



The WOLSELEY City



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*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

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*

COFFEE HOT CHOCOLATE

COFFEE

Espresso	<i>small</i> 4.95	<i>large</i> 5.95
Macchiato	<i>small</i> 4.95	<i>large</i> 6.25
Noisette		5.00
Cappuccino	<i>small</i> 6.25	<i>large</i> 6.50
Café Crème	<i>small</i> 6.25	<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

decaffeinated tea available

— JUICES —

	<i>Small</i>	<i>Large</i>		<i>Small</i>	<i>Large</i>
Grapefruit	5.75	6.50	Cold-Pressed Apple	5.75	6.50
Orange	5.75	6.50	Cold-Pressed Carrot	5.75	6.50
Seasonal Juice	5.75	6.50	Fresh Pineapple	5.75	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 Saturday

VIENNOISERIE

all items are vegetarian

Croissant au Beurre (170) Pain au Chocolat (285)

~ 5.75 ~

~ 5.75 ~

Pain aux Raisins (322)

~ 5.75 ~

Banana Bread (566) 5.75

with vanilla butter and fruit compote

CEREALS AND FRUIT

all items are vegetarian

Pink Grapefruit (VG) (95) 6.75

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

The Wolseley Muesli (VG) (389) 7.25 ~ Birchermuesli (350) 9.75

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

Fresh Fruit Salad (VG) (125) 11.00

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 Saturday

Classic Porridge (vg) (630)	7.50
Creamed Porridge Oats, Fruit Compote (v) (874)	9.75
Crispy Bacon Roll (676)	10.75
Crispy Bacon and Fried Egg Roll (835)	13.25
Mashed Avocado with Confit Tomato on Wholemeal Toast (vg) (529)	13.50
Buttermilk Pancakes (v) <i>canadian maple syrup</i> (1260)	13.75
. <i>cured streaky bacon</i> (1375)	16.25
. <i>seasonal berries & crème fraîche</i> (1421)	18.75

THE ENGLISH 23.50

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

EGGS

- Fried (295), Poached (48) or Scrambled Eggs (298) (v) *from* 7.50
Eggs Benedict *small* (591) 13.50 *large* (1095) 21.00
Eggs Florentine *small* (v) (477) 14.25 *large* (v) (853) 21.75
Eggs Royale *small* (570) 15.00 *large* (1042) 23.00
Omelettes: *aux fines herbes* (v) (450) 12.00 *gruyère* (737) 13.75 *jambon* (525) 14.50
Smoked Salmon and Scrambled Eggs *with sourdough* (860) 22.50

SPECIALITIES

- Grilled Kipper with Mustard Butter (746) 16.50
Sausage and Egg Hash Brown with Sauce Diable (704) 17.50
Fried Haggis and Duck Eggs with a Whisky Sauce (1008) 19.50
Trio of Salmon with Sourdough Toast (310)
gravlax, gin & juniper cured, oak smoked 22.00
The Wolseley Fishcakes with Poached Eggs and Hollandaise (1191) 22.00
Kedgeree, with a Poached Egg (771) 24.75

Toast

- 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 3pm to 5pm Monday - Friday

BAR SNACKS

Available from 11.30am

Crisps (vG) (213) 3.25 Green Olives (vG) (65) 3.25 ~ Salted Almonds (vG) (93) 3.25
Lincolnshire Poacher Cheese Straws (353) 5.50



CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' (95) 15.50

OYSTERS

Jersey Rocks (8) 5.00 ea Loch Ryan Native (8) 6.00 ea

CAVIAR

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

SHELLFISH

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

PLATEAU DE FRUITS DE MER

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

SOUPS & SALADS

White Onion Soup with Blue Cheese Gougerès (v) (426) 9.75
Chicken Soup with Matzo Dumplings (554) 10.25



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

CAFÉ MENU

Available from 3pm to 5pm Monday - Friday

— EGGS —

Eggs Benedict	<i>small</i> (591) 13.50 <i>large</i> (1095) 21.00
Eggs Florentine (v)	<i>small</i> (477) 14.25 <i>large</i> (853) 21.75
Eggs Royale	<i>small</i> (570) 15.00 <i>large</i> (1042) 23.00
Omelettes	<i>aux fines herbes</i> (v) (450) 12.00
.	<i>gruyère</i> (737) 13.75
.	<i>jambon</i> (525) 14.50
Smoked Salmon and Scrambled Eggs (860)	22.50

with toasted sourdough

— PLÂTS —

Tarte aux Champignons (v) 12.50
<i>with spinach & wensleydale cheese</i>
The Wolseley Cheeseburger (844) 19.25
<i>club sauce, brioche bun</i>
Severn & Wye Oak Smoked Salmon (267) 19.75
<i>with buttered soda bread</i>
Soufflé Suisse (850) 23.00
<i>with a gem heart salad</i> (v)
Chicken Schnitzel (587) 24.50
<i>with lingonberry compote</i>
Flat-iron Steak Frites (1004) 29.50
<i>with beurre maître d'hôtel</i>

— VEGETABLES AND SIDE SALADS —

POTATOES: frites (653) (vG), mashed (309) (v), new (v) (321) 6.25
savoy cabbage & bacon (231) 6.50 ~ cauliflower rarebit (364) 6.50
creamed spinach (v) (537) 6.50 ~ green beans (vG) (189) 6.00
pickled cucumber salad (vG) (168) 5.50 ~ gem heart salad (vG) (206) 6.00

— CHEESE & SAVOURIES —

British and Irish Cheeses (594) 16.00
<i>cashel blue, yarlington, dorstone, caerphilly, served fully garnished</i>

Welsh Rarebit

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

DESSERTS

Available from 11.30am

DESSERTS & ICE CREAM COUPES

all items are vegetarian

DESSERTS

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 (798) 11.50

with a whisky crème anglaise

Apple Strudel (468) 11.50

with calvados chantilly cream

Caramelised Golden Pineapple 11.50

with coconut sorbet

ICE CREAM AND COUPES

Le Colonel (175) 9.50

two scoops of lemon sorbet, ketel one vodka served with a lemon 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, marmalade, coffee

SORBET: *apple & calvados, coconut, orange, lemon (vG)*

PÂTISSERIES, CAKES AND FRIANDISES

PÂTISSERIES

Black Forest Gâteau (781) 8.50 ~ Salted Caramel Éclair (616) 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