

CHEESE & SAVOURIES

British and Irish Cheeses 16.00
cashel blue, yarlington, dorstone, caerphilly, served fully garnished

Welsh Rarebit
small: 8.75 large: 15.75

DESSERTS

all items are vegetarian

Classic Crème Brûlée 8.50
Baked Vanilla Cheesecake 10.50
Chocolate & Salted Caramel Delice 11.50
Lemon Meringue Pie 11.50
Marmalade Bread & Butter Pudding 11.50
with a whisky crème anglaise
Apple Strudel 11.50
with calvados chantilly cream
Caramelised Golden Pineapple 11.50
with coconut sorbet

ICE CREAM AND COUPES

Le Colonel 9.50
two scoops of lemon sorbet, ketel one vodka served with a lemon tuile
Banana Split 11.00
*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream with bitter chocolate sauce and flaked almonds*
Coupe Lucian 11.00
*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*
Scoop of Homemade Ice Cream or Sorbet 3.50 each
chocolate, vanilla, pistachio, almond, hazelnut, marmalade, coffee
SORBETS: *apple & calvados, coconut, orange, lemon (VG)*

PÂTISSERIES, CAKES AND FRIANDISES

PÂTISSERIES

Black Forest Gâteau 8.50 ~ Salted Caramel Éclair 8.75

CAKES

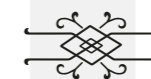
Carrot Cake 8.50
Sachertorte 8.50
The Wolseley Battenburg 8.50

FRIANDISES

The Wolseley Bronzed Truffles 5.25
Seasonal Macaroons 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

WEEKEND BRUNCH 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

PITCHERS

Mimosa
crémant de loire brut réserve,
fresh orange juice
47.50

Wolseley Bloody Mary
ketel one vodka, tomato juice,
wolseley spice mix, dijon
mustard, lemon juice
49.00

French Rose
noughty alcohol-free sparkling
rosé, everleaf mountain,
lemon, sugar
43.00

CRUSTACEA

Tankard of 'Black Velvet' 15.50

OYSTERS

Jersey Rocks 5.00 ea ~ Loch Ryan Native 6.00 ea

SHELLFISH

Prawn & Avocado Cocktail
19.50

¼ Pint of Atlantic Prawns 10.25
with mayonnaise

Dressed Dorset Crab
23.50

PLATEAU DE FRUITS DE MER

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

HORS D'OEUVRES

White Onion Soup with Blue Cheese Gougères (v) 9.75

Tarte aux Champignons (v) 12.50
with spinach & wensleydale cheese

Avocado Vinaigrette (VG) 13.50

Escargots à la Bourguignonne au Pastis (½ dozen) 16.00

Battered Scampi with Tartare Sauce small: 16.50 large: 26.50

Steak Tartare small: 16.75 large: with frites and salad 32.25

Seared Scallops 24.50
pommes mousseline, garlic & parsley butter

RAW, CURED & SMOKED

Tartare of Yellowfin Tuna 19.50 ~ Matjes Herrings 14.25

Gin & Juniper Cured Salmon 19.75 ~ Gravlax 19.75

Severn & Wye Oak Smoked Salmon 19.75

Selection of all Three 22.00
all served with buttered soda bread

SALADS

Heritage Beetroot, Fennel & Orange Salad (VG) small: 12.50 large: 18.75

Endive, Fourme d'Ambert & Moscatel Grape Salad small: 14.50 large: 21.75

Chopped Chicken & Avocado Salad small: 15.50 large: 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

BUTTERMILK PANCAKES

Canadian Maple Syrup
13.75

Seasonal Berries
& Crème Fraîche
18.75

Cured Streaky Bacon
16.25

EGGS

Eggs Benedict small: 13.50 large: 21.00

Eggs Florentine (v) small: 14.25 large: 21.75

Eggs Royale small: 15.00 large: 23.00

Mashed Avocado, Confit Tomato with Poached Eggs on wholemeal toast (v) . . . 18.50

Smoked Salmon and Scrambled Eggs with sourdough 22.50

VEGETARIAN & VEGAN

House-made Gnocchi roasted butternut squash & sage (v) small: 15.50 large: 20.50

Bubble & Squeak with a fried duck egg, sautéed wild mushrooms (v) 18.50

Aubergine Schnitzel roast plum tomato sauce (VG) 19.50

Soufflé Suisse (v) 18.50

with a gem heart salad 23.00

FISH

The Wolseley Fishcakes with poached eggs and hollandaise 22.00

Kedgeree served with a poached egg 24.00

The 'Monument' Fish Pie cod, salmon and prawns 24.75

Seared Fillet of Scottish Salmon wilted spinach and a champagne beurre blanc . . 28.50

Grilled Fish of the Day served fully garnished 34.50

MEAT

The Wolseley Hamburger with cheese or welsh rarebit topping 19.25

Chicken Schnitzel served with lingonberry compote 24.50

Confit of Duck with lyonnaise potatoes. 26.50

Roast Anjou Chicken Breast braised leeks and a morel cream sauce 28.50

Flat-iron Steak 200g served with pommes frites and beurre maitre d'hôtel 29.50

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

VEGETABLES & SIDE SALADS

POTATOES: frites (VG), mashed (v), new (v) 6.25

savoy cabbage & bacon 6.50 ~ cauliflower rarebit 6.50 ~ creamed spinach (v) 6.50 green beans (VG) 6.00

pickled cucumber salad (VG) 5.50 ~ gem heart salad (VG) 6.00

SUNDAY ROASTS

Roast Corn-Fed Chicken
32.00

Roast Sirloin of
Herefordshire Beef
35.00

Roast Celeriac (VG)
25.00

Every Sunday from 12pm, all roasts served traditionally garnished