

# SAVOURIES & DESSERTS

## CHEESE-SAVOURIES

Cheese Selection (530) 15.50  
Cashel Blue, Pont-l'Évêque, Brightwell Ash, Beaufort d'Été  
*served with crackers and fruit chutney*

Welsh Rarebit *small* (341) 8.75 *large* (633) 15.95  
London Rarebit *small* (471) 9.75 *large* (942) 18.95

## PÂTISSERIES & DESSERTS

### Friandises and Éclairs

The Wolseley Bronzed Truffles (191) 5.50  
\*Seasonal Macarons (344) 7.50  
Chocolate Éclair (491) 8.50  
Salted Caramel Éclair (465) 8.50

\*Crème Brûlée (632) 9.50  
Black Forest Gâteau (674) 9.50  
\*Chocolate & Orange Truffle Torte (435) 9.50  
Vanilla Mille-Feuille (355) 10.50  
Baked Vanilla Cheesecake (587) 12.50  
The Wolseley Fruit Crumble (688) 13.50  
*with vanilla crème anglaise*  
Apfel Strudel (469) 12.75  
*with calvados crème chantilly*

### CAKES

The Wolseley Battenberg (472) 7.50  
Carrot Cake (425) 8.95 ~ Sachertorte (544) 9.50

## ICE CREAM COUPES

\*Blood Orange Sorbet (197) 7.50  
*one large scoop of blood orange sorbet with a citrus tuile*  
\*Coupe Chocolat Liégeois (966) 11.50  
*vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce*  
\*Coupe Lucian (828) 12.50  
*pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce*  
\*Knickerbocker Glory (642) 12.50  
*caramelised pineapple, coconut sorbet, lime zest & vanilla chantilly*  
\*Banana Split (1004) 12.50  
*caramelised banana, vanilla ice cream (vegan ice cream available),  
whipped cream, bitter chocolate sauce, flaked almonds*

*All items are vegetarian, for vegan options please ask your server. \*gluten free*



# The WOLSELEY

## LUNCH MENU

### GIFT VOUCHERS

*If you would like to purchase one of our gift vouchers, please scan the QR code.*



### CALORIES

*Scan to view a menu with calories. Adults need about 2,000kcal a day.*



*Cover Charge 2.50. Prices include 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  
Gluten free alternatives available on request.*

THE WOLSELEY HOSPITALITY GROUP

*The Wolseley, The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's  
www.thewolseleyhospitalitygroup.com*



## CAVIAR & CRUSTACEA

### OYSTERS

- Jersey Rocks (8) 5.95 each  
 Rossmore Natives (9) 5.95 each  
 ~  
 Tankard of 'Black Velvet' 15.25

### CAVIAR

- Smoked Salmon Blinis  
 with Oscietra 15g: (525) 70.00  
 Lobster & Caviar Omelette 'Adrian' (992) 72.50  
 Sturia Oscietra 30g: (515) 110.00  
 Sturia Oscietra 50g: (585) 185.00  
*served with blinis and sour cream*

### SHELLFISH

- 1/4 pint of Atlantic Prawns (404) 10.75  
*with mayonnaise*  
 Steamed Palourde Clams (325) 17.50  
*with oriental dressing*  
 Prawn & Avocado Cocktail (644) 21.50  
 Dressed Dorset Crab (424) 23.95  
 Crevettes Roses (527) 23.75  
*sauce 'marie rose'  
 (6 pieces)*  
 Petit Plateau de Fruits de Mer (986) 35.00

## HORS D'OEUVRES

### SOUPS

- French Onion Soup (v) (281) 10.50  
*with gratinéed croûtons*  
 Ham Hock Terrine (401) 12.75  
*pain de campagne, cornichons  
 and celeriac remoulade*  
 Leek & Blue Cheese Tart (v) (577) 12.50  
*with parsley oil*  
 Matjes Herrings (393) 15.50  
*with beetroot and horseradish*  
 Croustade of Quail Eggs (635) 15.50  
 & Hollandaise (v)  
 Goujons of Haddock 17.75  
*with tartar sauce*

- Chicken Soup with Dumplings  
 (554) 10.95

- Severn & Wye Oak Smoked Salmon (267) 19.95  
*with buttered seeded bread*

- Steak Tartare  
*small: with toast (242) 17.75  
 large: with frites and salad (842) 32.50*

