

CHEESE

British and Irish Cheeses (495) 16.00
cashel blue, yarlington, luna, 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
Pear William Frangipane Tart (653) 11.50
with vanilla ice cream
Apple Strudel (416) 11.50
with calvados crème chantilly
Tiramisu (552) 11.50

ICE CREAM 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
SORBET: chocolate, orange, 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

Saturday and Sunday 36.50 per person

Whether for a traditional Cream Tea or our celebratory Champagne alternative,
experience Afternoon Tea at The Wolseley City

*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*

PITCHERS

Mimosa
*crémant de loire brut réserve,
fresh orange juice*
47.50

Wolseley Bloody Mary
*ketel one vodka, tomato juice,
wolseley spice mix, dijon
mustard, lemon juice*
49.00

French Rose
*noughty alcohol-free sparkling
rosé, everleaf mountain,
lemon, sugar*
43.00

CRUSTACEA

Tankard of 'Black Velvet' 15.50

OYSTERS

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

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 (201) supplement 22.50

HORS D'OEUVRES

Roasted Celeriac Soup (458) (v) 9.75
cheese gougères and truffle oil

Caramelised Onion & Goats' Cheese Tart (346) (v) 12.75
with a balsamic glaze

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): 27.75

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

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

SALADS

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

BUTTERMILK PANCAKES

Canadian Maple Syrup
(955) 14.00

Seasonal Berries
& Crème Fraîche
(945) 18.75

Cured Streaky Bacon
(1376) 16.50

EGGS

Eggs Benedict	<i>small</i> (577): 13.75	<i>large</i> (1095): 21.50
Eggs Florentine (v)	<i>small</i> (562): 14.25	<i>large</i> (1126): 21.75
Eggs Royale	<i>small</i> (606): 15.00	<i>large</i> (1215): 23.00
Mashed Avocado, Confit Tomato with Poached Eggs <i>on wholemeal toast</i> (788) (v)	18.50	
Smoked Salmon and Scrambled Eggs <i>with sourdough toast</i> (1051)	23.00	

SUNDAY ROASTS

Roast Corn-Fed Chicken
*roast potatoes, honey roasted root
vegetables, pork & apricot stuffing,
bread sauce and a jus rôti*
(2122) 26.50

Roast Sirloin of
Herefordshire Beef
*roast potatoes, honey roasted
root vegetables, yorkshire
pudding and red wine jus*
(2276) 29.50

Grilled Butternut Squash (vg)
*roasted potatoes,
roasted root vegetables,
green beans, romesco
and salsa verde*
(447) 24.50

ENTRÉES

Bubble & Squeak <i>fried duck egg, wild mushroom jus</i> (350) (v)	18.50
The Wolseley Cheeseburger <i>club sauce, brioche bun</i> (1075)	19.25
House-made Gnocchi <i>roasted cauliflower purée, cavolo nero and pine nuts</i> (256) (vg)	19.50
The Wolseley Fishcakes with Poached Eggs and Hollandaise (1325)	22.50
Soufflé Suisse <i>with a gem heart salad</i> (968) (v)	23.50
Kedgeriee <i>with a poached egg</i> (775)	24.75
Chicken Schnitzel <i>with lingonberry compote</i> (493)	25.50
The 'Monument' Fish Pie (937)	26.50
Seared Fillet of Salmon <i>wilted spinach, brown shrimp and caper beurre blanc</i> (1721).	29.25
Flat-Iron Steak 200g <i>pommes frites and whisky & shallot butter</i> (1127)	29.75
Treacle-cured Bacon Chop <i>double fried egg and sauce diable</i> (1088)	35.50

VEGETABLES & 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 ~ green beans (107) (vg) 6.25
savoy cabbage & bacon (224) 6.50 ~ pickled cucumber salad (236) (vg) 5.75 ~ gem heart salad (179) (vg) 6.00

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