

CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' 15.50

— OYSTERS —

Jersey Rocks (8) 5.00 *ea* ~ Cumbrae (8) 6.50 *ea*

— CAVIAR —

Prunier Classique Oscietra Caviar 30g (530) 110.00 *or* 50g (583) 185.00
served with blinis and sour cream

— SHELLFISH —

Prawn & Avocado Cocktail
(386) 19.50

¼ Pint of Prawns (444) 10.50
with mayonnaise

Dressed Dorset Crab
(201) 23.50

PLATEAU DE FRUITS DE MER

A selection of Oysters, Prawns,
Tuna Tartare, Mussels, Whelks (850) 45.00
add: Dressed Crab supplement 22.50 (plus 201)

— HORS D'OEUVRES —

Minted Pea Soup (348) (v) 9.75
herb crème fraîche, mayfield cheese straw

Chicken Soup with Matzo Dumplings (484) 10.25

Asparagus & Spinach Tart (396) (v) 12.75
cheddar cheese and wild garlic

Avocado Vinaigrette (581) (vg) 13.75

Escargots à la Bourguignonne au Pastis (½ dozen) (1043) 16.25

Battered Scampi with Tartare Sauce *small: (513) 16.75 large: (545) 26.75*

Steak Tartare *small: (296) 17.00 large: (748) with frites and salad 32.50*

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

RAW, CURED & SMOKED

Tartare of Yellowfin Tuna (146) 19.75

Smoked Herrings, Pickled Red Onions and Horseradish (224) 14.50

Gin & Juniper Cured Salmon (445) 19.75 ~ Gravlax (528) 19.75

Oak Smoked Salmon (246) 19.75

Selection of all Three (404) 22.50

all served with buttered soda bread

— SALADS —

Heritage Beetroot, Fennel and Orange Salad (vg). *small: (257) 12.75 large: (280) 19.25*

Endive, Fourme d'Ambert & Moscatel Grape Salad *small: (235) 14.75 large: (550) 22.25*

Chopped Chicken & Avocado Salad *small: (609) 16.50 large: (874) 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

grilled courgette, spinach and pomodoro sauce (vG) . . . *small:* (210) 15.50 *large:* (220) 20.50

Bubble & Squeak *fried duck egg, wild mushroom jus* (350) (v) 18.50

Aubergine Schnitzel *with roast plum tomato sauce* (346) (vG) 19.50

Soufflé Suisse (968) (v) 18.50

with a gem heart salad (1147) 23.00

— FISH —

Kedgerree *served with a poached egg* (775) 24.75

The 'Monument' Fish Pie (937) 25.50

Seared Fillet of Salmon *fennel, hispi cabbage and watercress velouté* (1721) 29.25

Grilled Fish of the Day *served fully garnished* 34.75

Roast Fillet of Halibut 'Meunière' *wilted spinach, lemon & parsley butter* (519) 44.50

Grilled Native Lobster with Garlic Butter

samphire and pommes frites *half:* (567) 36.75 *whole:* (873) 62.00

— MEAT —

The Wolseley Cheeseburger *club sauce, brioche bun* (1075) 18.75

Confit of Duck *with lyonnaise potatoes* (1261) 27.50

Steamed Short-rib Pudding *wild mushrooms and a smoked bone marrow sauce* (677) 28.00

Roast Anjou Chicken Breast *piquillo peppers and basil oil* (724) 29.25

Choucroute à l'Alsacienne *sauerkraut and pommes vapeur* (1824) 29.50

— STEAKS —

Flat-iron Steak 200g (1127) 29.75 Rib-eye Steak 280g (879) 42.00

served with pommes frites and beurre maître d'hôtel

— CHOPS —

Grilled Barnsley Chop (1081) <i>with mint sauce</i> 36.50	Treacle-cured Bacon Chop (1088) <i>double fried egg and sauce diable</i> 34.50	Grilled Veal Chop (758) <i>with sage & lemon butter</i> 38.00
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— SCHNITZELS —

Chicken Schnitzel (493) 25.00 Wiener Schnitzel (809) 37.50 Wiener Holstein (901) 38.75
all served with lingonberry compote

— VEGETABLES & SIDE SALADS —

POTATOES: *frites* (504) (vG), *mashed* (359) (v), *new* (255) (v) 6.50
cauliflower rarebit (367) 6.75 ~ *creamed spinach* (458) (v) 6.50 ~ *green beans* (107) (vG) 6.00
petit pois à la française (256) 6.50 ~ *pickled cucumber salad* (236) (vG) 5.50 ~ *gem heart salad* (179) (vG) 6.00

SUNDAY ROASTS

Roast Corn-Fed Chicken
(2276) 26.50

Roast Sirloin of
Herefordshire Beef
(2122) 28.50

Roast Cauliflower
Darne (949) (vG)
24.50

Every Sunday from 12pm, all roasts served traditionally garnished

CHEESE

British and Irish Cheeses (495) 16.00

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

DESSERTS

all items are vegetarian

Classic Crème Brûlée (680) 9.50

Baked Vanilla Cheesecake (686) 10.75

Chocolate & Salted Caramel Delice (459) 11.50

Lemon Meringue Pie (697) 11.50

Apricot Frangipane Tart (584) 11.50

with vanilla ice cream

Apple Strudel (416) 11.50

with calvados crème chantilly

Rum Baba (346) 11.50

rhubarb and crème chantilly

ICE CREAM AND COUPES

Le Colonel (175) 9.50

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

Banana Split (960) 11.00

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

Coupe Lucian (651) 11.00

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

Scoop of Homemade Ice Cream or Sorbet (222) 3.50 each

chocolate, vanilla, pistachio, almond, hazelnut

SORBETS: *raspberry, elderflower, coconut, lemon (vg)*

PÂTISSERIES, CAKES AND FRIANDISES

PÂTISSERIES

Black Forest Gâteau (781) 8.50 ~ Hazelnut Paris-Brest (620) 8.75

CAKES

Carrot Cake (554) 8.50

Sachertorte (677) 8.50

The Wolseley Battenburg (479) 8.50

FRIANDISES

The Wolseley Bronzed Truffles (558) 5.25

Seasonal Macaroons (187) 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