIE

all items are vegetarian

Croissant au Beurre

(170) 5.75

Pain au Chocolat

(285) 5.75

Pain aux Raisins

(240) 5.75

Cannelés Bordelais (2)

(330) 3.75

Banana Bread *with vanilla butter and fruit compote* (566) 5.75

CEREALS AND FRUIT

all items are vegetarian

Pink Grapefruit (VG) (95) 6.75

Granola (220) 8.75 *with banana* (220) 10.50

The Wolseley Müesli (VG) (389) 7.25 ~ Birchermüesli (350) 9.75

Prunes *with orange & ginger* (VG) (307) 6.50

Fresh Fruit Salad (VG) (125) 10.95

Caramelised Pink Grapefruit (VG) (175) 7.75

YOGHURT

Yoghurt: *greek or low fat* (220) 5.50

Lemon Yoghurt, Granola & Fruit Compote (530) 11.50

SMOOTHIES

Avocado, Apple, Banana, Ginger & Turmeric (152) 8.00

Mixed Berries, Banana & Coconut Milk (135) 8.00

JUICE BLEND

Green Juice

kale, spinach, celery, cucumber & ginger (32) 9.50

HOT BREAKFAST

Available until 11.30am Monday to Friday

Classic Porridge (v) (630)	7.50
Creamed Porridge Oats, Fruit Compote (v) (874)	9.95
Crispy Bacon Roll (676)	10.75
Crispy Bacon and Fried Egg Roll (835)	13.25
Pancakes or French Toast	<i>with syrup</i> (1260) 13.75
	<i>bacon</i> (1375) 16.25 - <i>berries</i> (1421) 18.75
Mashed Avocado with Confit Tomato on Wholemeal Toast (vG) (529) . .	13.50

THE ENGLISH 22.50

*choice of: Fried (995), Poached (825) or Scrambled Eggs (1072)
with bacon, sausage, baked beans, tomato, black pudding and mushroom*

EGGS

Fried (295) Poached (48) or Scrambled Eggs (298) *from* 7.50

Eggs Benedict *small* (591) 13.50 *large* (1095) 19.75

Eggs Florentine *small* (v) (477) 14.25 *large* (v) (853) 20.75

Eggs Royale *small* (570) 14.95 *large* (1042) 22.50

Omelettes: *jambon* (525) 13.75 *gruyère* (737) 14.50 *arnold bennett* (1024) 18.75

Smoked Salmon and Scrambled Eggs *with sourdough* (860) 21.50

SPECIALITIES

Fried Duck Egg, Bubble & Squeak and Wild Mushrooms (v) (317) 14.95

Grilled Kipper with Mustard Butter (746) 16.50

Fried Haggis and Duck Eggs with a Whisky Sauce (1008) 19.50

Kedgeree, with a Poached Egg (771) 24.75

The Wolseley Fishcakes with Poached Egg and Hollandaise (1191) 21.95

Sausage and Egg Hash Brown with Sauce Diable (704) 17.50

Trio of Salmon with Sourdough Toast (310)

gravlax, gin & juniper cured, london smoked 22.00

Toast

baguette, white or wholemeal bloomer, sourdough, gluten free: white or seeded (125) 3.00

butter, homemade preserves (435) 2.50 *lemon curd and nutella* 3.00

CAFÉ MENU

Available from 11.30am Mon–Fri, and 11am on weekends



CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' ⁽⁹⁵⁾ 15.50

OYSTERS

Jersey Rocks

⁽⁸⁾ 5.00 ea

Colchester Rocks

⁽⁸⁾ 6.00 ea

Rossmore Irish Natives

⁽⁸⁾ 6.50 ea

CAVIAR

Sturia Oscietra - 30g 110.00 or 50g 185.00

served with blinis and sour cream

SHELLFISH

Steamed Cornish Winkles ⁽⁵³⁾ 12.50

¼ Pint of Atlantic Prawns ⁽⁴⁰⁴⁾ 9.95

Prawn & Avocado Cocktail ⁽⁶⁴⁴⁾ 19.50

Dressed Dorset Crab ⁽⁴²⁴⁾ 22.95

PLATEAU DE FRUITS DE MER

A selection of Oysters, Atlantic and King Prawns,
Tuna Tartare, Clams, Mussels, Winkles ⁽⁹⁸⁶⁾ 45.00

