

WOLFOX
GRAND CAFE



Carte Grand Café

ORGANIC COFFEE

Espresso	3.0
Long Black	3.2
Cappuccino	3.8
Flat White	3.6
Latte	3.8
Cortado	3.3
Mocha	4.0
Single Origin V60	5.0

SPECIALITY HOT DRINKS

Fresh Lemon & Ginger	5.0
Hot Chocolate	5.0
Nutella Latte	5.5
Turmeric Latte	5.0
Matcha Latte	5.0
Chai Latte	5.0
Black Tea, English Breakfast	4.0
Black Tea, Earl Grey	4.0
Green Tea, Hunan	4.0
Green Tea, Jasmine	4.0
Oolong Milk Tea	4.0
Peppermint Leaf Tea	4.0
Chamomile Flower Tea	4.0
Liquorice Mint Leaf Tea	4.0
Apple Strudel Leaf Tea	4.0
Persian Rose Leaf Tea	4.0

COLD DRINKS

Organic Cold Brew Tea - Lemon Zest	4.0
Organic Cold Brew Tea - White Peach	4.0
Organic Cold Brew Tea - Mango Yuzu	4.0
Still Water	5.0
Sparkling Water	5.0

COLD PRESSED JUICES - £6

Orange Press: 100% Cold-Pressed Fresh Oranges
Green Press: Kale, Spinach, Cucumber, Celery, Pear, Pineapple, Lime
Carrot Press: Carrot, Apple, Ginger, Orange, Lemon
Beet Press: Beetroot, Carrot, Lemon, Apple, Pineapple
Black Lemon: Activated Charcoal, Lemon, Agave, Cayenne, Water

THE HOUSE SPECIALITY

Savoird Bites £3.50 Each 4 For £12

House Speciality, all Butter Pastry Bites in a Selection of Flavours (Raspberry, Chocolate, Pistacchio, Salted Caramel, Orange & Cointreau or Rum & Raisin)

AFTERNOON TEA SELECTION

Le Parisienne for Two £36

Selection of all our Savoirds Cakes, Artisan Biscuits with Tea or Coffee for two

Cream Tea £12 - Selection of Tea or Coffee.

Fresh Scones, Clotted Cream and Jam

Afternoon Tea Classique

Selection of Patisserie, Cakes, Scones and Finger Savoury Sandwiches. Served with Tea or Infusion of your choice
Traditional £45pp - Prosecco £52 - Champagne £58

FROM OUR BAKERY

Plain Croissant	3.5
Croissant with Jam & Butter	5.0
Pistacchio Croissant	5.5
Chocolate Croissant	5.5
Raspberry Croissant	5.5
Almond Croissant	5.0
Hazelnut Pain Chocolat	5.5
Pain Au Chocolat	4.0
Pain Au Raisin	4.0
Pain Suisse	4.5
Apple Crumble Danish	5.5
Oat Raisin Cookie	3.0
Banana Bread Cake	4.0
Lemon Cake	4.0

SMOOTHIES - £7 (Non Gluten And Plant-Based)

Power Green:

Spirulina, Plant Protein, Spinach, Banana, Almond Drink

Superberry:

Mixed Berries, Banana, Honey/Maple, Acai, Oat Mylk

Kaffe:

Double Espresso, Banana, Almond Butter, Maple, Almond Drink

Kakao:

Raw Cacao, Banana, Almond Drink, Dates, Maca, Almond Butter

Kapüt:

Banana, Almond Butter, Cashews, Cinnamon, Maca, Honey, Almond Mylk

BEERS & WINES

SPARKLING 125ml Glass / Bottle

Prosecco DOC Borgo Molino Extra Dry	9 / 45
Champagne Barfontarc, Brut Tradition	17 / 85

WHITE 175ml Glass / Bottle

Chardonnay Bellefontaine	9 / 36
Sauvignon de Touraine Domaine Vauvy	11 / 44

ROSE 175ml Glass / Bottle

Whispering Angel Rose	18 / 68
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RED 175ml Glass / Bottle

