

ALCOHOL-FREE SPIRITS

Tanqueray 0.0% 8.50

pine, juniper, lemon and vanilla with an elegant floral finish

Seedlip Garden 8.50

pearmint, rosemary, thyme with crisp, clean, savory grassy notes

Seedlip Spiced 8.50

aromatic spices, cardamon and citrus peel

Everleaf Forest 9.00

orange blossom, vanilla, vibrant layers of citrus and saffron

Everleaf Marine 9.00

*juniper, bergamot and sea buckthorn,
savory hints of seaweed, kelp and citrus*

Everleaf Mountain 9.00

*sweet floral black cherry, rosehip, strawberry
balanced with savory myrtle*

Botaniets Triple Distilled Gin 10.50

*herbaceous aroma of rosemary and thyme,
delicate acidity and spiced finish*

Havaniets Oak Barrel Aged Rum 10.50

sweet subtle oak, smoky undertones with cinnamon and nutmeg

Lyre's American Malt 10.50

honey, sweet spiced, charred cedar, long and mellow

Almave Blanco Tequila 10.50

blue agave, lime zest, white pepper, refreshing herbal essence

ALCOHOL-FREE WOLSELEY SIGNATURES



Everleaf Gimlet 9.75

everleaf marine, lime juice, elderflower cordial, sugar

Ruby Hills 9.75

*everleaf mountain, strawberry purée, lime juice,
grenadine, lemonade*

French Rose 9.75

*noughty sparkling rosé, everleaf mountain,
lemon juice, sugar*



ALCOHOL-FREE SPRITZES



Night In Palermo 10.50

*wilfred's non-alcoholic aperitif, orange juice,
fever-tree pink grapefruit soda*

English Garden Fizz 10.50

*seedlip garden, cucumber, mint, peas, lemon, apple juice,
fever-tree lemon tonic water, seasn light non-alcoholic bitters*

Alpine Spritz 10.50

*everleaf forest, lemon juice, elderflower cordial,
mint leaves, fever-tree soda water*

ALCOHOL-FREE CLASSICS

Dark and Pure 10.50

havanets oak barrel aged rum, lime juice, fever-tree ginger beer, seasn dark bitters

Zero Proof Margarita 10.50

almave blanco tequila, lime juice, agave syrup

Espresso Martino 10.50

everleaf forest, espresso, maple syrup

Free Julep 10.50

lyre's american malt, sugar, mint leaves, seasn dark bitters



NOUGHTY ALCOHOL-FREE WINES

Sparkling Rosé 8.00 / 40.00

Sparkling Chardonnay 8.00 / 40.00

Chardonnay & Chenin Blanc 8.00 / 32.00

Syrah Rouge 8.00 / 32.00

Provençal-style Rosé 8.00 / 32.00



ALCOHOL-FREE BEER & CIDER

Sassy Non-Alcoholic Cidre 6.00

Guinness 0.0% 6.00

Meteor IPA 0.0% 6.00

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

OYSTERS & GUINNESS

Jersey Rocks (8) 5.00 *ea*

Loch Ryan Natives (8) 6.50 *ea*

Guinness Draught Stout 7.00

Tankard of 'Black Velvet' 15.50

TARTES FLAMBÉES

Wild Mushrooms & Thyme (419) (v) 12.50

Smoked Bacon & Shallots (481) 12.50

Caramelised Onion,
Black Olives & Anchovies (489) 12.50

Worcestershire Glazed Chipolatas (462) 9.00

Crispy Fried Artichokes, Lemon & Parmesan Aioli (330) (v) 9.50

Wolseley City Short-rib Bon-Bons (187) 12.50

CHAMPAGNE COCKTAILS

Old Cuban 19.75

*havana club 7yr rum, lime juice, sugar,
pommery brut royal champagne, mint*

Kir Royale 19.75

crème de cassis, pommery brut royal champagne

French 75 19.75

tanqueray gin, lemon juice, sugar, pommery brut royal champagne



REVISITED CLASSICS

Wolseley Bull Shot 14.25

*ketel one vodka, beef consommé, lemon juice, worcester sauce,
tabasco, wholegrain mustard*

