

LUNCH & DINNER MENU

SNACKS

Marinated Nocellara Olives (vg)
(222) 4.50

Basket of Artisan Baguette (v)
(1265) 5.00

Steak Tartare Croûte
(58) 6.50

Smoked Salmon and
Crème Fraîche Tartine
(232) 6.00

HORS D'OEUVRES

Soupe à l'Oignon (326) 10.25
with a gruyère crouton

Jersey Rock Oyster
three (39) 13.50 / six (78) 25.75

Avocado Vinaigrette (vg) (611) 10.25
with salade mâche

Grilled Artichoke and Asparagus
Superfood Salad (vg) small (425) 13.50 / large (568) 21.50
toasted seeds, wild rice, mixed quinoa

Sautéed Chicken Livers (264) 13.25
on toasted brioche

Salade Niçoise
small (487) 16.25 / large (728) 25.00
with 'agromar' tuna

Tian of Dorset Crab (210) 19.50
mango, chilli and lime

Escargots à la Bourguignon (1030) 15.75
demi-douzaine

Classic Prawn Cocktail (825) 17.25
avocado and sauce 'marie rose'

Chopped Chicken Salad
small (507) 15.75 / large (830) 24.75
avocado, gem lettuce, peas and edamame beans

Steak Tartare
small with sourdough toast (397) 14.75
large with pommes frites and gem salad (631) 27.50

Seared Scottish Scallops (158) 19.75
pickled shallots, brown butter crumb
and minted pea purée

LES OEUFS

Eggs Benedict small (575) 9.75 / large (1100) 16.75
roast ham and hollandaise

Omelette aux Fines Herbes (401) 16.50
with a gem heart salad

Smoked Salmon and Scrambled Eggs (903) 19.25
with toasted sourdough

PLATS PRINCIPAUX

Roasted Darné of Cauliflower (vg) (287) 17.00
piperade and piment d'espelette

Seared Fillet of Salmon (370) 27.50
samphire and heritage tomato consommé

Chicken Schnitzel (527) 22.50
with jus parisienne
or lingonberry compote

Roast Rump of Lamb (715) 28.50
anchoïade and petit pois à la française

Soufflé Suisse (v) (1256) 17.50
with a gem heart salad

Grilled Spatchcock Poussin (1158) 28.50
with confit garlic aioli

Goujons of Haddock small 15.50 / large 26.25
pommes frites and tartar sauce

Brochette of Monkfish (620) 32.00
pearl couscous salad and sauce bois boudran

Roast Sea Bass Fillet (565) 28.00
palourde clams, chervil beurre blanc

Spinach Pelmeni (vg) (758) 18.50
asparagus, agria potato and edamame beans

Dry Aged Ribeye Steak (610) 38.50
pommes frites and peppercorn sauce

Steak Frites (1150) 27.25
flat iron steak, pommes frites
and sauce béarnaise

LES GARNITURES

pommes frites (606) 5.75

pommes purée (391) 5.75

petits pois à la française (386) 5.75

heritage tomato salad, shallot &
sherry vinaigrette (vg) (133) 5.00

legume du jour 5.75

gem salad with fine herbs (vg) (279) 5.25

FROMAGES, DESSERTS ET GLACES

All desserts and ice cream coupes are vegetarian, for vegan options please ask your server.

Crème Brûlée (590) 8.75

Fromages: Langres, Comté, Fourme d'Ambert (837) 15.00
served fully garnished

Apple Tart Fine (687) 9.95
with vanilla ice cream

Macaron de Saison (446) 7.50

Baked Vanilla Cheesecake (668) 9.50
classic new york style baked cheesecake

Strawberry & Pistachio Dacquoise (350) 9.75

Tarte au Citron (932) 8.75
with crème fraîche & lemon zest

Sachertorte (560) 9.75
with crème chantilly

Soutine Truffles (2) (147) 3.75

Glaces: Coupe 'Lucian' (1008) 9.75
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce



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

*A discretionary 12.5% Service Charge will be added to your bill - All gratuities are managed independently
Gluten free options available - No flash, or intrusive photography
Please inform your server if you have any food allergies or special dietary needs - v - vegetarian | vg - vegan*



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