

THE WOLSELEY PRIVATE ROOM

We kindly ask for you to select one of the below set menus, to be served to all your guests.

*We can cater for dietary requirements in addition to the one set menu
and ask to be advised of these in advance.*

*All our set menus include on arrival a selection of crisps, almonds, choux de fromage
and The Wolseley bread sticks.*

MENU A

65.00 per person

Avocado Vinaigrette (vg)

Roast Fillet of Hake
*romana courgettes and a
dill & saffron velouté*

buttered new potatoes
seasonal vegetables

Crème Brûlée

Coffee, Tea and Petits Fours

MENU B

75.00 per person

Severn & Wye Smoked Salmon

Roast Anjou Chicken
pomme confit and a jus roti

buttered new potatoes
seasonal vegetables

Chocolate & Orange Truffle Torte

Coffee, Tea and Petits Fours

MENU C

85.00 per person

Heritage Tomatoes, Grilled Courgette and Caer-
philly Cheese Salad (v)

Fillet of Lemon Sole 'Grenobloise'

buttered new potatoes
seasonal vegetables

Apple Strudel
with calvados crème chantilly

Coffee, Tea and Petits Fours

MENU D

97.50 per person

Chilled Vichyssoise

Dorset Dressed Crab

*Beef Wellington with Madeira Jus
or

*Roast Fillet of Beef with Madeira Jus
creamed mash-seasonal vegetables

The Wolseley Fruit Crumble

Coffee, Tea and Petits Fours

**Choice to be made prior to booking.*

(v) Vegetarian • (vg) Vegan

A cheese option can be added to each menu for a supplement of 15.50 per person.

Please note our menus change seasonally.

Please inform your server if you have any food allergies or special dietary needs.



WHITE WINE

White Wine

	Glass ^{175ml}	Bottle
Les Fleurs de Montblanc 2022, Pays d'Oc	8.75	31.50
Château Haut Rian Semillon/Sauvignon 2022, Bordeaux	9.50	33.25
Vignes d'Oc Chardonnay 2022, Languedoc	10.50	37.00
Bianco di Custoza 2022, Monte del Fra, Veneto	11.00	39.00
Muscadet 'Sur Lie' 2022, Jean-François de Grand Mouton, Loire	11.75	42.00
Viognier 2022, 'French Ambush', Languedoc	12.00	43.00
Grüner Veltliner 2022 'Lois' Loimer, Niederösterreich	13.00	47.00
Valençay Sauvignon Blanc/Chardonnay 2022, Sébastien Vaillant, Loire	14.00	50.00
Sauvignon de Touraine 2022, Domaine Guy Allion, Loire	15.00	53.00
Macon Uchizy 2022, Domaine Talmard, Bourgogne	15.50	56.00
Bacchus 2022, Camel Valley, Cornwall, England	15.75	57.00
Albariño 'Abadia de San Campio' 2022, Bodegas Terras Gauda, Rías Baixas	16.25	58.00
Vouvray Sec 2021, Didier Champalou, Loire	16.75	59.00
Sauvignon Blanc 'Te Wā' 2020, Ata Rangī, Martinborough, New Zealand	17.50	61.00
Saint Véran 2020, Domaine de la Croix Senaillet, Bourgogne	18.00	64.00
Pinot Grigio 2022, Franz Haas, Alto Adige	18.50	65.00
Riesling d'Alsace 'Les Grandes Lignes' 2021, Domaine Léon Boesch	19.00	66.00
Chablis 2022, Domaine Gilles et Nathalie Fèvre, Bourgogne	19.50	68.00
The Wolseley Selection Sancerre 2021, Domaine Dezat, Loire	19.75	69.00
Etna Bianco 2022, Graci, Sicilia	20.00	70.00
Pinot Blanc 'Seeberg' 2020, Prieler, Burgenland	20.25	72.00
Pouilly Fuissé 2021 'Vieilles Vignes', Domaine des Deux Roches, Bourgogne	21.25	79.00
Soave 'La Rocca' 2021, Pieropan, Veneto	~	85.00
Gewürztraminer Grand Cru 'Osterberg' 2017, Domaine Mittnacht Frères, Alsace	~	87.00
Riesling 2018, 'Hattenheimer Wisselbrunnen', Spreitzer, Rheingau	~	90.00
Condrieu 'Les Vallins' 2021, Domaine Christophe Blanc, Rhône	~	93.00
Montagny Mont-Cuchot 1er Cru 2021, Domaine Berthenet, Bourgogne	~	98.00
Puligny-Montrachet 'Les Meix' 2020, Domaine Borgeot, Bourgogne	~	129.00
Chassagne-Montrachet 1er Cru 2018, Maison Caroline Lestimé, Bourgogne	~	150.00
Corton Charlemagne 2017, Vincent Girardin, Bourgogne	~	220.00

FEATURED PRODUCER

Famille Perrin, Southern Rhône

Famous for their 200 hectare Châteauneuf-du-Pape estate Château de Beaucastle, the Perrin family also own the négociant brand Famille Perrin which sources grapes from throughout the Rhône Valley.

