

BAR SNACKS

Available from 11.30am

Crisps (vg) 3.25 Green Olives (vg) 3.25

Salted Almonds (vg) 3.25

Lincolnshire Poacher Cheese Straws 5.50

OYSTERS & GUINNESS

Jersey Rocks 5.00 *ea*

Poole Rocks 5.50 *ea*

Guinness Draught Stout 7.00

Tankard of 'Black Velvet' 15.50

TARTES FLAMBÉES

Wild Mushrooms & Thyme (v) 12.50

Smoked Bacon & Shallots 12.50

Caramelised Onion,
Black Olives & Anchovies 12.50

Worcestershire Glazed Chipolatas 9.00

Crispy Potato Rösti (v) 9.50

Wolseley City Short-rib Bon-Bons 12.50

CHAMPAGNE COCKTAILS

New Hollywood 19.75

*white grapes, apricot liqueur, verjus,
pommery brut royal champagne*

Kir Imperial 19.75

chambord, pommery brut royal champagne

French 76 19.75

*belvedere vodka, lemon juice, sugar,
pommery brut royal champagne*



REVISITED CLASSICS

Strawberry Tipple 15.00

casamigos blanco, lime juice, gomme, fraise de bois, strawberry

Peachy Pisco 15.50

*pisco, rinquinquin peach aperitif, lime juice, sugar,
pimento dram, fancy foamer, peychauds bitters*

The Lost Trip 15.25

*havana 3yr rum, lemongrass, kaffir lime leaf, ginger, italicus,
lime juice, honey water, fancy foamer*

Millionaire 16.25

*two drifters slightly spiced rum, monkey 47 sloe gin, crème de apricot,
lime juice, grenadine, edible gold dust,*

WOLSELEY SIGNATURES

Femme Fatale 16.00

*monkey 47 gin, fair elderflower, creme de peche,
lemon juice, agave, fancy foamer*

La Dolce Vita 15.75

*no 3 gin, fernet branca rinse, jasmine verde, italicus,
elderflower cordial, lemon juice, angostura bitters*

MonuMint 16.50

*hennessy vsop, tawny port, maraschino liqueur, fernet branca,
fresh mint, cherry*

The Duke 16.50

*havana club seleccion de maestros, pedro ximenez,
amaro averna, mozart chocolate, 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

A Kind Mistress 12.50

*jasmine verde, rinquinquin peach aperitif, verjus,
gruner veltliner, fever-tree mediterranean tonic*

The Gateway 12.50

the pathfinder, hibiscus, campari, vermouth, fever-tree lemon tonic water



APERITIFS

—◆—
Kir Breton 10.00

Kir 12.25

Campari, Punt e Mes, Dubonnet 12.00

Lillet, Noilly Prat 12.00

Ricard, Pernod 12.00

A decorative border made of pink squares and rectangles of various sizes, arranged in a repeating pattern around the edges of the page.

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

Manhattan

15.75

*bulleit rye, cocchi di torino,
angostura bitters*

Aviation

14.50

*plymouth gin,
maraschino liqueur,
crème de violette, lemon juice*

Vieux Carre

15.00

*cognac, rye, vermouth,
DOM benedictine, angostura
bitters, peychauds bitters*

NEW

SYMPHONY

16.25

*high west double rye,
grand marnier, amaro averna,
mozart dark chocolate,
smoked peppercorns, cherry*

STARLIGHT

15.25

*violet & blueberry ketel one vodka,
sauternes, lillet blanc, verjus,
orange bitters*

SQUARE MILE

16.50

*highclere castle gin, hennessy vs
cognac, dubonnet, benedictine,
angostura bitters, peychauds bitters*

Old

Clover Club

15.50

*tanqueray gin,
lemon juice, sugar,
fancy foamer, raspberries*

El Presidente

14.50

*havana club 3yr rum,
noilly prat, orange curacao,
grenadine*

Paloma

15.50

*casamigos blanco, lime juice,
agave, pink grapefruit soda*

NEW

THE WOLSELEY CLUB

15.75

*raspberry & peach ketel one
vodka, oloroso sherry, lemon juice,
raspberry syrup, horseradish,
fancy foamer*

LE DIRECTEUR

16.25

*johnnie walker black label, lillet rose,
mandarin napoleon, lemon juice,
mandarin & bergamot soda,
orange blossom water*

MIDNIGHT PALOMA

15.50

*red chilli & passion fruit vida
mezcal, amaro averna, crème de
framboise, lime juice, cherry soda*

1880 **MANHATTAN** *NEW YORK CITY*
Born in the Gilded Age of hotel bar culture, alongside drinks like the Martini. It marks the shift from punch bowls to spirit-forward, stirred cocktails.