- Escargots à la Bourguignonne (1031) 17.50  
*1/2 dozen*

- Seared Scallops (329) 23.50  
*jerusalem artichoke purée,  
 lemon & caper dressing*

- Butterflied King Prawns 24.50  
*with smoked chilli butter*

### SALADS

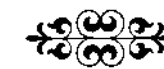
- Quinoa & Superfoods Salad (vg) (296) 12.75  
*with a citrus dressing*

- Avocado Vinaigrette (vg) (438) 15.50  
*salade mâche, tarragon dressing*

- Chopped Chicken & Avocado Salad (636) 18.50  
*with a tarragon dressing*

- Salade Niçoise (380) 18.50  
*with 'agromar' tuna*

- Heritage Beetroot Salad (v) (333) 14.50  
*salade mâche and goats' curd*



## PRIX-FIXE

2 COURSES 28.75 3 COURSES 33.75

French Onion Soup (281) *with gratinéed croûtons* (v) or Salmon Rillettes (297)

Pan-seared Fillet of Sea Bream (399) *crushed pink fir potatoes, baby spinach, preserved lemon dressing*  
 or Soufflé Suisse (764) *gem heart salad*(v) or Veal & Bacon Meatballs (509) *creamy polenta and niçoise sauce*

Salted Caramel Éclair (465) or Blood Orange Sorbet (vg) (197)

## ENTRÉES

### FISH

- Smoked Haddock Kedgeree (771) 25.50  
*with a poached egg*  
 The Wolseley Fishcakes (606) 27.50  
*with a lobster bisque sauce*  
 Fish of the Day 35.50  
*served fully garnished*  
 Seared Fillet of Hake 36.50  
*cauliflower purée and wild mushrooms*

- Lobster with Garlic Butter  
*samphire and medium cut chips*  
*half 36.95 whole 62.00*

- Fillets of Lemon Sole 'Grenobloise' (535) 38.50  
*lemons, capers and croutons*

- SCHNITZELS  
*served with lingonberry compote*

- Chicken Schnitzel (587) 23.75

- Wiener (519) 38.50

- Wiener Holstein (634) 39.50  
*anchovy, capers and fried egg*

### MEAT

- The Wolseley Cheeseburger (844) 19.75  
*club sauce, brioche bun*

- Choucroute à l'Alsacienne (1232) 28.95  
*sauerkraut, pommes vapeur*

- Roast Corn Fed Chicken (469) 29.50  
*potato & sage rösti, savoy cabbage and jus rôti*

- Confit of Duck 30.50  
*braised red cabbage, confit jerusalem artichoke,  
 sauce soubise*

- Calf's Liver and Bacon (629) 37.50  
*melted onions, sauce robert*

- Roast Cannon of Lamb (723) 39.75  
*smoked aubergine purée, artichokes  
 and a rosemary jus*

- Coq au Vin, Creamed Potatoes  
 (for one) (899) 31.50 (for two) (1807) 55.00

### STEAKS

- Onglet (1253) 32.50 ~ Entrecôte (1118) 39.75  
*served with béarnaise sauce and pommes frites*

- Fillet Steak au Poivre 45.00

## VEGETARIAN & VEGAN

- Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (344) 15.95

- Gnocchi, Roast Pumpkin, Trompette Mushrooms, Sage & Pine Nuts (vg) *small* (441) 16.50 *large* (602) 20.50

- Soufflé Suisse (674) 19.95 with a Gem Heart Salad (674) 23.75

- Aubergine Schnitzel with Mayfield Cheese (505) 21.50

- Cauliflower and Chickpea Makhani, Cumin Basmati Rice and Crispy Shallots (vg) (715) 24.50

## VEGETABLES & SIDE SALADS

- pommes frites (vg) (741) 6.00 ~ chantenay carrots (257) 5.50 ~ creamed mash (309) 6.00  
 ratatouille (vg) (154) 6.00 ~ creamed spinach (527) 6.50 ~ broccoli florets with parmesan (185) 6.75  
 green beans with chilli and garlic (vg) (189) 6.50 ~ pickled cucumber salad (vg) (177) 5.95  
 mixed green salad (vg) (96) 6.50 ~ buttered pink fir potatoes (175) 5.75