

WHEELER'S  
**THE ALCOVE**

**17 HIGH STREET, KENSINGTON, W.8**  
(opposite the Royal Garden Hotel)

Telephone: 01-937 1443



**COVER CHARGE 80p**

**WHEELER'S OYSTERS**

*When in season*

No. 2 £5.00 per half dozen  
 No. 1 £6.00 per half dozen  
 Fried (six) £5.00 Mornay (six) £5.00  
 Grilled (six) £5.00 left in shell, grilled with knob of butter and Black pepper.  
 Americaine (six) £5.00

**HORS D'OEUVRES**

Avocado Pear £1.60 with Prawns or Crabmeat £2.85  
 Sole Goujon *as a starter* £3.00  
 Escargots (six) £2.80 Pâté Maison £1.75 Fish Pâté £1.75 Whitebait (when available) £1.95  
 Oyster Cocktail £5.00 Crab Cocktail £3.40 Prawn Cocktail £2.60 Melon (in season) £  
 Smoked Salmon £4.75 Smoked Trout £3.20 Smoked Eel £3.95 Potted Shrimps £1.95  
 Asparagus (when in season) hot with Hollandaise sauce or cold with vinaigrette sauce £

**PRAWN THERMIDOR**

*Prawns flared in brandy with shallots, fines herbes and white wine sauce, placed on a bed of rice, sprinkled with grated cheese and browned under the grill.*  
 £2.00

**SMOKED CORNISH MACKEREL**

£1.85 Served with lemon and horseradish sauce.

**SOUPS** Turtle, with Sherry £1.75

Cream of Tomato £1.50 Cream of Mushroom £1.50 Bisque of Lobster £1.75  
 Onion Soup £1.50 Game Soup £1.75

**MUSSELS** *When in season*

Marinière £2.75

Fried a l'Ostende £2.75

Maison £2.75

**LOBSTERS (HALF)**

Cardinal £11.15 *Taken from the shell, cooked in lobster sauce and brandy; returned to shell and gratiné under grill.*  
 Newburg £11.15 *Taken from the shell, sliced, cooked in lobster stock, brandy and cream. Served with rice.*  
 Thermidor £11.15 *Taken from the shell, flared in brandy and white wine sauce. Returned to shell, with grated cheese.*  
 Grilled from £11.15 *Lobster cut down the centre and grilled on both sides.*  
 Americaine £11.15 *Taken from the shell, flared in brandy; garlic, lobster sauce added. Served with rice.*  
 Normande £11.15 *Taken from the shell, steamed. White wine sauce, with fried scampi and button mushrooms.*  
 Au Gratin £11.15 *Taken from the shell and cooked in cheese sauce with a little sherry; grated cheese.*  
 Curried £11.15 *Served with rice, chutney, and Bombay duck.*  
 Florence £11.15 *Taken from the shell, flared in brandy, garlic, lobster stock, and curry sauce. Served with rice.*  
 Alcove £11.15 *Taken from the shell, flared in brandy, white wine sauce. Sliced mushrooms, asparagus tips. Returned to shell and glazed.*

**TROUT**

Meunière £4.00 *Floured; sprinkled with fines herbes and cooked in butter.*  
 Grilled £4.00 *Dipped in plain flour, brushed in butter and grilled.*  
 Grenobloise £5.25 *Meunière; served with capers and strips of smoked salmon.*  
 Amandes £5.25 *Cooked in butter, coated with chopped almonds.*

**SCAMPI**

Fried £6.75 *Floured, dipped in egg and milk, then bread-crumbs; fried in deep oil.*  
 Mornay £6.75 *Steamed with cheese sauce.*  
 Meunière £6.75 *Floured; sprinkled with fines herbes and cooked in butter.*  
 Walewska £7.60 *Steamed, with slices of lobster, truffle. White wine sauce and grated cheese.*  
 Provencale £7.60 *As Meunière, with garlic and tomato.*

**PLAICE**

Grilled £4.50 *Filletted or on the bone and grilled.*  
 Fried £4.50 *Filletted or on the bone; breadcrumbed, then fried; served with Lemon and Sauce Tartare.*  
 Meunière £4.50 *Floured, sprinkled with fines herbes, and cooked in butter.*

**SCALLOPS** *When available*

Fried £6.40

Meunière £6.40

Mornay £6.40

Walewska £6.90

**HALIBUT**

Grilled £6.50

Meunière £6.50

Poached £6.50

**SCOTCH SALMON  
AND SALMON TROUT**

*When in season*

Boiled £

Grilled £

Meunière £

Cold £

**FINE DOVER SOLES**

Grilled	£5.95			
Fried	£5.95			
Meunière	£5.95			
Au Goujon	£5.95			
Mornay	£6.40			
Portugaise	£6.40			
Colbert	£6.40			
St. Germain	£6.40			
Bonne Femme	£6.95			
Florentine	£6.95			
Véronique	£6.95			
Palace	£6.95			
Maryland	£6.95			
Egyptienne	£6.95			
Cubat	£6.95			
Caprice	£6.95			
Pommery	£6.95			
Grand Duc	£6.95			
Marguéry	£7.45			
Walewska	£7.45			
Normande	£7.45			
Alcove	£7.45			
Emmanuel II	£7.45			

