

# SAVOURIES & DESSERTS

## CHEESE-SAVOURIES

Cheese Selection (530) 15.50  
Morbier, Montgomery's Cheddar, Perl Las, Cathare  
*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  
Raspberry Éclair (297) 8.50

\*Crème Brûlée (632) 9.50  
Black Forest Gâteau (674) 9.50  
\*Chocolate & Orange Truffle Torte (435) 9.50  
Strawberry Mille-feuille (445) 10.50  
Baked Vanilla Cheesecake (587) 12.50  
The Wolseley Fruit Crumble (688) 13.50  
*with vanilla crème anglaise*  
Apfel Strudel (468) 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

\*Pimm's Sorbet (164) 7.50  
*one large scoop of pimm's 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*  
Coupe Peach Melba (573) 12.50  
*vanilla ice cream, poached peaches, raspberries, whipped cream and an almond tuile*  
\*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 City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's  
www.thewolseleyhospitalitygroup.com*

CAVIAR & CRUSTACEA

OYSTERS

Jersey Rocks (8) 5.95 each  
 Spéciales de Claire (9) 5.95 each  
 ~  
 Tankard of 'Black Velvet' (95) 14.50

CAVIAR

Scrambled Eggs with Oscietra 15g: (525) 52.50  
 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  
 Petit Plateau de Fruits de Mer (986) 35.00  
 Crevettes Roses 23.75  
 sauce 'marie rose'  
 (6 pieces)

HORS D'OEUVRES

SOUPS

Soupe au Pistou (261) (v) 10.50  
 Green Asparagus & Goats' Cheese Tart (680) (v) 12.75  
 with baby watercress, olive tapenade  
 Ham Hock Terrine (401) 12.75  
 pain de campagne, cornichons and grain mustard  
 Matjes Herrings (393) 15.50  
 with beetroot and horseradish  
 Croustade of Quail Eggs & Hollandaise (635) (v) 15.50  
 Escargots à la Bourguignonne (1031) 17.50  
 1/2 dozen  
 Chicken Soup with Dumplings (554) 10.95  
 Goujons of Haddock (718) 17.75  
 with tartar sauce  
 Steak Tartare  
 small: with toast (242) 17.75  
 large: with salad and frites (842) 32.50  
 Eggs Benedict  
 small (591) 13.50 large (1095) 21.00  
 Oak Smoked Salmon (267) 19.95  
 with buttered seeded bread  
 Tartare of Yellowfin Tuna (184) 19.50  
 avocado and radishes  
 Seared Scallops (468) 23.50  
 potato mousseline and garlic butter

SALADS

Quinoa & Superfoods Salad (296) (vg) 12.75  
 with a citrus dressing  
 Avocado Vinaigrette (438) (vg) 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 (333) (v) 14.50  
 salade mâche and goats' curd

PRIX-FIXE

2 COURSES 28.75 3 COURSES 33.75  
 Soupe au Pistou (261) (v) or Salmon Rillettes (297)

Pan-seared Fillet of Sea Bream crushed new potatoes, baby spinach, preserved lemon dressing (399)  
 or Soufflé Suisse gem heart salad (764) (v) or Hungarian Goulash with herbed spätzle (489)  
 Chocolate Éclair (491) or Pimm's Sorbet (164)

ENTRÉES

FISH

Smoked Haddock Kedgeriee (771) 25.50  
 with a poached egg  
 The Wolseley Fishcakes (606) 27.50  
 with a lobster bisque sauce  
 Goujons of Haddock (1135) 27.75  
 tartar sauce and lemon  
 Cold Poached Salmon (330) 32.50  
 with olivier salad  
 Fish of the Day 35.50  
 served fully garnished  
 Roast Fillet of Wild Sea Bass (606) 36.50  
 braised fennel and a citrus dressing  
 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  
 Chicken Schnitzel Sandwich (459) 21.95  
 pickled red cabbage and emmental  
 Choucroute à l'Alsacienne (1232) 28.95  
 sauerkraut, pommes vapeur  
 Coq au Vin, Creamed Potatoes  
 for one (899) 31.50 for two (1807) 55.00  
 Roast Corn Fed Chicken (458) 29.50  
 potato 'gaufrettes', tomato confit, devilled sauce  
 Calf's Liver and Bacon (629) 37.50  
 melted onions, sauce robert  
 Roast Cannon of Lamb (595) 39.75  
 tian provençal and salsa verde

STEAKS

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

VEGETARIAN & VEGAN

Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (344) 15.95  
 Gnocchi, Heritage Tomatoes, Superstraccia, Olives & Basil (vg) small (405) 16.50 large (465) 20.50  
 Soufflé Suisse (674) 19.95 with a Gem Heart Salad (764) 23.75  
 Aubergine Schnitzel with Mayfield Cheese (505) 21.50  
 Cauliflower and Chickpea Makhani, Cumin Basmati Rice and Crispy Shallots (715) (vg) 24.50

VEGETABLES & SIDE SALADS

pommes frites (741) (vg) 6.00 ~ buttered new potatoes with chives (174) 5.75 ~ creamed mash (309) 6.00  
 ratatouille (154) (vg) 6.00 ~ creamed spinach (527) 6.50 ~ broccoli florets with parmesan (185) 6.75  
 green beans with chilli and garlic (189) (vg) 6.50 ~ pickled cucumber salad (177) (vg) 5.95  
 mixed green salad (96) (vg) 6.50 ~ tomato and shallot salad (128) (vg) 7.50