add: Dressed Crab ⁽⁴²⁴⁾ 22.00 *add: Half Lobster Mayonnaise* ⁽⁴¹⁹⁾ 28.00

SOUPS & SALADS

White Onion Soup with Blue Cheese Gougerès ⁽⁴²⁶⁾ 9.75

Chicken Soup with Matzo Dumplings ⁽⁵⁵⁴⁾ 9.75



Endive, Fourme d'Ambert & Moscatel Grape Salad ⁽³⁶¹⁾ 12.50

Roast Chicken & Chopped Vegetable Salad ⁽⁶³⁶⁾ 14.50

Smoked Mackerel, Beetroot and Apple Salad ⁽⁶⁵⁰⁾ 16.50

Lobster, Heritage Potato and Coppa Ham Salad ⁽⁵²⁷⁾ 32.50

CAFÉ MENU

Available from 11.30am Mon–Fri, and 11am on weekends

— EGGS —

Eggs Benedict	<i>small</i> (591) 13.50 <i>large</i> (1095) 19.75
Eggs Florentine	<i>small</i> (v) (477) 14.25 <i>large</i> (v) (853) 20.75
Eggs Royale	<i>small</i> (570) 14.95 <i>large</i> (1042) 22.50
Omelettes:	<i>aux fines herbes</i> (v) (570) 12.00 <i>gruyère</i> (570) 13.75 <i>jambon</i> (570) 14.50
Smoked Salmon and Scrambled Eggs (860)	21.50

— PLÂTS —

Watercress, Pear and Goats' Curd Tart (590)	12.50
Avocado Vinaigrette (438)	13.50
Chicken Schnitzel Sandwich <i>emmental cheese and brioche bun</i> (666)	17.50
London-Cured Smoked Salmon <i>with buttered soda bread</i> (267)	19.75
The Wolseley Cheeseburger <i>club sauce, brioche bun</i> (844)	18.95
Soufflé Suisse <i>gem heart salad</i> (850)	22.00
Flat-iron Steak Frites <i>with beurre maître d'hôtel</i> (1004)	29.50
Steak Tartare	<i>small</i> (261) 16.95 <i>large: with frites and salad</i> (839) 32.25
Grilled Fish of the Day <i>served fully garnished</i> (220)	33.50

Vegetables & Side Salads

POTATOES: frites (vG) (653), mashed (v) (309), heritage new (v) (321): all 6.00

green beans (vG) (189) 6.00 ~ creamed spinach (v) (527) 6.50 ~ cauliflower rarebit (364) 6.50
savoy cabbage and bacon (310) 6.50 ~ ratatouille (vG) (145) 6.50
cucumber salad (vG) (168) 5.50 ~ gem heart salad (vG) (206) 6.00

— CHEESE & SAVOURIES —

Choux aux Fromages (3) (153)	6.95
Welsh Rarebit	<i>small</i> (367) 8.75 <i>large</i> (734) 15.75
London Rarebit	<i>small</i> (637) 9.75 <i>large</i> (1364) 18.95
Sauternes-infused Roquefort with Walnuts (437)	12.00
British and Irish Cheeses <i>crozier blue, brightwell ash, durrus, caerphilly, served fully garnished</i> (580).	15.00

DESSERTS

Available from 11.30am

DESSERTS & ICE CREAM COUPES

all items are vegetarian

DESSERTS

- Classic Crème Brûlée ⁽⁶³²⁾ 8.50
- Manjari Chocolate Tart *with crème fraîche* ⁽¹⁶⁰⁰⁾ 11.50
- Lemon Meringue Pie ⁽⁷¹⁹⁾ 11.50
- Marmalade Bread & Butter Pudding
with a whisky crème anglaise ⁽⁹⁸⁰⁾ 11.50
- Apple Strudel *with calvados chantilly cream* ⁽⁴⁶⁸⁾ 11.50

ICE CREAM AND COUPES

- Gin & Grapefruit Sorbet ^(VG) ⁽¹⁸²⁾ 7.50
one large scoop of gin & grapefruit sorbet with a citrus tuile
- Coupe Lucian ⁽⁸²⁸⁾ 11.00
*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*
- Banana Split ⁽⁸⁹⁹⁾ 11.50
*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream with bitter chocolate sauce and flaked almonds*
- Scoop of Homemade Ice Cream or Sorbet ⁽¹³⁰⁻¹⁵⁰⁾ 3.50 each
*rum & raisin, chocolate, vanilla, pistachio, almond, hazelnut,
raspberry ripple* **SORBET:** *cassis, lemon, mango* ^(VG) ⁽⁷⁵⁾

