

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
Summer Berry Pavlova (723) 11.50
Apple Strudel (468) 11.50
with calvados chantilly cream
Rhum Baba (652) 11.75
with pineapple and chantilly cream

ICE CREAM AND COUPES

Pimm's Sorbet (164) 7.50
two scoops of pimm's sorbet with a citrus tuile
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

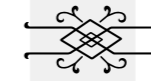
Carrot Cake (544) 8.50
Sachertorte (544) 8.50
The Wolseley Battenburg (404) 8.50

FRIANDISES

The Wolseley Bronzed Truffles (544) 5.25
Seasonal Macaroons (544) 6.75

AFTERNOON TEA

Whether for a traditional Cream Tea or our celebratory Champagne alternative, experience Afternoon Tea at The Wolseley City every Saturday and Sunday from 12pm to 5pm.



The WOLSELEY City

LUNCH AND DINNER MENU

PRIVATE DINING & EVENTS

Ideal for hosting breakfast, lunch, dinner or drinks gatherings with colleagues and friends, our two private dining rooms are tucked away from the main dining room, whilst our mezzanine commands views over the restaurant and out towards London bridge.

Available to book seven days a week.

GIFT VOUCHERS

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



CALORIES

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



THE WOLSELEY HOSPITALITY GROUP

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

CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' (95) 15.50

OYSTERS

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

CAVIAR

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

SHELLFISH

Prawn & Avocado Cocktail (644) 19.50 ¼ Pint of Atlantic Prawns (404) 10.25 Dressed Dorset Crab (424) 23.50
with mayonnaise

PLATEAU DE FRUITS DE MER

A selection of Oysters, Atlantic Prawns,
Tuna Tartare, Mussels, Whelks (927) 45.00
add: Dressed Crab supplement (+424) 22.50

HORS D'OEUVRES

White Onion Soup with Blue Cheese Gougères (426) (v) 9.75
Chicken Soup with Matzo Dumplings (554) 10.25
Tarte à la Provençale (524) (v) 12.50
with a black olive tapenade
Avocado Vinaigrette (708) (VG) 13.50
Escargots à la Bourguignonne au Pastis (½ dozen) (1292) 16.00
Battered Scampi with Tartare Sauce small: (352) 16.50 large: (602) 26.50
Steak Tartare small: (261) 16.95 large: with frites and salad (570) 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

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

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

VEGETARIAN & VEGAN

House-made Gnocchi with grilled courgettes & basil pesto (VG) small: (288) 14.50 large: (346) 19.50
Bubble & Squeak with a fried duck egg, sautéed wild mushrooms (344) (v) 18.50
Aubergine Schnitzel roast plum tomato sauce (470) (VG) 19.50
Soufflé Suisse (842) (v) 18.50
with a gem heart salad (1052) 22.00

FISH

Kedgeree served with a poached egg (771) 24.00
The 'Monument' Fish Pie cod, salmon and prawns (734) 24.75
Seared Fillet of Scottish Salmon with sprouting broccoli and sauce vierge (493) 28.50
Grilled Fish of the Day served fully garnished (220) 33.50
Roast Fillet of Halibut 'Grenobloise' wilted spinach, caper & lemon butter (535) 44.50

MEAT

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

STEAKS

Flat-iron Steak 200g (1004) 29.50 Rib-eye Steak 280g (860) 42.00
served with pommes frites and beurre maître d'hôtel

CHOPS

Grilled Barnsley Chop (630) 36.50 Treacle-cured Bacon Chop (961) 34.50 Grilled Veal Chop (735) 38.00
with mint jelly double fried egg and sauce diable with sage & lemon butter

SCHNITZELS

Chicken Schnitzel (630) 24.50 Wiener Schnitzel (519) 36.50 Wiener Holstein (634) 38.75
all served with lingonberry compote

VEGETABLES & SIDE SALADS

POTATOES: frites (653) (VG), mashed (309) (v), new (321) (v) 6.25
petits pois à la française (235) (v) 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

SUNDAY ROASTS

Roast Corn-Fed Chicken (2692) 32.00 Roast Sirloin of Herefordshire Beef (2709) 35.00 Roast Celeriac (VG) (1849) 25.00

Every Sunday from 12pm, all roasts served traditionally garnished