

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

ICE CREAM 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 (453) 8.50

FRIANDISES

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

AFTERNOON TEA

Saturday and Sunday from 12pm to 5pm 34.50 per person

Whether for a traditional Cream Tea or our celebratory Champagne alternative,
experience Afternoon Tea at The Wolseley City

*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

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 (8) 5.00 *ea* ~ Poole Rocks (8) 5.50 *ea*

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

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

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 (XXX) . . . *small: (636) 16.50 large: (874) 24.25*

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BUTTERMILK PANCAKES

Canadian Maple Syrup
(851) 14.00

Seasonal Berries
& Crème Fraîche
(950) 18.75

Cured Streaky Bacon
(1107) 16.50

— EGGS —

Eggs Benedict *small: (591) 13.50 large: (1095) 21.00*
 Eggs Florentine (v) *small: (545) 14.25 large: (1090) 21.75*
 Eggs Royale *small: (606) 15.00 large: (1215) 23.00*
 Mashed Avocado, Confit Tomato with Poached Eggs *on wholemeal toast (489) (v)* . 18.50
 Smoked Salmon and Scrambled Eggs *with sourdough (860)* 23.00

— 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 —

The Wolseley Fishcakes *with poached eggs and hollandaise (1325)* 22.50
 Kedgeree *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, hispi cabbage and watercress velouté (784)* . 29.25
 Grilled Fish of the Day *served fully garnished (510)* 34.75

— MEAT —

The Wolseley Cheeseburger *club sauce, brioche bun (1075)* 19.75
 Chicken Schnitzel *served with lingonberry compote (587)* 25.00
 Confit of Duck *with lyonnaise potatoes (1115)* 27.50
 Roast Anjou Chicken Breast *with ratatouille and basil oil (967)* 29.25
 Flat-iron Steak 200g *with pommes frites and peppercorn & horseradish butter (2338)* . 29.75
 Treacle-cured Bacon Chop *double fried egg and sauce diable (1103)* 34.50

— 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