



CAVIAR & CRUSTACEA

OYSTERS

Jersey Rocks (8) 5.95 each

Poole Rocks (8) 5.95 each

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Tankard of 'Black Velvet' (95) 15.25

CAVIAR

Smoked Salmon Blinis

with Oscietra 15g: (519) 70.00

Lobster & Caviar Omelette 'Adrian' (634) 72.50

Sturia Oscietra 30g: (507) 110.00

Sturia Oscietra 50g: (560) 185.00

served with blinis and sour cream

SHELLFISH

1/4 pint of Atlantic Prawns (488) 10.75
with mayonnaise

Steamed Palourde Clams (448) 17.50
with oriental dressing

Prawn & Avocado Cocktail (613) 21.75

Dressed Dorset Crab (425) 23.95

Crevettes Roses (610) 23.75
sauce 'marie rose'
(6 pieces)

Petit Plateau de Fruits de Mer (1271) 35.00

HORS D'OEUVRES

SOUPS

Crème du Barry (524) (v) 11.50
with blue cheese gougères

Ham Hock Terrine (499) 12.75
pain de campagne, cornichons
and celeriac remoulade

Green Asparagus
& Goats' Cheese Tart (577) (v) 13.50
baby watercress and tapenade

Matjes Herrings (436) 15.50
with beetroot and horseradish

Croustade of Quail Eggs (763) 15.75
& Hollandaise (v)

Goujons of Haddock (466) 17.75
with tartar sauce

Chicken Soup (287) 11.25
with matzo dumplings



Severn & Wye Oak Smoked Salmon (255) 19.95
with buttered seeded bread

Steak Tartare
small: with toast (281) 17.95
large: with frites and salad (1144) 32.75

Escargots à la Bourguignonne (1259) 17.50
1/2 dozen

Seared Scallops (404) 23.50
jerusalem artichoke purée,
lemon & caper dressing

Butterflied King Prawns (422) 24.50
with smoked chilli butter

SALADS

Quinoa & Superfoods Salad (232) (vg) 12.75
with a citrus dressing

Avocado Vinaigrette (608) (vg) 15.50
salade mâche, tarragon dressing

Chopped Chicken & Avocado Salad (891) 18.75
with a tarragon dressing

Salade Niçoise (436) 18.75
with 'agromar' tuna

Heritage Beetroot Salad (288) (v) 14.75
salade mâche and goats' curd



PRIX-FIXE

2 COURSES 29.95 3 COURSES 34.95

Crème du Barry (524) (v) *with blue cheese gougères* or Salmon Rillettes (503)



Pan-seared Fillet of Sea Bream (262) *crushed new potatoes, baby spinach, preserved lemon dressing*
or Soufflé Suisse (554) (v) *gem heart salad* or Hungarian Goulash (808) *with herbed spätzle*



Chocolate Éclair (321) or Lemon & Elderflower Sorbet (71) (vg)

ENTRÉES

FISH

Smoked Haddock Kedgeree (1052) 25.50
with a poached egg

The Wolseley Fishcakes (895) 28.75
with a lobster bisque sauce

Fish of the Day (648) 35.75
served fully garnished

Roast Salmon (771) 36.50
grilled white asparagus, sauce maitaise

Lobster with Garlic Butter
samphire and medium cut chips
half (704) 36.95 *whole* (1630) 62.00

Fillets of Lemon Sole 'Grenobloise' (1042) 39.25
lemons, capers and croutons

SCHNITZELS

served with lingonberry compote

Chicken Schnitzel (587) 24.50

Wiener (519) 38.50

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

MEAT

The Wolseley Cheeseburger (1092) 19.75
club sauce, brioche bun

Choucroute à l'Alsacienne (2118) 28.95
sauerkraut, pommes vapeur

Roast Corn Fed Chicken (661) 29.75
tomate farcie, pommes boulangère and jus rôti

Blythburgh Pork Belly Confit (921) 30.50
spring vegetables and tarragon butter

Calf's Liver and Bacon (940) 38.50
melted onions, sauce robert

Roast Cannon of Lamb (612) 39.75
smoked aubergine purée, artichokes
and a rosemary jus

Coq au Vin, Creamed Potatoes
(for one) (1048) 31.50 *(for two)* (1717) 55.00

STEAKS

Onglet (765) 33.50 ~ Entrecôte (1342) 39.95
served with béarnaise sauce and pommes frites

Fillet Steak au Poivre (660) 45.00

VEGETARIAN & VEGAN

Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (263) 16.95

Gnocchi, Green Asparagus, Girolle Mushrooms & Superstraccia (vg) *small* (278) 18.50 *large* (479) 22.50

Soufflé Suisse (836) 19.95 *with a Gem Heart Salad* (939) 23.75

Aubergine Schnitzel with Mayfield Cheese (724) 21.50

Cauliflower & Romanesco Rajma Curry (369) (vg) 24.50
saffron basmati rice and coriander

VEGETABLES & SIDE SALADS

pommes frites (384) (vg) 6.25 ~ garden peas, button onions & lettuce (85) 5.75 ~ creamed mash (309) 6.25

ratatouille (164) (vg) 6.75 ~ creamed spinach (311) 6.50 ~ broccoli florets with parmesan (113) 6.75

green beans with chilli and garlic (118) (vg) 6.50 ~ pickled cucumber salad (158) (vg) 5.95

mixed green salad (96) (vg) 6.50 ~ buttered new potatoes with chives (183) 6.00

SAVOURIES & DESSERTS

CHEESE~SAVOURIES

Cheese Selection (510) 15.50

Baron Bigod, Pont d'Yeu, Cropwell Bishop Stilton, Tomme aux 7 Fleurs
served with crackers and fruit chutney

Welsh Rarebit . . . *small* (350) 8.75 *large* (648) 15.95

London Rarebit . . . *small* (471) 9.75 *large* (942) 18.95

PÂTISSERIES & DESSERTS

Friandises and Éclairs

The Wolseley Bronzed Truffles (150) 5.50

*Seasonal Macarons (559) 7.50

Chocolate Éclair (497) 8.50

Lemon Meringue Éclair (379) 8.50

*Raspberry Clafoutis (520) 9.50
with vanilla crème anglaise

*Crème Brûlée (585) 9.75

Black Forest Gâteau (703) 9.50

*Chocolate & Orange Truffle Torte (162) 9.50

Vanilla Mille-Feuille (552) 10.50

*Baked Vanilla Cheesecake (471) 12.50

The Wolseley Fruit Crumble (719) 13.50
with vanilla crème anglaise

Apfel Strudel (495) 12.75
with calvados crème chantilly

CAKES

The Wolseley Battenberg (472) 7.50

Carrot Cake (573) 8.95

Sachertorte (650) 9.50

ICE CREAM COUPES

*Lemon & Elderflower Sorbet (71) 7.50

one large scoop of lemon & elderflower sorbet with a chocolate tuile

*Coupe Chocolat Liégeois (1064) 11.50

vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce

*Coupe Lucian (807) 12.50

pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce

*Banana Split (987) 12.50

*caramelised banana, vanilla ice cream (vegan ice cream available),
whipped cream, bitter chocolate sauce, flaked almonds*

**Gluten free*

All items are vegetarian, for vegan options please ask your server.