



The WOLSELEY City

LUNCH AND DINNER MENU

CHAMPAGNE AND SPARKLING WINES

	Glass 150ml	Bottle 750ml	Half 375ml
Crémant de Loire Brut NV, Domaine Langlois-Chateau	14.50	65.00	~
Filipa Pato 3B Blanc de Blancs NV, Portugal.	15.50	70.00	~
Furleigh Estate Classic Cuvée 2018	17.75	80.00	~
Pommery Brut Royal NV	19.00	86.00	50.00
Ayala Rosé Brut Majeur NV	20.50	92.00	~
Veuve Fourny Blanc de Blanc 1 ^{er} Cru Extra Brut NV	~	95.00	~
Louis Roederer 'Collection 244'.	~	98.00	~
Pommery Brut Royal Rosé NV.	~	98.00	~
Pol Roger Brut Réserve NV	23.25	105.00	~
Billecart-Salmon Brut Rosé NV.	~	110.00	55.00
Bollinger Special Cuvée Brut NV	~	112.00	~
Pommery Apanage Blanc de Blancs NV.	~	115.00	~
Ruinart Blanc de Blancs Brut NV	~	125.00	~
Pommery Cuvée Louise 2005	~	190.00	~
Bollinger La Grande Année 2014.	~	195.00	~
Pol Roger Sir Winston Churchill 2015.	~	225.00	~
Krug Grande Cuvée	~	275.00	~
Dom Pérignon 2013.	~	295.00	~

— Cover Charge 2.00 —

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.

All wines contain sulphites and some may contain allergens.

No flash or intrusive photography please.

GIFT VOUCHERS

If you would like to purchase one of our gift vouchers, please scan the QR code.



Scan to view a menu with calories.

Adults need about 2,000 kcal a day.



THE WOLSELEY HOSPITALITY GROUP

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

CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' 15.50

OYSTERS

Jersey Rocks ⁽⁸⁾ 5.00 *ea* ~ Colchester Rocks ⁽⁸⁾ 6.00 *ea*

CAVIAR

Sturia Oscietra 30g ⁽⁵⁶⁰⁾ 110.00 *or* 50g ⁽⁵⁸⁰⁾ 185.00 *served with blinis and sour cream*

SHELLFISH

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

HORS D'OEUVRES

Watercress, Pear and Goats' Curd Tart ^(v) ⁽⁵⁹⁰⁾ 12.50

Escargots à la Bourguignonne au Pastis (½ dozen) ⁽¹²⁹²⁾ 16.00

Battered Scampi with Tartar Sauce ⁽³⁵²⁾ 16.50

Steak Tartare *small:* ⁽²⁶¹⁾ 16.95 *large: with frites and salad* ⁽⁵⁷⁰⁾ 32.25

Seared Scallops *wilted spinach, champagne velouté* ⁽⁴⁵²⁾ 23.50

RAW, CURED & SMOKED

Tartare of Yellowfin Tuna ⁽¹⁸⁴⁾ 19.50 ~ Soused Herrings ⁽⁴³¹⁾ 14.25

SALMON

Gin & Juniper Cured Salmon ⁽²⁶⁷⁾ 19.75 ~ Gravlax ⁽²⁶⁷⁾ 19.75

London Cured Smoked Salmon ⁽²⁶⁷⁾ 19.75

all served with buttered soda bread

Selection of all Three ⁽⁴³¹⁾ 22.00

SOUPS & SALADS

White Onion Soup with Blue Cheese Gougères ^(v) ⁽⁴²⁶⁾ 9.75

Chicken Soup with Matzo Dumplings ⁽⁵⁵⁴⁾ 9.75

SALADS

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

VEGETARIAN

House-made Gnocchi

with roast butternut squash & sage (v) **small:** (425) 14.50 **large:** (536) 19.50

Grilled Aubergines *white beans, basil, artichokes and breadcrumbs* (vG) (602) 19.50

Soufflé Suisse (v) 18.50 (830) *with gem heart salad* (v) (850) 22.00

FISH

The 'Monument' Fish Pie *cod, salmon and prawns* (734) 23.75

Smoked Haddock Kedgeree *with a poached egg* (771). 24.00

Butterflied King Prawns *with a citrus & herb dressing* (335) 28.50

Grilled Fish of the Day *served fully garnished* (220) 33.50

Roast Fillet of Turbot 'Grenobloise' *wilted spinach and a caper & lemon butter* (535). 44.50

MEAT

The Wolseley Cheeseburger *club sauce, brioche bun* (844) 18.95

Confit of Duck *with lyonnaise potatoes* (927) 24.50

Steamed Short-rib Pudding *wild mushrooms and a smoked bone marrow sauce* (480) 26.00

Roast Spatchcock Poussin *jus rôti and a watercress salad* (678) 27.50

Choucroute à l'Alsacienne *sauerkraut et pommes vapeur* (1900) 28.95

STEAKS

Flat-iron Steak Frites (795) 29.50
with beurre maître d'hotel

Rib-eye Steak (860) 42.00
with béarnaise sauce

SCHNITZELS

all served with lingonberry or beurre noisette

Chicken Schnitzel (587) 22.50

Wiener Schnitzel (519) 36.50

Wiener Holstein (634) 38.95
anchovy, capers and a fried egg

CHOPS

Grilled Barnsley Chop
with mint jelly (630)
36.50

Treacle-cured Bacon Chop
double fried egg and sauce diable (961)
34.50

Grilled Veal Chop
with sage & lemon butter (735)
38.00

VEGETABLES & SIDE SALADS

POTATOES: frites (vG) (653), mashed (v) (309): 6.00

cauliflower rarebit (364) 6.50 ~ savoy cabbage and bacon (310) 6.50

creamed spinach (v) (527) 6.50 ~ green beans (vG) (189) 6.00

cucumber salad (vG) (168) 5.50 ~ gem heart salad (vG) (206) 6.00

CHEESE

British and Irish Cheeses ⁽⁵⁸⁰⁾ 15.00

cashel blue, brightwell ash, durrus, caerphilly, served fully garnished

DESSERTS

all items are vegetarian.

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 ⁽⁶³⁹⁾ 11.50
with a whisky crème anglaise

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⁾ 11.00

*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream with bitter chocolate sauce and flaked almonds*

Scoop of Homemade Ice Creams or Sorbets ⁽¹³⁰⁻¹⁵⁰⁾ 3.50 each

rum & raisin, chocolate, vanilla, pistachio, almond, hazelnut, raspberry ripple

SORBETS: *cassis, lemon, mango* (VG)

PÂTISSERIES, CAKES AND FRIANDISES

PÂTISSERIES

Black Forest Gâteau ⁽⁷⁸¹⁾ 8.50

Salted Caramel & Chantilly Choux *with butterscotch sauce* ⁽⁶³⁹⁾ 10.50

Baked Vanilla Cheesecake ⁽⁵⁴⁰⁾ 10.50

CAKES

Carrot Cake ⁽⁴⁷²⁾ 8.50 ~ Sachertorte ⁽⁵⁴⁴⁾ 8.50

FRIANDISES

The Wolseley Bronzed Truffles 5.25

Seasonal Macaroons 6.75

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