

## BAR SNACKS

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*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

## OYSTERS & GUINNESS

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Jersey Rocks (8) *ea* 5.50

Loch Ryan Natives (16) *ea* 6.50

Guinness Draught Stout 7.00

Tankard of 'Black Velvet' 15.50

## TARTES FLAMBÉES

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Wild Mushrooms & Thyme (443) (v) 12.50

Smoked Bacon & Shallots (665) 12.50

Caramelised Onion,  
Black Olives & Anchovies (607) 12.50

Worcestershire Glazed Chipolatas (462) 9.00

Crispy Potato Rösti (193) (vg) 9.50

Wolseley City Short-rib Bon-Bons (216) 12.50

# CHAMPAGNE COCKTAILS

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## New Hollywood 19.75

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

## Kir Imperial 19.75

*chambord, pommery brut royal champagne*

## French 75 19.75

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

## Old Cuban 19.75

*havana 7yr rum, lime juice, honey water,  
pommery brut royal champagne, mint*



# MARTINIS

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## The Wolseley 16.50

*tanqueray no. ten gin, dry vermouth, fino sherry, cornichon*

## Vesper 16.50

*tanqueray gin, ketel one vodka, lillet blanc*

## Truffle 16.50

*truffle gin, fino sherry, pickle juice*

## Islay 16.50

*plymouth gin, dry vermouth, islay whisky*

## Turf Club 16.50

*no.3 london dry gin, dry vermouth,  
maraschino liqueur, absinthe, orange bitters*

## LOW ABV COCKTAILS

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### 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*

### Wolf in the City 12.50

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

### Death in Venice 15.50

*campari, grapefruit bitters, crémant de loire brut réserve*



## APERITIFS

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Kir 12.25

Campari, Punt e Mes, Dubonnet 12.00

Lillet, Noilly Prat 12.00

Ricard, Pernod 12.00

## MODERN CLASSICS

### Jungle Bird 15.00

*havana 7yr rum, campari, pineapple and lime juice*

### French Pearl 15.00

*tanqueray gin, lime juice, sugar, mint, pastis*

### Oaxaca Old Fashioned 16.00

*batanga reposado tequila, del maguey vida mezcal, agave, bitters*

### Penicillin 15.50

*johnnie walker black label scotch, laphroaig,  
honey, king's ginger liqueur, lemon*

### Black Manhattan 16.00

*bulleit rye, amaro averna, bitters*

### Naked and Famous 15.50

*del maguey vida mezcal, yellow chartreuse, aperol, lime*



## BEER & CIDER

Meteor Lager 4.5% 7.00

Meteor IPA 6.2% 7.00

Seasonal Draught 7.00

Guinness 4.1% 7.00

Noam Unfiltered Lager (340ml) bottle 7.00

Thornbridge Jaipur IPA (330ml) bottle 7.00

Paljas Farmhouse Saison (330ml) bottle 7.00

Showerings Triple Vintage Cider (375ml) bottle 7.00



# 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

### Brooklyn

15.75

*bulleit rye, dolin extra dry  
vermouth, maraschino liqueur,  
amer picon, cherry*

### Corpse Reviver no.2

15.00

*plymouth gin, lillet blanc,  
triple sec, lemon juice,  
absinthe rinse*

### Millionaire

16.00

*two drifters slightly spiced rum,  
monkey 47 sloe gin, abricot du  
roussillon, lime juice, grenadine,  
edible gold dust*

## NEW

### SYMPHONY

16.25

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

### LA DOLCE VITA

15.75

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

### TRILLIONAIRE

16.75

*hennessy vsop cognac,  
tamarind, abricot du roussillon,  
sumac & saffron sloe gin,  
verjus, cherry*

## Old

### Clover Club

15.50

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

### White Lady

15.50

*highclere castle gin,  
triple sec lemon juice, sugar,  
fancy foamer*

### Paloma

15.50

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

## NEW

### THE WOLSELEY CLUB

15.75

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

### FEMME FATALE

16.00

*monkey 47 gin, fair elderflower,  
crème de pêche, lemon juice, agave,  
fancy foamer*

### MIDNIGHT PALOMA

15.50

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

## 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.*

## 1908 **BROOKLYN NEW YORK CITY**

*Published in Jack's Manual by Jacob A. Grohusko. It reflects Brooklyn's independent spirit with a refined balance of rye whiskey, dry vermouth, maraschino, and bittersweet citrus. Though long overshadowed by the Manhattan, it has since earned its place as a timeless classic.*

## 1920 **WHITE LADY LONDON**

*Created in the 1920s by legendary bartender Harry MacElhone, evolving into the elegant gin-based classic we know today. Delicate yet vibrant, its refined balance of citrus and orange liqueur has secured its place among the great cocktails of the golden age.*

## 1930 **CORPSE REVIVER No.2 LONDON**

*First appeared in 1930, in The Savoy Cocktail Book by Harry Craddock, best taken "before 11 a.m., or whenever steam and energy are needed." Its bright, perfectly balanced blend of gin, triple sec, Lillet Blanc, lemon, and a touch of absinthe has secured its place as one of the world's most enduring classic cocktails.*

## 1930 **MILLIONAIRE LONDON**

*Fabulously emerged in London in 1930, first recorded in Harry Craddock's Savoy Cocktail Book, embodying the glamour and indulgence of the Jazz Age. Celebrated for its rich, layered character and luxurious name, it remains a timeless classic that captures the elegance of a bygone era.*

## 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

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|                        |       |
|------------------------|-------|
| 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

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|                  |       |
|------------------|-------|
| 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

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## SCOTCH ~ BLENDED

Johnnie Walker Black *14.00*

Johnnie Walker Black Ruby *16.00*

Johnnie Walker Blue *45.00*

## SCOTCH ~ SINGLE MALT

Glenmorangie 10yr *14.75*

Singleton 12yr *14.75*

Laphroaig 10yr *15.00*

Glenfiddich 12yr *15.75*

Macallan 12yr *17.50*

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 *14.00*

Redbreast 12 yr *15.75*

## COGNAC

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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

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



## CALVADOS

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Dupont V.S.O.P. *15.00*  
Camut 6yr *16.00*  
Lemorton Domfrontais 15yr *18.00*  
Dupont 1980 *35.00*

## AGAVE

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



## RUM

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|                                 |       |
|---------------------------------|-------|
| 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*