Pisco Elderflower Sour 15.25

*barsol pisco, lime juice, fair elderflower liqueur,
elderflower cordial, sugar, aquafaba*

The Last Trip 15.25

*tanqueray gin, lemon & lime juice, lemongrass,
kaffir lime leaves, sugar, aquafaba*

Eastside Royale 16.25

axia extra dry mastic, lime juice, mint, sugar, crémant de loire

WOLSELEY SIGNATURES



Saturn 15.50

*tanqueray gin, lemon juice, passionfruit, orgeat,
velvet falernum, amaro averna*

Femme Fatale 15.50

*monkey 47 gin, st. germain, pear liqueur,
lemon juice, agave, aquafaba*

Jet Set Martini 16.50

*belvedere, lillet rosé, chambord, elderflower cordial,
crémant de loire, gold dust*

The Duke 16.50

*havana club seleccion de maestros, amaro averna,
px sherry, angostura bitters*



BEER & CIDER



Noam Unfiltered Lager (340ml) *bottle 7.00*

Thornbridge Jaipur IPA (330ml) *bottle 7.00*

Paljas Farmhouse Saison (330ml) *bottle 7.00*

Lucky Saint Unfiltered Lager (330ml) *bottle 6.00*

Showerings Triple Vintage Cider (375ml) *bottle 7.00*

LOW ABV COCKTAILS

—◆—
Wolf in the City 12.50

smiling wolf aperitivo, crodino, white peach purée, rosemary syrup

What a Peach 12.50

*rinquinquin peach apéritif, lillet blanc,
crémant de loire, fever-tree mediterranean tonic*

