

LUNCH & DINNER

everyday from noon

STARTERS

STICKY CAULIFLOWER

crispy tempura-fried cauliflower with a sticky tamarind dip

Allergens: Soy, Sesame

MISO AUBERGINE BAO

steamed Bao with fried aubergine, vegan mayo, carrots and spring onion

Allergens: Soy, Sesame, Gluten

WULF SOUP

Potato based vegetable soup with carrots, courgette and onion with Lion's Mane mushroom, topped with croutons.

Allergens: Gluten, Celery

AVOCADO & CUCUMBER SALAD

edamame, avocado, spring onion, seaweed and mixed toasted sesame seeds

SALADS & BOWLS

SWEET POTATO & ZUCCHINI FRITTER

served with beetroot houmous, tahini sauce and herb salad in a lemon dressing

Allergens: Gluten, Sesame, Sulphites

TEX MEX SALAD

black beans, avocado, sweetcorn, baby gem, datterini tomatoes, red onion, red peppers, red rice and salsa with

SIDES

MAC'N'CHEESE

Allergens: Gluten, Nuts, Mustard

ONION RINGS

Allergens: Nuts, Mustard

AVOCADO

FRENCH FRIES

KIMCHI

Allergens: Soy, Sulphites, Mustard, Celery

Allergens: Soy, Sesame, Sulphites

SPICY GYOZA

dumplings stuffed with spicy vegetables with Tamara dipping sauce

Allergens: Gluten, Celery, Mustard, Soy, Sesame, Sulphites

TOFU GYOZA

dumplings stuffed with spicy vegetables and tofu with a tamari dipping sauce

Allergens: Soy, Sesame, Gluten

GARLIC & GUACAMOLE CRUNCH

avocado based dip with pepper, onion, tomato and coriander served with toasted garlic bread

Allergens: Gluten

savoury pecan crunch in a coriander cashew cream dressing

Allergens: Soy, Nuts

TOFU CHIMICHURRI SALAD

Smokey tofu with red cabbage, radish, popponcini peppers and carrots on. bed of baby gem lettuce with chimichurri and tamari dressing.

Allergens: Gluten, Soy, Sulphites

BREAD WITH OLIVE OIL & BALSAMIC

Allergens: Gluten

MASHED POTATO

Allergens: Soy

MIXED SIDE SALAD

COLESLAW

Allergens: Mustard, Celery, Sulphites

MAINS

CREAMY MUSHROOM PASTA

chestnut mushrooms cooked with garlic and oat cream

Allergens: Gluten, Sulphites

KATSU CURRY

katsu curry with breaded aubergine sweet potato and pumpkin. Served with rice and mixed leaves

Allergens: Gluten, Mustard, Soy, Sulphites, Celery

GREEN COCONUT CURRY

sweet potato mash and seasonal vegetables, aromatic thai roots, spices and coconut cream with jasmine rice

Allergens: Sesame

CHILLI 'NON' CARNE

smoky chilli of spiced mushrooms, lentils and kidney beans on basmati herb rice with cashew sour cream, lime and coriander cress

Allergens: Nuts, Sulphites

WULF PIE

pulled jackfruit, lentil stew topped with mashed potato and baby carrots

Allergens: Soy, Gluten

JERK JACK BURGER

patty made with jackfruit, BBQ sauce and smoked paprika, topped with coleslaw. Served with french fries

Allergens: Soy, Gluten, Celery, Mustard, Sesame

BLOSSOM "FISH" CAKES

mash potato, seaweed & dill banana blossom "fish" cakes, served with tartar sauce, petit pois and fries

Allergens: Soy, Gluten, Sulphites, Mustard

BBQ TOFU BURGER

patty made with tofu & BBQ sauce, topped with lettuce, gherkin, aioli mayo, tomato and plant-based cheese. Served with french fries

Allergens: Soy, Gluten, Sulphites, Mustard, Celery, Nuts, Sesame