

## CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' 15.50

### — OYSTERS —

Jersey Rocks (8) 5.00 *ea* ~ Carlingford Lough Rocks (8) 5.50 *ea*

### — CAVIAR —

Sturia Oscietra (560) 30g 110.00 OR (585) 50g 185.00  
*served with blinis and sour cream*

### — SHELLFISH —

Whelks and Winkles (318) 12.50      ¼ Pint of Atlantic Prawns (404) 10.25  
*with mayonnaise*      *with mayonnaise*

Prawn & Avocado Cocktail (644) 19.50      Dressed Dorset Crab (424) 23.50

## PLATEAU DE FRUITS DE MER

A selection of Oysters, Atlantic Prawns, Tuna Tartare,  
Whelks, Winkles (927) 45.00

*add: Dressed Crab supplement 22.50 (plus 424)*

## — HORS D'OEUVRES —

White Onion Soup with Blue Cheese Gougères (426) (v) . . . . . 9.75  
Chicken Soup with Matzo Dumplings (554) . . . . . 10.25  
Spring Vegetable and Goats' Curd Tart (553) (v) . . . . . 12.50  
Avocado Vinaigrette (vG) . . . . . 13.50  
Escargots à la Bourguignonne au Pastis (½ dozen) (1292) . . . . . 16.00  
Battered Scampi with Tartar Sauce . . . . . *small: (352) 16.50 large: (602) 26.50*  
Steak Tartare . . . . . *small: (261) 16.95 large: (570) with frites and salad 32.25*  
Seared Scallops (649) . . . . . 24.50  
*pommes mousseline, garlic & parsley butter*

## RAW, CURED & SMOKED

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

### — SALMON —

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

London Cured Smoked Salmon (267) 19.75

Selection of all Three (435) 22.00

*all served with buttered soda bread*

## — SALADS —

Heritage Beetroot, Fennel & Orange Salad (vG) . . . . . *small: (284) 12.50 large: (496) 18.75*  
Endive, Fourme d'Ambert & Moscatel Grape Salad . . . . . *small: (361) 14.50 large: (687) 21.75*  
Chopped Chicken & Avocado Salad . . . . . *small: (636) 15.50 large: (874) 23.25*

# ENTRÉES

## — VEGETARIAN & VEGAN —

House-made Gnocchi <i>spring vegetables, basil pesto (vG)</i> . . . . .	<i>small: (282) 14.50 large: (451) 19.50</i>
Bubble & Squeak <i>with a fried duck egg, sautéed wild mushrooms (344) (v)</i> . . . . .	18.50
Aubergine Schnitzel <i>roast plum tomato sauce (470) (vG)</i> . . . . .	19.50
Soufflé Suisse (830) (v) . . . . .	18.50
<i>with gem heart salad (850)</i> . . . . .	22.00

## — FISH —

Kedgerree <i>served with a poached egg (771)</i> . . . . .	24.00
The 'Monument' Fish Pie <i>cod, salmon and prawns (734)</i> . . . . .	24.75
Smoked Haddock Monte Carlo <i>with a tomato concassé (750)</i> . . . . .	28.50
Grilled Fish of the Day <i>served fully garnished (220)</i> . . . . .	33.50
Roast Fillet of Halibut 'Grenobloise' <i>wilted spinach, caper &amp; lemon butter (535)</i> . . . . .	44.50

## — MEAT —

The Wolseley Cheeseburger <i>club sauce, brioche bun (844)</i> . . . . .	18.75
Confit of Duck <i>with lyonnaise potatoes (927)</i> . . . . .	25.50
Steamed Short-rib Pudding <i>wild mushrooms and a smoked bone marrow sauce (480)</i> . . . . .	26.00
Roast Anjou Chicken Breast <i>with petits pois à la française and a maderia jus (470)</i> . . . . .	28.50
Choucroute à l'Alsacienne <i>sauerkraut and pommes vapeur (1900)</i> . . . . .	29.50

## — STEAKS —

Flat-iron Steak (1004) 200g 29.50	Rib-eye Steak (860) 280g 42.00
<i>Ayrshire 30 day dry aged Aberdeen Angus, served with pommes frites and beurre maître d'hôtel</i>	

## CHOPS

Grilled Barnsley Chop (630) <i>with mint jelly</i> 36.50	Treacle-cured Bacon Chop (961) <i>double fried egg and sauce diable</i> 34.50	Grilled Veal Chop (735) <i>with sage &amp; lemon butter</i> 38.00
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## — SCHNITZELS —

Chicken Schnitzel (587) 24.50	Wiener Schnitzel (519) 36.50	Wiener Holstein (634) 38.75
<i>all served with lingonberry compote</i>		

## SUNDAY ROASTS

Roast Corn-Fed Chicken 32.00	Roast Sirloin of Herefordshire Beef 35.00	Roast Celeriac 25.00
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*Every Sunday from 12pm, all roasts served traditionally garnished*

## — VEGETABLES & SIDE SALADS —

POTATOES: frites (653) (vG), mashed (309) (v), new (321) (v) 6.25		
petits pois à la française (235) 6.50 ~ cauliflower rarebit (364) 6.50 ~ creamed spinach (537) (v) 6.50 green beans (189) (vG) 6.00		
pickled cucumber salad (168) (vG) 5.50 ~ gem heart salad (206) (vG) 6.00		

## CHEESE & SAVOURIES

British and Irish Cheeses (594) 16.00

*cashel blue, yarlington, dorstone, caerphilly, served fully garnished*

Welsh Rarebit

*small: (367) 8.75 large: (734) 15.75*

## DESSERTS

*all items are vegetarian*

Classic Crème Brûlée (632) 8.50

Baked Vanilla Cheesecake (540) 10.50

Chocolate & Salted Caramel Delice (1102) 11.50

Lemon Meringue Pie (719) 11.50

Marmalade Bread & Butter Pudding (639) 11.50

*with a whisky crème anglaise*

Apple Strudel (468) 11.50

*with calvados chantilly cream*

Rhum Baba (620) 11.75

*with chantilly cream*

## ICE CREAM AND COUPES

Lemon & Elderflower Sorbet (254) 7.50

*two scoops of lemon & elderflower sorbet with a citrus tuile (vg)*

Banana Split (130-150) 11.00

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

Coupe Lucian (828) 11.00

*pistachio, hazelnut and almond nougatine ice creams,  
whipped cream and butterscotch sauce*

Scoop of Homemade Ice Cream or Sorbet (130-150) 3.50 each

*chocolate, vanilla, pistachio, almond, hazelnut, raspberry ripple*

**SORBETS:** *strawberry, passion fruit, mango (75) (vg)*

## PÂTISSERIES, CAKES AND FRIANDISES

### PÂTISSERIES

Black Forest Gâteau (781) 8.50 ~ Strawberry Éclair (420) 8.75

### CAKES

Carrot Cake (544) 8.50

Sachertorte (544) 8.50

The Wolseley Battenburg (404) 8.50

### FRIANDISES

The Wolseley Bronzed Truffles (544) 5.25

Seasonal Macaroons (544) 6.75

*Prices include VAT. Cover Charge 2.00. 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*