PÂTISSERIES, CAKES AND FRIANDISES

PÂTISSERIES

- Black Forest Gâteau ⁽⁷⁸¹⁾ 8.50
- Salted Caramel & Chantilly Choux ⁽⁶³⁹⁾ 10.50
- Baked Vanilla Cheesecake ⁽⁵⁴⁰⁾ 10.50

CAKES

- Wolseley Battenburg ⁽⁴⁷²⁾ 6.50 Carrot Cake ⁽⁵⁴⁴⁾ 8.50 Sachertorte ⁽⁵⁴⁴⁾ 8.50

FRIANDISES

- The Wolseley Bronzed Truffles ⁽¹⁹¹⁾ 5.25
- Seasonal Macaroons ⁽³⁴⁴⁾ 6.75

THE BAR



BAR SNACKS

Available from 11.30am

Crisps (vG) 3.25

Green Olives (vG) 3.25 ~ Salted Almonds (vG) 3.25

Choux aux Fromages (3) (v) (143) 6.95

London Cured Smoked Salmon (267) 19.75

Steak Tartare *small:* (261) 16.95

large: with frites and salad (839) 32.25

Chopped Liver (268) 13.75

DRINKS



— BEER & CIDER —

DRAUGHT 330ml 7.00

BOTTLE 330ml 7.00

Meteor Lager

Schremser Pilsner

Meteor Seasonal

Thornbridge Jaipur IPA

Sierra Nevada Pale Ale

Paljas Farmhouse Saison

Guinness Draught Stout

Sassy Brut Cidre

ALCOHOL-FREE BEER & CIDER 6.00

Stiegl Frebier 330ml ~ Sassy 0.0% 225ml

— APERITIFS —

Kir Breton 10.00

Lillet 12.00

Kir 12.25

Ricard, Pernod, Noilly Prat 12.00

Kir Royal 20.00

Pastis Janot 17.50

Campari, Punt e Mes, Dubonnet 11.25

SPIRITS

VODKA

Ketel One	14.00
Tito's.	14.75
Konik's Tail	14.75
Grey Goose	15.00
Fair	15.00
Belvedere	15.00

TEQUILA ~ MEZCAL

Battanga Blanco	14.00
Del Maguey Vida Mezcal . . .	14.00
Casamigos Blanco	15.00
Don Julio Reposado	15.00
Casamigos Mezcal	15.00
Casamigos Añejo	20.00
Don Julio 1942.	45.00

GIN

Tanqueray.	14.00
Silent Pool	14.75
Portobello Road No. 171. .	15.00
The Botanist	14.75
Gin Mare	15.00
No. 3	15.00

RUM

Havana Club 3 yr	12.50
Mount Gay Black Barrel . .	13.50
Appleton Estate 12yr	15.00
Ron Zacapa 23 Centenario	18.00
Havana Selección de Maestros	19.50

— WHISKIES —

SCOTCH

Blended

Johnnie Walker Black	14.00
Johnnie Walker Blue	45.00

Single Malt

Glenmorangie 10yr	14.75
Singleton 12yr	14.75
Clynelish 14yr	16.50
Lagavulin 16yr	18.50
Glenfarclas 25yr	34.00

JAPANESE

Nikka from the Barrel. . . .	17.50
Yamazaki Distiller's Reserve	20.50

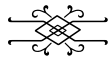
BOURBON & RYE

Bulleit Bourbon.	12.50
Bulleit Rye	13.00
Woodford Reserve Bourbon	13.50
High West Double Rye . . .	13.50
Sazerac Rye	16.00
Eagle Rare 10yr	16.50

*Fever-Tree mixers: Indian Tonic, Mediterranean Tonic,
Lemonade, Ginger Ale, Grapefruit Soda, Ginger Beer.*

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

VAT is included in all prices.



The WOLSELEY City

THE WOLSELEY HOSPITALITY GROUP

*The Wolseley, The Delaunay, Zédel, Colbert,
Fischer's, Soutine, Bellanger, Manzi's*