Château de Beaucastle was first established in 1549 and has been run by the Perrin family for five generations.

It is one of the few producers to use to use all thirteen authorised grape varieties.

	Glass ^{175ml}	Bottle
Côtes du Rhône Blanc 2022, Famille Perrin	14.50	52.00
Vacqueyras 2022 'Les Christins', Perrin & Fils	20.75	76.00
Châteauneuf-du-Pape 2019, Château de Beaucastle	~	195.00



*Please inform your server if you have any food allergies or special dietary needs.
All wines contain sulphites and some may contain allergens.*

ROSÉ AND RED WINE

🌿 Rosé Wine 🌿

	Glass ^{175ml}	Bottle
Rosé de Triennes 2022, IGP Méditerranée, Provence	13.75	49.50
Rosa dei Frati, Ca' dei Frati, Lombardia	16.75	61.00
Sancerre Rosé 2021, Domaine Sautereau, Loire	20.00	69.00
Domaines Ott Rosé 2022, Clos Mireille, Côtes de Provence	21.00	87.00

🌿 Red Wine 🌿

	Glass ^{175ml}	Bottle
Vignes d'Oc Rouge 2022, Languedoc	8.75	31.50
Moulin de Gassac 'Classic' 2022, Hérault	9.50	33.25
Cabernet Sauvignon 2021, Domaine de Mont d'Hortes, Languedoc	10.50	36.00
Corbières 2019, Château la Bastide, Languedoc	11.50	42.00
Pinot Noir 'La Muse de Cabestany' 2021, Pays d'Oc	12.00	44.00
Château La Grave Singalier 2019, Bordeaux Supérieur	13.00	48.00
Ribeiro Santo 2020, Carlos Lucas, Dao	13.75	49.00
Cheverny Gamay-Pinot Noir 2021, Salvard, Loire	14.25	51.50
Valpolicella 2022, Allegrini, Veneto	14.50	52.00
Cahors Malbec 'Cuvée Juline' 2018, Domaine La Bérangerie	15.00	53.00
Côtes du Rhône, Domaine La Soumade 2020, André Roméro	15.50	56.00
Le Bourgogne Pinot Noir 2020, Domaine Chanson	16.75	60.00
Rioja Reserva 2018, Bodegas Izadi	17.00	61.00
Shiraz 2019, Hartenberg, Stellenbosch, South Africa	17.50	62.00
Brouilly, Château de Pierreux 2021, Beaujolais	17.75	63.00
Rosso di Montalcino 2021, Tenuta di Argiano, Tuscany	18.00	64.00
Barbera d'Alba 2021, Elio Altare, Piemonte	18.50	68.00
The Wolseley Selection Médoc 2012, Château La Tour de By, Bordeaux	20.00	71.00
Gigondas 'Les Fouilles' 2020, Domaine Burle, Southern Rhône	20.75	76.00
Ribera del Duero Corimbo 2018, Bodegas La Horra	21.25	79.00
Spatburgunder 'Malterdinger' 2019, Bernard Huber, Baden	~	83.00
Beaune 1er Cru Clos du Roi 2020, Domaine Chanson	~	89.00
Pauillac de Lynch Bages 2018, Bordeaux	~	96.00
Châteauneuf-du-Pape 2017, Domaine du Vieux Télégraphe, Rhône	~	108.00
Brunello di Montalcino 2017, Poggio San Polo, Tuscany	~	118.00
Côte Rôtie 'Cuvée Ampodium' 2017, Domaine René Rostaing, Northern Rhône	~	130.00
Gevrey Chambertin 2018, Domaine Taupenot Merme, Bourgogne	~	136.00
Château Croix de Labrie 2014, Saint Emilion Grand Cru	~	163.00
Château Léoville Barton 2012, 2eme Cru Classé, St. Julien	~	198.00
Bolgheri Superiore 2018, Ornellaia, Toscana	~	275.00

FEATURED RED WINE PRODUCER

Argiano, Montalcino, Italy

The Argiano estate was founded in 1580 and today produces some of the finest wines from Montalcino.

