

COLD BREAKFAST

Available until 11.30am Monday to Saturday

VIENNOISERIE

all items are vegetarian

Croissant au Beurre (256)

~ 5.75 ~

Pain au Chocolat (285)

~ 5.75 ~

Pain aux Raisins (293)

~ 5.75 ~

Banana Bread (505) 6.50

with vanilla butter and fruit compote

CEREALS AND FRUIT

all items are vegetarian

Pink Grapefruit (116) (VG) 6.75

Granola (691) 8.75 *with banana* (747) 10.50

The Wolseley Müesli (289) (VG) 7.25 ~ Birchermüesli (288) 9.75

Prunes (307) (VG) *with orange & ginger* 6.50

Fresh Fruit Salad (206) (VG) 11.50

Caramelised Pink Grapefruit (284) (VG) 7.75

YOGHURT

Yoghurt (156): *greek or low fat* 5.75

Lemon Yoghurt, Granola & Fruit Compote (755) 11.50

SMOOTHIES AND JUICES

Orange, ginger, turmeric, lemon, apple & banana (152) 8.00



Strawberry, blueberry, raspberry, apple, banana & lime (135) 8.00

Green Juice (32) 9.50

kale, spinach, celery, cucumber & ginger

Turmeric Shot (51) 4.50 | Ginger Shot (7) 5.00

HOT BREAKFAST

Available until 11.30am Monday to Saturday

Classic Porridge (1033) (vg)	7.50
Creamed Porridge Oats, Fruit Compote (1494) (v)	9.75
Crispy Bacon Roll (874)	10.75
Crispy Bacon and Fried Egg Roll (918)	13.25
Mashed Avocado with Confit Tomato on Wholemeal Toast (788) (vg)	13.75
Buttermilk Pancakes (v)	canadian maple syrup (955) 14.00
	cured streaky bacon (1376) 16.50
	seasonal berries & crème fraîche (945) 18.75

THE ENGLISH (1044) 24.50

*choice of: Fried, Poached or Scrambled Eggs
with bacon, sausage, baked beans, tomato, black pudding and mushroom*

EGGS

Fried (272), Poached (89) or Scrambled (616) Eggs(v) from	7.50
Eggs Benedict <i>small</i> (577)	13.75 <i>large</i> (1095) 21.50
Eggs Florentine <i>small</i> (562) (v)	14.25 <i>large</i> (1126) (v) 21.75
Eggs Royale <i>small</i> (606)	15.00 <i>large</i> (1215) 23.00
Omelettes: <i>aux fines herbes</i> (610) (v)	12.00 <i>gruyère</i> (898) 13.75 <i>jambon</i> (610) 14.50
Smoked Salmon and Scrambled Eggs <i>with sourdough</i>	(1051) 23.00

SPECIALITIES

Grilled Kipper with Mustard Butter (782)	16.75
Sausage and Egg Hash Brown with Sauce Diable (723)	17.75
Fried Haggis and Duck Eggs with a Whisky Sauce (1020)	19.75
Trio of Salmon with Sourdough Toast (404)	
<i>gravlax, gin & juniper cured, oak smoked</i>	22.50
The Wolseley Fishcakes with Poached Eggs and Hollandaise (1325)	22.50
Kedgree with a poached egg (775)	24.75

Toast

<i>white or wholemeal bloomer, sourdough, gluten free: white or seeded</i> (282)	3.00
<i>butter, homemade preserves</i> (435)	2.50
<i>lemon curd and nutella</i> (446)	3.00

CAFÉ MENU

Available from 3pm to 5pm Monday - Friday

BAR SNACKS

Available from 11.30am

Crisps (213) (VG) 3.25 Green Olives (65) (VG) 3.25

Smoked Almonds (350) (VG) 3.25 Lincolnshire Poacher Cheese Straws (353) 5.50



CRUSTACEA & CAVIAR

Tankard of 'Black Velvet' 15.50

OYSTERS

Jersey Rocks (8) 5.50 *ea* Loch Ryan Natives (16) 6.50 *ea*

CAVIAR

Prunier Classique Oscietra ~ 30g (530) 110.00 *or* 50g (583) 185.00

served with blinis and sour cream

SHELLFISH

¼ Pint of Prawns (444) 10.50

Prawn & Avocado Cocktail (386) 19.50

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 (201) supplement 22.50

SOUPS & SALADS

Roasted Celeriac Soup (458) (V) *cheese gougères and truffle oil* . . . 9.75

Chicken Soup with Matzo Dumplings (484) . . . 10.50



Heritage Beetroot, Fennel & Orange Salad (VG) . *small* (258) 12.75 *large* (281) 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

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Omelettes	<i>aux fines herbes</i> (610) (v)	12.00
.	<i>gruyère</i> (898)	13.75
.	<i>jambon</i> (610)	14.50
Smoked Salmon and Scrambled Eggs (1051)		23.00
<i>with toasted sourdough</i>		

— PLÂTS —

Caramelised Onion & Goats' Cheese Tart (346) (v) 12.75

with a balsamic glaze

The Wolseley Cheeseburger (1075) 19.25

club sauce, brioche bun

Oak Smoked Salmon (246) 19.75

with buttered soda bread

Soufflé Suisse (968) 23.50

with a gem heart salad (v)

Chicken Schnitzel (493) 25.50

with lingonberry compote

Flat-Iron Steak Frites (1127) 29.75

with whisky & shallot butter

— VEGETABLES AND SIDE SALADS —

POTATOES: frites (504) (vg), mashed (359) (v), new (255) (v) 6.75

cauliflower rarebit (367) 6.75 ~ creamed spinach (458) (v) 6.50

savoy cabbage & bacon (224) 6.50 ~ green beans (107) (vg) 6.25

pickled cucumber salad (236) (vg) 5.75 ~ gem heart salad (179) (vg) 6.00

— CHEESE —

British and Irish Cheeses (581) 16.00

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

DESSERTS

Available from 11.30am

DESSERTS & ICE CREAM COUPES

all items are vegetarian

— DESSERTS —

Classic Crème Brûlée (680) 9.50

Baked Vanilla Cheesecake (754) 10.75

Chocolate & Salted Caramel Delice (459) 11.50

Lemon Meringue Pie (542) 11.50

Pear William Frangipane Tart (653) 11.50

with vanilla ice cream

Apple Strudel (503) 11.50

with calvados chantilly cream

Tiramisu (557) 11.50

— ICE CREAM AND COUPES —

Le Colonel (162) 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

PÂTISSERIES, CAKES AND FRIANDISES

— PÂTISSERIES —

Black Forest Gâteau (800) 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 (527) ~ 5.25 Seasonal Macaroons (436) 6.75