

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* ~ Poole Rocks 5.50 *ea*

SHELLFISH

Prawn & Avocado Cocktail
19.50

¼ Pint of Atlantic Prawns 10.50
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

Cream of Leek Soup with a Cheddar Cheese Straw (v) 9.75

Isle of Wight Tomato Tart (v) 12.75
with spinach & wensleydale cheese

Avocado Vinaigrette (vg) 13.75

Escargots à la Bourguignonne au Pastis (½ dozen) 16.25

Battered Scampi with Tartare Sauce *small: 16.75 large: 26.75*

Steak Tartare *small: 17.00 large: with frites and salad 32.50*

Seared Orkney Island Scallops 24.50
cauliflower purée, apple & celery gremolata

RAW, CURED & SMOKED

Tartare of Yellowfin Tuna 19.75 ~ Smoked Herrings, Beetroot and Horseradish 14.50

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: 12.75 large: 19.25*

Endive, Fourme d'Ambert & Moscatel Grape Salad *small: 14.75 large: 22.25*

Chopped Chicken & Avocado Salad *small: 16.50 large: 24.25*

*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
14.00

Seasonal Berries
& Crème Fraîche
18.75

Cured Streaky Bacon
16.50

— 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* 23.00

— VEGETARIAN & VEGAN —

House-made Gnocchi
broad beans, courgettes, peas, rocket & pine nut pesto (vG) *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* 22.50
 Kedgeree *served with a poached egg* 24.75
 The 'Monument' Fish Pie *cod, salmon and prawns* 25.50
 Seared Fillet of Scottish Salmon *fennel, hispi cabbage and watercress velouté* . . . 29.25
 Grilled Fish of the Day *served fully garnished* 34.75

— MEAT —

The Wolseley Cheeseburger *club sauce, brioche bun* 19.75
 Chicken Schnitzel *served with lingonberry compote* 25.00
 Confit of Duck *with lyonnaise potatoes.* 27.50
 Roast Anjou Chicken Breast *petit pois à la française and maderia jus* 29.25
 Flat-iron Steak 200g *with pommes frites and peppercorn & horseradish butter* 29.75
 Treacle-cured Bacon Chop *double fried egg and sauce diable* 34.50

— VEGETABLES & SIDE SALADS —

POTATOES: frites (vG), mashed (v), new (v) 6.50
 petit pois à la française (v) 6.50 ~ cauliflower rarebit 6.75 ~ 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

CHEESE

British and Irish Cheeses 16.00

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

DESSERTS

all items are vegetarian

Classic Crème Brûlée 9.50

Sticky Toffee Pudding 10.75

with crème fraîche

Baked Vanilla Cheesecake 10.75

Chocolate & Salted Caramel Delice 11.50

Lemon Meringue Pie 11.50

Rum Baba 11.50

with crème chantilly, passion fruit and mango

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, coffee

SORBETS: *rhubarb, coconut, strawberry, lemon (VG)*

PÂTISSERIES, CAKES AND FRIANDISES

PÂTISSERIES

Black Forest Gâteau 8.50 ~ Pistachio Paris-Brest 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.