Their Rosso is a long time Wolseley favourite and the other wines are similarly impressive.

Non Confunditur is a silky blend of Cabernet Sauvignon, Merlot and Sangiovese, while the Solengo is their top 'Super Tuscan' with a similar blend but with the addition of Petit Verdot, is powerful, rich and textured.

	Glass ^{150ml}	Bottle
Non Confunditur 2019	16.75	60.00
Brunello di Montalcino 2017	~	89.00
Solengo 2017	~	98.00

SHERRY, CHAMPAGNE AND COCKTAILS

☞ Lustau Sherry ☜

With a history dating back to 1896, Lustau is widely considered to be the most established and reliable estate in Jerez.

The Solera Reserva Range is composed of older stocks from selected houses.

	Glass 100ml		Glass 100ml
Puerto Fino, Solera Reserva	10.25	Los Arcos Amontillado, Solera Reserva	11.25
Papirusa Manzanilla, Solera Reserva	10.25	San Emilio Pedro Ximénez	13.00

Champagne and Sparkling Wines

	Glass 150ml	Bottle half	Bottle	Magnum
Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene	13.95	~	62.00	~
Pommery Brut Royal NV	18.50	52.00	84.00	168.00
Camel Valley Brut 2020, Cornwall	18.00	~	84.00	~
Ayala Rosé Majeur NV	18.50	~	88.00	~
Hambledon Classic Cuvée Rosé NV, Hampshire	~	~	90.00	~
Paul Bara Brut Reserve NV, Bouzy	19.75	~	92.00	~
Delamotte Blanc de Blancs Brut NV	~	~	96.00	~
Pol Roger Brut Réserve NV	~	~	99.00	~
Billecart-Salmon Rosé NV	~	56.00	112.00	~
Bollinger Grande Année 2014	~	~	175.00	~
Pommery Cuvée Louise 2005	~	~	223.00	~
Pol Roger Cuvée Sir Winston Churchill 2013	~	~	228.00	~
Krug Grande Cuvée	~	141.00	277.00	~

☞ Champagne Cocktails ☜

French 75 18.50 ~ Alfonso 18.50 ~ Champagne Classic 18.50

Cocktails

Americano 13.25 ~ Aviation 15.00 ~ Brooklyn 15.00 ~ Gin & It 15.00 ~ Jerez Martini 14.25
 Manhattan 14.50 ~ Margarita 14.50 ~ Martini 13.50 ~ Negroni 14.50 ~ Old Fashioned 16.00
 Pineau Martini 13.50 ~ Sidecar 14.50 ~ Whisky Sour 14.50 ~ White Lady 13.50

DESSERT WINE AND DIGESTIFS

🌀 Dessert Wine 🌀

	Glass 100ml	Bottle half	Bottle
Monbazillac 'Jour de Fruit' 2021, Domaine de l'Ancienne Cure	11.25	36.00 _{375ml}	~
Lieutenant de Château Sigalas Rabaud 2013, Sauternes	12.50	43.00 _{375ml}	~
San Emilio Pedro Ximenez, Lustau	13.00	~	73.00
Rasteau Vin Doux 2020, Domaine La Luminaille	15.00	79.00 _{50cl}	~
Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary	21.00	86.00 _{50cl}	~

🌀 Port 🌀

	Glass 100ml
Fonseca Unfiltered LBV Port 2016	11.25
Fonessa <i>10 year old tawny</i> Port	13.75
Fonseca Vintage Port 1985.	21.00

Armagnac

Clos Martin VSOP *8 year* 13.75 ~ Baron de Sigognac *20 year* 19.75

Cognac

Martell VSOP 14.00 ~ Maxime Trijol VSOP 13.75

Hine Rare VSOP 14.50 ~ Hennessy XO 24.75

🌀 Calvados 🌀

Camut <i>6 year</i>	13.75
Dupont 1988	18.00
Lemorton Domfrontais <i>15 year</i>	22.25

Eaux de Vie

Poire Williams 13.25 ~ Kirsch d'Alsace 14.25 ~ Marc de Gewürztraminer 13.75

Marc de Bourgogne 13.75 ~ Grappa di Nosiola Pilzer 15.50

All Spirits are served in 50ml measures.

Please inform your server if you have any food allergies or special dietary needs.

All wines contain sulphites and some may contain allergens.