



# Breakfast

## PLANT-BASED FOOD

**Toastie** £6.95  
Toasted sourdough bread with smoked aioli, sliced tomato, viola cheese and oregano  
Allergens: Gluten, Nuts, Mustard

**Banana Porridge** £7.25  
Gluten free oat, banana, pecans, cinnamon maple syrup and almond milk  
Allergens: Nuts

**Scrambled Muffin** £8.95  
Scrambled muffin made of smoked tofu, cheese sauce and chives  
Allergens: Gluten, Celery, Soya, Sulphites

**Avocado & Beetroot Houmous Toast** £11.95  
Gently smashed avocado with chilli, lemon & beetroot houmous on toasted sourdough  
Allergens: Gluten, Sesame

**Fluffy Chocolate Pancakes** £11.95  
Fluffy pancakes topped up with chocolate and coconut sauce, banana, whipped cream & strawberries  
Allergens: Gluten, Soy

**Morning Scrambled** (Gluten free option) £14.95  
Scramble ackee with herbs roasted datterini tomatoes, mushrooms, spinach and peppers with toasted sourdough  
Allergens: Gluten

**Open Burrito** £15.95  
Tortilla with Ackee, black beans, red rice, tomato, chilli, onions, peppers, garlic, coriander and sour cream  
Allergens: Gluten, Nuts, Sulphites

**Wulf Breakfast** £15.95  
Toasted sourdough bread with scrambled tofu, mushrooms, beans, tomato, vegan sausage and hash browns  
Allergens: Gluten, Soy, Sulphites

**Prosecco** £8.95

**Mimosa** £9.95

**Bloody mary** £10.95

## Wraps

**Tex Mex Wrap** £7.95

Black beans, avocado, sweet corn, baby gem, datterini tomatoes, red onion, red pepper in a coriander cashew cream dressing.  
Allergens: Soya, Gluten, Nuts

**Chilli Wrap** £8.95

Smoky chilli of spiced mushrooms, lentils and kidney beans on basmati herb rice with cashew sour cream and plant-based cheese  
Allergens: Gluten, Nuts, Sulphites

## Sides

**Avocado** £4.50

**Bread with Olive oil & Balsamic** £4.95

Allergens: Gluten (LG Optional)

**Kimchi** Allergens: Soya £5.95

## Pastries & Cakes

Plain Croissant (Gluten, Soy) £2.95  
Chocolate Croissant (Gluten, Soy, Nuts) £3.50  
Cheese Croissant (Gluten, Soy) £4.50

Chocolate Cookie (Gluten, Soy) £2.95  
Blueberry Muffin (Gluten, Soy) £3.50  
Chocolate Muffin (Gluten, Soy) £3.50  
Brownie (GF) (Sesame, Soy) £5.50  
Strawberry Vanilla Cupcake (Gluten, Soy) £6.25  
Carrot Cake (Gluten, Soy, Nuts) £7.25  
Red Velvet (Gluten, Soy, Nuts) £7.25

## Juices

Tomato Juice £5.25  
Apple Juice £5.25  
Orange juice £5.25  
Cranberry juice £5.25  
**Berry Boost** £5.75  
Strawberry, Apple, Lemon, Mint  
**Clean Carrot** £5.75  
Carrot, Orange, Apple, Ginger  
**Super Ginger** £5.75  
Ginger, Apple, Lemon

**Berry Smoothie / Green Smoothie** £6.25  
Blueberry Banana  
Raspberry Avocado  
Strawberry Mango  
Banana Apple  
Lime Lemon  
Coconut Milk Spinach

## Coffees & Teas

Single espresso £2.70  
Double espresso £3.30  
Americano £2.90  
Macchiato £2.95  
Double macchiato £3.50  
Cortado £3.50  
Latte £3.80  
Chai latte £4.25  
Turmeric latte £4.25  
Cappuccino £3.80  
Flat white £3.80  
Hot chocolate £4.00  
Matcha latte £4.50  
Mocha £4.40

**Iced americano** £3.25  
**Iced latte** £4.50  
**Iced mocha** £4.95  
Caramel syrup £0.75  
Vanilla syrup £0.75

English breakfast £3.85  
Jasmine \*  
Organic green tea \*  
Blackcurrant hibiscus \*  
Peppermint \*  
Camomile \*  
Earl grey \*  
Matcha green tea £4.25

Please let us know about any dietary requirements and we'd be happy to help. As our dishes are prepared in a kitchen where gluten, nuts products are present, there might be some cross contamination. A discretionary service charge of 12.5% will be applied to your bill.