

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</i>	
	<i>with crème chantilly and almond flakes</i>	8.75
The Wolseley Imperial	<i>mandarin napoleon and cognac, long espresso,</i>	
	<i>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

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 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 5.00

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 (256) Pain au Chocolat (285)

~ 5.75 ~

~ 5.75 ~

Pain aux Raisins (240)

~ 5.75 ~

Banana Bread (505) 6.50

with vanilla butter and fruit compote

CEREALS AND FRUIT

all items are vegetarian

Pink Grapefruit (116) (VG) 6.75

Granola (691) 8.75 *with banana* (747) 10.50

The Wolseley Müesli (289) (VG) 7.25 ~ Birchermüesli (606) 9.75

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

Fresh Fruit Salad (176) (VG) 11.50

Caramelised Pink Grapefruit (284) (VG) 7.75

YOGHURT

Yoghurt: *greek or low fat* (79) 5.75

Lemon Yoghurt, Granola & Fruit Compote (787) 11.50

SMOOTHIES

Avocado, apple, banana, ginger & turmeric (152) 8.00

◆
Mixed berries, banana & coconut milk (135) 8.00

JUICE BLEND

Green Juice (32)

kale, spinach, celery, cucumber & ginger 9.50

HOT BREAKFAST

Available until 11.30am Monday to Saturday

Classic Porridge (630) (vG)	7.50
Creamed Porridge Oats, Fruit Compote (874) (v)	9.75
Crispy Bacon Roll (870)	10.75
Crispy Bacon and Fried Egg Roll (905)	13.25
Mashed Avocado with Confit Tomato on Wholemeal Toast (489) (vG)	13.75
Buttermilk Pancakes (v)	canadian maple syrup (851) 14.00
	cured streaky bacon (1107) 16.50
	seasonal berries & crème fraîche (950) 18.75

THE ENGLISH (995) 23.75

*choice of: Fried (295), Poached (48) or Scrambled Eggs (298)
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* (545) (v) 14.25 *large* (1090) (v) 21.75

Eggs Royale *small* (606) 15.00 *large* (1215) 23.00

Omelettes: *aux fines herbes* (610) (v) 12.00 *gruyère* (898) 13.75 *jambon* (610) 14.50

Smoked Salmon and Scrambled Eggs *with sourdough* (860) 23.00

SPECIALITIES

Grilled Kipper with Mustard Butter (746) 16.75

Sausage and Egg Hash Brown with Sauce Diable (742) 17.75

Fried Haggis and Duck Eggs with a Whisky Sauce (1041) 19.75

Trio of Salmon with Sourdough Toast (397)

gravlax, gin & juniper cured, oak smoked 22.50

The Wolseley Fishcakes with Poached Eggs and Hollandaise (1325) 22.50

Kedgeree, with a Poached Egg (587) 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 (213) (VG) 3.25 Green Olives (65) (VG) 3.25 ~ Salted Almonds (93) (VG) 3.25
Lincolnshire Poacher Cheese Straws (353) 5.50



CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' 15.50

OYSTERS

Jersey Rocks (8) 5.00 ea Poole Rocks (8) 5.50 ea

CAVIAR

Prunier Classique Oscietra ~ 30g (507) 110.00 or 50g (583) 185.00
served with blinis and sour cream

SHELLFISH

¼ Pint of Atlantic Prawns (444) 10.50

Prawn & Avocado Cocktail (386) 19.50

Dressed Dorset Crab (242) 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 (229) 22.50

SOUPS & SALADS

Cream of Leek Soup with a Cheddar Cheese Straw (155) (v) . . . 9.75
Chicken Soup with Matzo Dumplings (386) . . . 10.25



Isle of Wight Tomato Salad with Shaved Provolone (v) *small* (226) 12.75 *large* (236) 19.25
Endive, Fourme d'Ambert & Moscatel Grape Salad *small* (390) 14.75 *large* (587) 22.25
Chopped Chicken & Avocado Salad . . . *small* (577) 16.50 *large* (640) 24.25

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> (545) 14.25 <i>large</i> (1090) 21.75
Eggs Royale	<i>small</i> (606) 15.00 <i>large</i> (1215) 23.00
Omelettes	<i>aux fines herbes</i> (610) (v) 12.00
.	. <i>gruyère</i> (898) 13.75
.	. <i>jambon</i> (610) 14.50
Smoked Salmon and Scrambled Eggs	(860) 23.00
<i>with toasted sourdough</i>	

— PLÂTS —

Tarte à la Provençale (716) (v)	12.75
<i>with black olive tapenade</i>	
The Wolseley Cheeseburger (1075)	19.75
<i>club sauce, brioche bun</i>	
Severn & Wye Oak Smoked Salmon (267)	19.75
<i>with buttered soda bread</i>	
Soufflé Suisse (947)	23.00
<i>with a gem heart salad (v)</i>	
Chicken Schnitzel (587)	25.00
<i>with lingonberry compote</i>	
Flat-iron Steak Frites (1500)	29.75
<i>with peppercorn & horseradish butter</i>	

— VEGETABLES AND SIDE SALADS —

POTATOES: frites (2067) (vG), mashed (269) (v), new (321) (v)	6.50
petit pois à la française (256)	6.50 ~ cauliflower rarebit (364) 6.75
creamed spinach (353) (v) 6.50 ~ ratatouille (114) (vG) 6.50 ~ green beans (122) (vG)	6.00
pickled cucumber salad (240) (vG) 5.50 ~ gem heart salad (210) (vG) 6.00	

— CHEESE —

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

DESSERTS

Available from 11.30am

DESSERTS & ICE CREAM COUPES

all items are vegetarian

DESSERTS

Classic Crème Brûlée (692) 9.50

Sticky Toffee Pudding (543) 10.75

with crème fraîche

Baked Vanilla Cheesecake (554) 10.75

Chocolate & Salted Caramel Delice (498) 11.50

Lemon Meringue Pie (697) 11.50

Cherry & Frangipane Tart (784) 11.50

with vanilla ice cream

Apple Strudel (442) 11.50

with calvados chantilly cream

Strawberry Pavlova (275) 11.50

with chantilly cream

ICE CREAM AND COUPES

Le Colonel (175) 9.50

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

Banana Split (900) 11.00

*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream with bitter chocolate sauce and flaked almonds*

Coupe Lucian (665) 11.00

*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*

Scoop of Homemade Ice Cream or Sorbet (228) 3.50 each

chocolate, vanilla, pistachio, almond, hazelnut

SORBET: blueberry, peach, coconut, strawberry, lemon (vg)

PÂTISSERIES, CAKES AND FRIANDISES

PÂTISSERIES

Black Forest Gâteau (781) 8.50 ~ Pistachio Paris-Brest (547) 8.75

CAKES

Carrot Cake (548) 8.50 ~ Sachertorte (389) 8.50 ~ The Wolseley Battenburg (454) 8.50

FRIANDISES

The Wolseley Bronzed Truffles (540) 5.25 ~ Seasonal Macaroons (562) 6.75