

CHEESE

British and Irish Cheeses (215) 16.00

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

DESSERTS

all items are vegetarian

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 (459) 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

SORBETS: 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 (453) 8.50

FRIANDISES

The Wolseley Bronzed Truffles (540) 5.25

Seasonal Macaroons (562) 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.

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 Caviar 30g (507) 110.00 or 50g (583) 185.00
served with blinis and sour cream

— SHELLFISH —

Prawn & Avocado Cocktail (386)
19.50

¼ Pint of Atlantic Prawns (444) 10.50
with mayonnaise

Dressed Dorset Crab (242)
23.50

PLATEAU DE FRUITS DE MER

A selection of Oysters, Atlantic Prawns,
Tuna Tartare, Mussels, Whelks (927) 45.00
add: Dressed Crab supplement (299) 22.50

— HORS D'OEUVRES —

Cream of Leek Soup with a Cheddar Cheese Straw (155) (v) 9.75

Chicken Soup with Matzo Dumplings (386) 10.25

Tarte à la Provençale (716) (v) 12.75
with black olive tapenade

Avocado Vinaigrette (576) (vg) 13.75

Escargots à la Bourguignonne au Pastis (½ dozen) (1292) 16.25

Battered Scampi with Tartare Sauce *small: (532) 16.75 large: (545) 26.75*

Steak Tartare *small: (563) 17.00 large: with frites and salad (842) 32.50*

Seared Orkney Island Scallops (567) 24.50
cauliflower purée, apple & celery gremolata

RAW, CURED & SMOKED

Tartare of Yellowfin Tuna (184) 19.75 ~ Smoked Herrings, Beetroot and Horseradish (173) 14.50

Gin & Juniper Cured Salmon (433) 19.75 ~ Gravlax (267) 19.75

Severn & Wye Oak Smoked Salmon (267) 19.75

Selection of all Three (396) 22.00
all served with buttered soda bread

— SALADS —

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*

*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

broad beans, courgettes, peas, rocket & pine nut pesto (vG) . . . *small:* (329) 15.50 *large:* (567) 20.50

Bubble & Squeak *with a fried duck egg, sautéed wild mushrooms* (344) (v) . . . 18.50

Aubergine Schnitzel *roast plum tomato sauce* (366) (vG) . . . 19.50

Soufflé Suisse (842) (v) . . . 18.50

with a gem heart salad (947) . . . 23.00

— FISH —

Kedgerree *served with a poached egg* (587) . . . 24.75

The 'Monument' Fish Pie *cod, salmon and prawns* (734) . . . 25.50

Seared Fillet of Scottish Salmon *fennel and hispi cabbage, watercress velouté* (784) . . . 29.25

Grilled Fish of the Day *served fully garnished* (510) . . . 34.75

Roast Fillet of Halibut 'Grenobloise' *wilted spinach, caper & lemon butter* (315) . . . 44.50

Grilled Native Lobster with Garlic Butter

samphire and pommes frites *half:* (1055) 36.75 *whole:* (2400) 62.00

— MEAT —

The Wolseley Cheeseburger *club sauce, brioche bun* (1075) . . . 19.75

Confit of Duck *with lyonnaise potatoes* (1115) . . . 27.50

Steamed Short-rib Pudding *wild mushrooms and a smoked bone marrow sauce* (680) . . . 28.00

Roast Anjou Chicken Breast *with ratatouille and basil oil* (967) . . . 29.25

Choucroute à l'Alsacienne *sauerkraut and pommes vapeur* (2004) . . . 29.50

— STEAKS —

Flat-iron Steak 200g (2338) 29.75

Rib-eye Steak 280g (1535) 42.00

served with pommes frites and peppercorn & horseradish butter

— CHOPS —

Grilled Barnsley Chop

with mint sauce

(1500) 36.50

Treacle-cured Bacon Chop

double fried egg and sauce diable

(1103) 34.50

Grilled Veal Chop

with sage & lemon butter

(816) 38.00

— SCHNITZELS —

Chicken Schnitzel (587) 25.00

Wiener Schnitzel (1722) 37.50

Wiener Holstein (1835) 38.75

all served with lingonberry compote

— VEGETABLES & SIDE SALADS —

POTATOES: *frites* (2067) (vG), *mashed* (269) (v), *new* (321) (v) 6.50

petit pois à la française (256) (v) 6.50 ~ *cauliflower rarebit* (364) 6.75 ~ *creamed spinach* (353) (v) 6.50 ~ *green beans* (122) (vG) 6.00

ratatouille (114) (vG) 6.50 ~ *pickled cucumber salad* (240) (vG) 5.50 ~ *gem heart salad* (210) (vG) 6.00

— SUNDAY ROASTS —

Roast Corn-Fed Chicken

(2692) 32.00

Roast Sirloin of
Herefordshire Beef

(1928) 35.00

Roast Celeriac (vG)

(2664) 25.00

Every Sunday from 12pm, all roasts served traditionally garnished