1890 **CLOVER CLUB** *PHILADELPHIA*
Named after a gentlemen's club that met at the Bellevue-Stratford Hotel. A refined, elegant club drink. It fell out of favour mid-20th century (egg whites and pink drinks weren't trendy), then revived during the craft cocktail renaissance.

1916 **AVIATION** *NEW YORK CITY*
Created by Hugo Ensslin at the Hotel Wallick. Named during the early aviation craze. Crème de violette later disappeared from the U.S. market, so the drink was often made without it - turning it from pale sky-blue to clear. Its true form returned in the 2000s revival.

1920 **EL PRESEDENTE** *HAVANA*
Named after a Cuban president - most often Mario García Menocal, though some accounts attribute it to Gerardo Machado - the El Presidente became a symbol of elegant, diplomatic-era Havana and thrived among Americans escaping Prohibition.

1937 **VIUEX CARRE** *NEW ORLEANS*
Created by Walter Bergeron, head bartender at the Hotel Monteleone's Swan Room in New Orleans. Meaning "Old Square" in French, the drink was designed to reflect the diverse cultural influences of the French Quarter in the 1930's.

1950 **PALOMA** *MEXICO*
Its exact origin is unclear - often linked to bartender Don Javier Delgado Corona (though he denied inventing it). The drink likely emerged once Squirt grapefruit soda became widely available in Mexico in the 1950s, making it the country's everyday tequila drink, far more common locally than the Margarita.

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
Plymouth	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.
All prices inclusive of mixer of your choice.*

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*

SirDavis Rye *20.00*

IRISH

Jameson Black Barrel *13.25*

Redbreast 12 yr *15.75*

COGNAC

Hennessy VS *14.00*
Martell V.S.O.P. *14.50*
Hennessy V.S.O.P. *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 V.S.O.P. 8yr *16.00*
Baron De Sigognac 10yr *17.00*
Baron De Sigognac 20yr *22.00*



CALVADOS

Dupont V.S.O.P. *15.00*
Camut 6yr *16.00*
Lemorton Domfrontais 15yr *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*

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

The Pathfinder 10.50

hemp seed, wormwood, angelica root, ginger, sage, juniper, saffron

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 Napoli 10.50

*wilfred's non-alcoholic aperitif, pink grapefruit juice,
fever-tree blood orange soda, seasn non-alcoholic dark bitters,
rosemary syrup*

Sicilian Sunset 10.50

*seedlip garden, blood orange juice, rosemary syrup, lemon juice,
mandarin & bergamot soda, seasn light non-alcoholic bitters*

Alpine Spritz 10.50

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

ALCOHOL-FREE CLASSICS

Dark and Pure 10.50

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

Tony's Margarita 10.50

almave blanco tequila, lime juice, agave syrup

Blanche Lady 10.50

*botaniets, honey water, lemon juice, orgeat and passionfruit syrup,
fancy foamer, seasn light non alcoholic bitters, rose petal*

American Sour 10.50

*lyre's american malt, lemon juice, butterscotch
syrup, fancy foamer, seasn dark non-alcoholic bitters*



NOUGHTY ALCOHOL-FREE WINES

Sparkling Rosé 9.00 / 40.00

Sparkling Chardonnay 9.00 / 40.00

Chardonnay & Chenin Blanc 8.00 / 32.00

Syrah Rouge 8.00 / 32.00

Provençal-style Rosé 8.00 / 32.00



ALCOHOL-FREE DRINKS

Saicho Jasmine Sparkling Tea 200ml 10.50

Saicho Darjeeling Sparkling Tea 200ml 10.50

Guinness 0.0% 6.00

Meteor IPA 0.0% 6.00

Wignac 0.0% Cidre 6.00