

CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' 15.50

— OYSTERS —

Jersey Rocks (8) 5.00 *ea* ~ Loch Ryan Native (8) 6.00 *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
with mayonnaise

Dressed Dorset Crab
(424) 23.50

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 (v) (426) 9.75

Chicken Soup with Matzo Dumplings (554) 10.25

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

Avocado Vinaigrette (vg) (708) 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) 16.75 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

Severn & Wye Oak 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 <i>roasted butternut squash & sage</i> (v) . <i>small:</i> (324) 15.50 <i>large:</i> (477) 20.50	
Bubble & Squeak <i>with a fried duck egg, sautéed wild mushrooms</i> (v) (344)	18.50
Aubergine Schnitzel <i>roast plum tomato sauce</i> (vG) (470)	19.50
Soufflé Suisse (v) (830)	18.50
<i>with a gem heart salad</i> (850)	23.00

— FISH —

Kedgerree <i>served with a poached egg</i> (771)	24.00
The ‘Monument’ Fish Pie <i>cod, salmon and prawns</i> (734)	24.75
Seared Fillet of Scottish Salmon <i>wilted spinach and a champagne beurre blanc</i> (913) .	28.50
Grilled Fish of the Day <i>served fully garnished</i> (220)	34.50
Roast Fillet of Halibut ‘Grenobloise’ <i>wilted spinach, caper & lemon butter</i> (535) . .	44.50

— MEAT —

The Wolseley Cheeseburger <i>club sauce, brioche bun</i> (844)	19.25
Confit of Duck <i>with lyonnaise potatoes</i> (927)	26.50
Steamed Short-rib Pudding <i>wild mushrooms and a smoked bone marrow sauce</i> (480) .	27.00
Roast Anjou Chicken Breast <i>braised leeks and a morel cream sauce</i>	28.50
Choucroute à l’Alsacienne <i>sauerkraut and pommes vapeur</i> (1900)	29.50

— STEAKS —

Flat-iron Steak 200g (1004) 29.50	Rib-eye Steak 280g (859) 42.00
<i>served with pommes frites and beurre maître d’hôtel</i>	

— CHOPS —

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

— SCHNITZELS —

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

— VEGETABLES & SIDE SALADS —

POTATOES: frites (653) (vG), mashed (309) (v), new (321) (v) 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

— 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

CHEESE & SAVOURIES

British and Irish Cheeses (322) 16.00

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

Welsh Rarebit

small: (322) 8.75 large: (322) 15.75

DESSERTS

all items are vegetarian

Classic Crème Brûlée (322) 8.50

Baked Vanilla Cheesecake (322) 10.50

Chocolate & Salted Caramel Delice (322) 11.50

Lemon Meringue Pie (322) 11.50

Marmalade Bread & Butter Pudding (322) 11.50

with a whisky crème anglaise

Apple Strudel (322) 11.50

with calvados chantilly cream

Caramelised Golden Pineapple 11.50

with coconut sorbet

ICE CREAM AND COUPES

Le Colonel (322) 9.50

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

Banana Split (322) 11.00

caramelised banana, vanilla ice cream (vegan ice cream available),

whipped cream with bitter chocolate sauce and flaked almonds

Coupe Lucian (322) 11.00

pistachio, hazelnut and almond nougatine ice creams,

whipped cream and butterscotch sauce

Scoop of Homemade Ice Cream or Sorbet (322) 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 (322) 8.50 ~ Salted Caramel Éclair (322) 8.75

CAKES

Carrot Cake (322) 8.50

Sachertorte (322) 8.50

The Wolseley Battenburg (322) 8.50

FRIANDISES

The Wolseley Bronzed Truffles (322) 5.25

Seasonal Macaroons (322) 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.