

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* ~ Loch Ryan Natives (8) 6.50 *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 (299) supplement 22.50

HORS D'OEUVRES

Roasted Celeriac Soup (156) (v) 9.75
cheese gougères and truffle oil

Tarte à l'Oignon (660) (v) 12.75
emmental cheese, lemon & thyme oil

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: (842) with frites and salad 32.50*

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

Oak Smoked Salmon (267) 19.75

Selection of all Three (396) 22.50
all served with buttered soda bread

SALADS

Heritage Beetroot, Fennel and Orange Salad (VG). *small: (306) 12.75 large: (312) 19.25*

Endive, Fourme d'Ambert & Moscatel Grape Salad *small: (390) 14.75 large: (587) 22.25*

Chopped Chicken & Avocado Salad *small: (636) 16.50 large: (874) 24.25*

BUTTERMILK PANCAKES

Canadian Maple Syrup
(851) 14.00

Seasonal Berries
& Crème Fraîche
(950) 18.75

Cured Streaky Bacon
(1107) 16.50

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
Mashed Avocado, Confit Tomato with Poached Eggs <i>on wholemeal toast</i> (489) (v) .	18.50
Smoked Salmon and Scrambled Eggs <i>with sourdough toast</i> (860)	23.00

SUNDAY ROASTS

Roast Cauliflower Darné
(2664) (vG)

*roasted potatoes, roasted root
vegetables, green beans,
sage & onion stuffing*
24.50

Roast Sirloin of
Herefordshire Beef (1928)

*roast potatoes, honey roasted
root vegetables. yorkshire
pudding and red wine jus*
28.50

Roast Corn-Fed Chicken
(2692)

*roast potatoes, honey roasted root
vegetables, pork & apricot stuffing,
bread sauce and a jus rôti*
26.50

ENTRÉES

Bubble & Squeak <i>with a fried duck egg, sauteed wild mushrooms</i> (344) (v).	18.50
The Wolseley Cheeseburger <i>club sauce, brioche bun</i> (1075)	18.75
Aubergine Schnitzel <i>roast plum tomato sauce</i> (366) (vG)	19.50
The Wolseley Fishcakes with Poached Eggs and Hollandaise (1325)	22.50
Soufflé Suisse <i>with a gem heart salad</i> (947) (v)	23.00
Kedgeriee <i>served with a poached egg</i> (587)	24.75
Chicken Schnitzel <i>served with lingonberry compote</i> (587)	25.00
The 'Monument' Fish Pie (734)	25.50
Seared Fillet of Scottish Salmon <i>wilted spinach and shellfish bisque</i> (1143)	28.50
Flat-iron Steak 200g <i>with pommes frites and whisky & shallot butter</i> (2338)	29.75
Treacle-cured Bacon Chop <i>double fried egg and sauce diable</i> (1103)	34.50

VEGETABLES & SIDE SALADS

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

cauliflower rarebit (364) 6.75 ~ creamed spinach (353) (v) 6.50 ~ green beans (122) (vG) 6.00

savoy cabbage and bacon (227) 6.50 ~ pickled cucumber salad (240) (vG) 5.50 ~ gem heart salad (210) (vG) 6.00

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

CHEESE

British and Irish Cheeses (495) 16.00

cashel blue, yarlington, tor, 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

Blackberry Cobbler (452) 11.50

with vanilla ice cream

Apple Strudel (442) 11.50

with calvados chantilly cream

Tiramisu (381) 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: *passionfruit, banana, pineapple, coconut, 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 36.50 per person

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

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