Malbec Les Volets	8 / 36
Rioja Ontanon Bio	10 / 42

CRAFT BEERS - Artisan House Beers

ウルフォックス **PILSNER** 5.0

TRADITIONAL PILSNER-STYLE LAGER BREWED WITH A TRIO OF
LOCALLY GROWN HOP VARIETIES

ウルフォックス **SESSION IPA** 6.0

A TRIPLE HOPPED SESSION IPA OF A FINE BALANCE. FINESSE AND
DISTINCTIVE DRINKABILITY

SAVORY CROISSANTS

Baked Ham Cheese	6.0
Ham Cheese Cold or Toasted	7.0
Tomato Cheese Cold or Toasted (V)	6.5
Brie Cranberry Cold or Tosted (V)	7.0
SauSage Roll Pork or Plant Based	6.0

WOLFOX EGG ROYALE (V) (NGO)

Toasted Muffin or Sourdough Bread Topped with Poached Eggs And Dressed with Yuzu Hollandaise

Add:

- Smoked Salmon £18
- Grilled Asparagus and Pickled Ginger (V) (VE) £16
- Miso Butter Pan Fried Asian Mushrooms (V) (VE) £16
- Miso Chili and Honey Glazed Bacon £18

SAVOY PORRIDGE (VE) (NG) - £12

Oat Porridge with Japanese Pear, Fresh Berries and Banana Topped With Mixed Nuts and Honey

BREAKFAST BOWLS - £9 (Non Gluten And Plant-Based)

Yoghurt & Granola Bowl (VE):

Greek or Coconut Yoghurt, Homemade Granola, Chia Pudding, Topped with Fresh Fruit & Maple or Honey

Organic Acai Bowl (VE):

Frozen Acai, Mixed Berries, Banana, Mango, Coconut Water, Topped with Fresh Fruit & Granola

Buckwheat Porridge (VE):

Creamy Raw Blend Of Buckwheat, Cashews, Banana, Cinnamon, Dates, Topped with Berries, Maple & Nuts

Overnight Oat (VE):

Oats, Coconut Milk, Coconut Yogurt, Chia Seeds, Peanut Butter Complimentary Toppings: Fresh Berries, Nutella Vegan Nutella

Extra Toppings (£1each)

Fresh Berries, Nutella, Vegan Nutella, Banana, Hemp Seeds, Nut Butter

BAO BUNS BRUNCH

Bao Buns with pickled seaweed and poached eggs

Filled With A Choice Of:

- Char Siu Pork, Peanuts £18
- Miso Buttered Mushrooms (VE) £14
- Asparagus, Pickled Ginger and Yuzu (VE) £16
- Glazed Bacon with Chilly, Honey and Miso £16

SALMON TATAKI - £20 (NG)

Seared Organic Salmon Tataki, Glazed Soya Sauce, Micro Herbs, Sesame

OMELETTE - £20 (NG)

Bennett Style Omelette Seasoned with Fish Velouté, Hollandaise Sauce, Natural Smoked Haddock, and Topped with Crunchy Toasted Parmesan Cheese.

ON TOAST

AVOCADO BRUNCH (VE) (NGO) - £14

Mildly spicy avocado on toasted Sourdough with Organic Poached Egg

- Hunan Tea Smoked Salmon £4
- Miso and Honey Glazed Bacon £4
- Omni Vegan Pork £4 (VE)

SWEET & SPICY CURRIED HUMMUS (VE) (NGO) £14

Sweet hummus with a hint of curry and spices served over toasted Seeded Sourdough Bread, Mango and Avocado.

- Hunan Tea Smoked Salmon £4
- Organic Poached Egg £3
- Miso and Honey Glazed Bacon £4
- Char Siu Pork £5
- Omni Vegan Pork £4 (VE)

SWEET BRUNCH

PANCAKES (VEA) (NGO) - £16

Wolfox's Fluffy Pancakes or Plant Based Matcha Pancakes (VE)

Choice of:

- Maple and Honey Glazed Bacon
- Banana and Nutella (Also Plant Based Nutella) (VEA)
- Berries, Manuka Honey, Crème Fresh and Topped with Raspberry Dust, Maple (VEA)

MATCHA TOAST (V) £16

Matcha French Toast with Manuka Honey, Fresh Berries, and Japanese Pear Compote, Topped with Yuzu Wiped Cream

V-Vegetarian VE-Vegan VEA - Vegan Alternative NG-No Gluten NGO-Alternative Available

Please advise a member of staff if you have any allergies/dietary requirements.

12.5% discretionary staff service charge will be added to your final bill