*Floured, sprinkled with fines herbes, and cooked in butter.*

*Cut into fine strips and fried; served with Sauce Tartare.*

*Steamed in white wine; with cheese sauce.*

*Steamed; fresh tomato, shallots; white wine.*

*Fried, with the back opened up, and frozen Maitre d'Hotel butter.*

*Grilled with covering of bread crumbs, Maitre d'Hotel butter.*

*Steamed; with sliced mushrooms, fines herbes and white wine sauce.*

*Steamed; lying on leaf spinach, with cheese sauce covering.*

*Steamed; Sauterne sauce, garnished with grapes.*

*Steamed; sliced mushrooms, fines herbes, tomato, asparagus and white wine sauce.*

*Steamed; white wine sauce, with tomato and asparagus.*

*Poached in fish stock, chopped mushrooms on Aubergine, white wine, shallots, chopped parsley and Americaine sauce.*

*Steamed; mushrooms chopped fine, flared in brandy; Sherry sauce, grated cheese.*

*As Meunière; with sliced bananas and chutney sauce.*

*As Meunière; with apple.*

*Poached; coated with Mornay sauce, asparagus tips and truffle.*

*Steamed; white wine sauce, with shrimps, oysters, mussels and mushrooms.*

*Steamed; with slices of lobsters, truffle, wine sauce and grated cheese.*

*Steamed; white wine, cream, butter, and garnished with fried scampi, button mushrooms, and lobster claw.*

*As Meunière; back split open with filling of prawns, slices of mushrooms, smoked salmon and white wine sauce.*

*As Meunière; a filling of prawns, artichoke hearts, fresh mushrooms, topped with sliced smoked salmon.*

**GRILLS**

(10-20 minutes)

Fillet Steak	£7.60	Mixed Grill	£5.45	Sirloin Steak	£7.00
		Lamb Cutlets (3 pieces)	£6.15		

**ENTREES**

(20-40 minutes)

ENTRECOTE	Bordelaise £7.55	Provencale	£7.55	Chasseur	£7.55
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**COLD BUFFET**

Lobster Salad	£12.20	Crab Salad	£8.50	Prawn Salad	£6.60
		Steak Tartare	£6.90	Salmon	£

**VEGETABLES AND SALADS**

<b>POTATOES:</b>	Fried 85p	Purée 85p	Sauté 85p	Boiled 85p
Mushrooms 95p	Green Peas 95p	Courgettes 95p	French Beans 95p	Leaf Spinach 95p
	Various Salads £1.40			

**ICE CREAMS AND SWEETS**

Crème Caramel	£1.60	Ice Cream 95p	Strawberries and Cream	£	
Lemon Sorbet	£1.60	Fruit Salad and Cream	£2.25	Raspberries and Cream	£
Fresh Pineapple	£1.95	Cheese and Celery	£1.50	Selection of pastry from the trolley	£2.25
	(when available)				

**FRUITS IN SEASON**

**COFFEE 75p**

f 10% will be added to the Bill





## WHEELER'S ASSOCIATED RESTAURANTS

WHEELER HOUSE, LISLE STREET,  
LONDON, WC2H 7BB  
01 - 437 8968

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THE ALCOVE	17 High Street, Kensington, W8 5NP	Tel. No. 01- 937 1443
ANTOINE	40 Charlotte Street, W1P 1HP <i>Open on Sunday</i>	Tel. No. 01- 636 2817
BRAGANZA	56 Frih Street, W1V 5TA	Tel. No. 01- 437 5412
CARAFE	15 Lowndes Street, SW1X 9EY <i>Open on Sunday</i>	Tel. No. 01- 235 2525
GEORGE AND DRAGON	256 Brompton Road, SW3 2AS	Tel. No. 01- 584 2626
SOVEREIGN	17 Hertford Street, W1Y 7DB	Tel. No. 01- 499 4679
VENDÔME	20 Dover Street, W1X 3PB <i>Open on Sunday</i>	Tel. No. 01- 629 5417
WHEELER'S CITY	19/21 Great Tower Street, EC3R 5AQ	Tel. No. 01- 626 3685
WHEELER'S FENCHURCH	9/13 Fenchurch Buildings, Fenchurch Street, EC3 P3HY	Tel. No. 01- 488 4848
WHEELER'S	19 Old Compton Street, W1V 5PJ	Tel. No. 01- 437 2706
WHEELER'S	12a Duke of York Street SW1Y 6LB	Tel. No. 01- 930 2460
WHEELER'S	17 Market Street, Brighton, <i>Open on Sunday</i> BN1 1HH	Tel. No. BRIGHTON 25135
WHEELER'S SHERIDAN	64 King's Road, Brighton, <i>Open on Sunday</i> BN1 1NA	Tel. No. BRIGHTON 28372