Porto Tónico 12.50

rozes white port, fever-tree tonic water, lemon slice & mint spring



APERITIFS

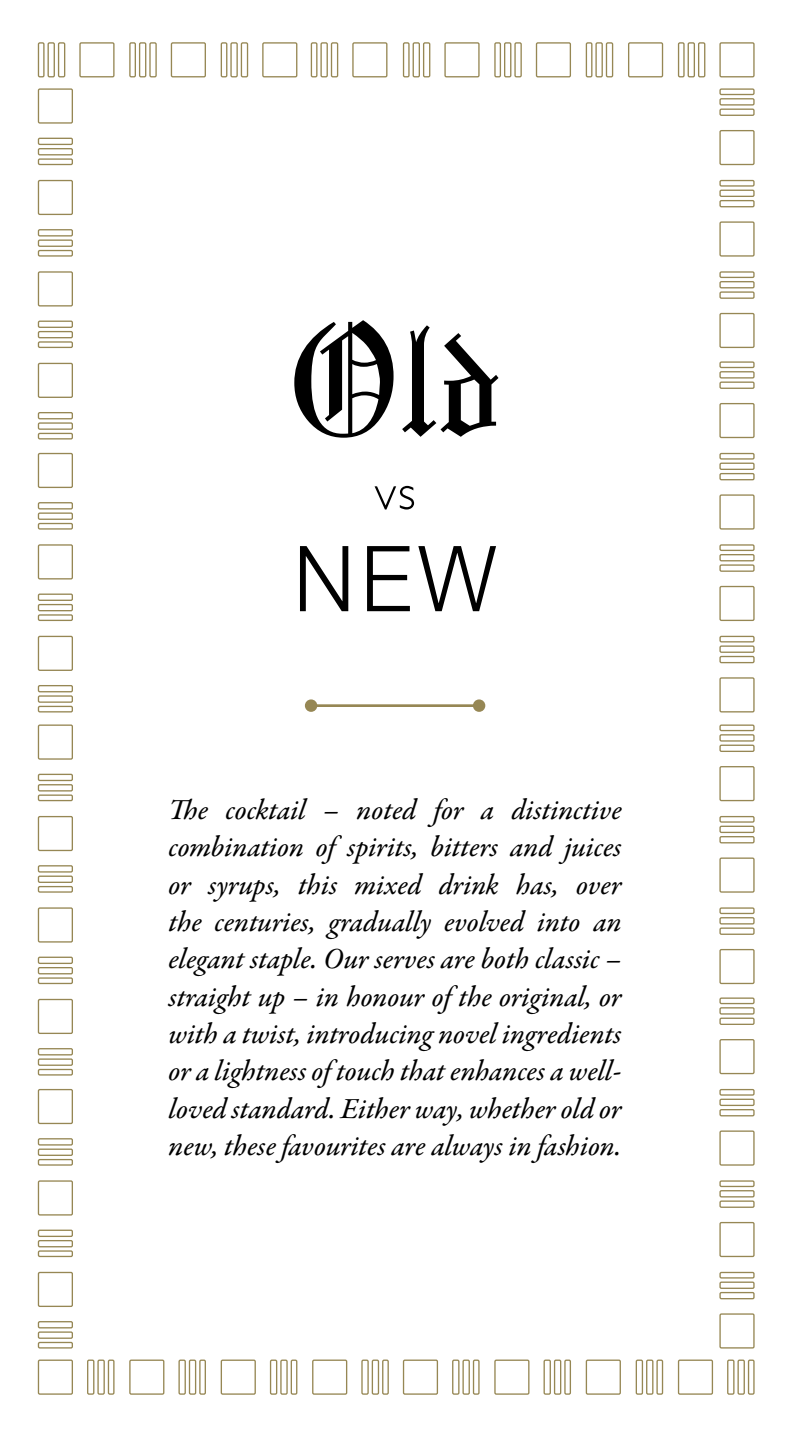
—◆—
Kir Breton 10.00

Kir 12.25

Campari, Punt e Mes, Dubonnet 12.00

Lillet, Noilly Prat 12.00

Ricard, Pernod 12.00

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Old

VS

NEW



The cocktail – noted for a distinctive combination of spirits, bitters and juices or syrups, this mixed drink has, over the centuries, gradually evolved into an elegant staple. Our serves are both classic – straight up – in honour of the original, or with a twist, introducing novel ingredients or a lightness of touch that enhances a well-loved standard. Either way, whether old or new, these favourites are always in fashion.

Old

Old Fashioned

15.75

*bulleit bourbon,
sugar, bitters*

Negroni

14.50

*tanqueray gin, campari,
sweet vermouth*

Margarita

15.00

*casamigos blanco tequila,
triple sec, lime juice*

NEW

KING WILLIAM

16.25

*baron de sigognac 10yr
armagnac, bulleit rye,
sugar, bitters*

CALABRIAN NEGRONI

15.25

*tanqueray 10 gin,
campari, fig leaf liqueur*

EL CHAPO

16.50

*casamigos reposado,
piment d'espelette liqueur,
agave nectar, lime juice,
chili flakes*

Old

Espresso Martini

15.50

*ketel one vodka,
coffee liqueur, fresh coffee*

Wolseley Bloody Mary

14.25

*ketel one vodka, tomato juice,
wolseley spice mix, dijon
mustard, lemon juice, lime juice*

Raigiri

13.50

*havana club 3yr rum,
lime juice, sugar*

NEW

BUTTERSCOTCH MARTINI

15.75

*belvedere dirty brew,
fresh coffee, butterscotch syrup*

GHOST OF MARY

16.25

*no.3 gin, noilly prat,
clarified tomato water, celery,
chillies, sherry vinegar*

ROCKET MAN

14.25

*havana club 3yr rum,
grapefruit juice, maple syrup,
angostura bitters*

1888 **OLD FASHIONED**

Said to be invented by Kentucky-born James E. Pepper in the 1880s, this simple cocktail spotlights a spirit's complexity and mixability through minimal intervention.

1898 **DAIQUIRI**

Invented by an engineer, who mixed the ingredients available to him on the shores of south-eastern shores of Cuba: lime, sugar, and rum.

1919 **NEGRONI**

Reportedly created in Florence's Caffè Casoni in 1919 and named for its recipient, Count Camillo Negroni. The Negroni was a result of experimentation.

1921 **BLOODY MARY**

First mixed in 1921 by Fernand Petiot at Harry's New York Bar in Paris, this iconic cocktail began as a simple blend of vodka and tomato juice. Petiot later refined it with salt, pepper, cayenne, Worcestershire sauce, lemon juice, and ice, creating a savoury classic that's both a brunch staple and a legendary hangover cure.

1953 **MARGARITA**

Believed to have originated in Mexico, the first written account of the drink was published in the 1953 edition of a Santa Rosa, California newspaper, The Press Democrat.

1983 **ESPRESSO MARTINI**

Created at the Soho Brasserie, this cocktail was born at the behest of a model who requested for a drink that could stimulate, then inebriate, all in one.

GIN

Tanqueray	14.00
Silent Pool	15.50
The Botanist	14.75
Bombay Sapphire	14.75
Portobello Road No.171	15.00
Gin Mare	15.00
No. 3	15.00
Tanqueray No.10	15.50
Hendrick's	16.00
Highclere Castle	16.00
Monkey 47	17.25



VODKA

Ketel One	14.00
Tito's	14.75
Konik's Tail	14.75
Ketel One Citron	14.00
Chase Potato	15.00
Grey Goose	15.00
Fair	15.00
Belvedere	15.00
Cîroc	16.75

*All spirits are served in 50ml measures.
Smaller measures are available on request.*

WHISKIES

SCOTCH ~ BLENDED

Johnnie Walker Black *14.00*

Johnnie Walker Blue *45.00*

SCOTCH ~ SINGLE MALT

Glenmorangie 10yr *14.75*

Singleton 12yr *14.75*

Laphroaig 10yr *15.00*

Macallan 12yr *15.00*

Glenfiddich 12yr *15.75*

Clynelish 14yr *16.50*

Lagavulin 16yr *18.50*

Glenfarclas 25yr *38.00*

JAPANESE

Nikka from the Barrel *17.50*

Yamazaki Distiller's Reserve *20.50*

BOURBON & RYE

Bulleit Bourbon *12.50*

Jack Daniel's Old No.7 *12.50*

Bulleit Rye *13.00*

Woodford Reserve Bourbon *13.50*

High West Double Rye *13.50*

Bulleit Bourbon 10yr *15.00*

Maker's Mark *15.50*

Woodford Reserve Rye *15.75*

Sazerac Rye *16.00*

Eagle Rare 10yr *16.50*

IRISH

Jameson Black Barrel *13.25*

Redbreast 12 yr *15.75*

COGNAC

Hennessy VS *14.00*
Martell V.S.O.P. *14.50*
Hennessy VSOP *15.00*
Maxime Trijol V.S.O.P. *15.50*
Hine Rare V.S.O.P. *15.50*
Delamain Pale & Dry X.O. *30.00*
Hennessy X.O. *35.00*
Martell Cordon Bleu *40.00*



ARMAGNAC

Baron De Sigognac V.S.O.P. *14.00*
Clos Martin VSOP 8yr *16.00*
Baron De Sigognac 10yr *17.00*
Baron De Sigognac 20yr *22.00*



CALVADOS

Berneroy V.S.O.P. *14.00*
Camut 6yr *16.00*
Lemorton Domfrontais 15y *18.00*
Sassy X.O. *20.00*
Dupont 1980 *35.00*

AGAVE

Battanga Blanco	14.00
Del Maguey Vida Mezcal	15.00
Casamigos Mezcal	15.00
Battanga Reposado	15.00
Casamigos Reposado	16.50
Don Julio Reposado	18.00
Casamigos Añejo	20.00
Don Julio 1942	45.00



RUM

Havana Club 3yr	12.50
Mount Gay Black Barrel	13.50
Two Drifters Lightly Spiced Rum	14.50
Appleton Estate 12yr	15.00
Havana Club 7yr	15.25
Ron Zacapa 23 Centenario	18.00
Havana Selección de Maestros	19.50

All prices inclusive of VAT.

*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*