

# Wolfe's

## Cocktails

Aperol Spritz	£8.5
Banana Daiquiri	£10
<i>Rum, banana, lime</i>	
Bramble Fizz	£10
<i>Dry gin, lemon, cassis, lemonade</i>	
Anisita	£10
<i>Tequila, orange, lime, sambuca</i>	
Cosmoroyal	£10
<i>Vodka, orange, lime, blackcurrant, Champagne</i>	
More Bitter Twinkle!	£10
<i>Vodka, elderflower, Campari bitters, Champagne</i>	
Shaked Negroni	£10
<i>Campari bitters, sweet vermouth, dry gin</i>	
Marie's Gimlet	£10
<i>Dry gin, cherry, lime cordial</i>	
The Godfather, coffee & Cigar	£10
<i>Whisky, amaretto, coffee</i>	
Gin & Tonic or Vodka Tonic	£8.5

## Non-alcoholic

Tropicana	£6
<i>Pineapple, lime, ginger syrup, ginger beer</i>	
Virgin Tonic	£6
<i>Elderflower cordial, tonic water</i>	
Mediterraneo	£6
<i>Tomato juice, lemon juice, bloody mary mix</i>	

## Set menu

2 courses £15.5  
3 courses £18.5

Butternut squash soup	<i>Ricotta, sourdough</i> (V) (M, G)
Warm mackerel	<i>Fennel salad, sweet chilli</i> (F)
Grilled aubergine	<i>Feta, baby spinach, salsa verde</i> (V) (M, G)
Buffalo mozzarella	<i>Cherry tomato, pesto</i> (V) (M, N)
	£3 supplement
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Poached egg	<i>Asparagus, hollandaise sauce</i> (V) (M, E)
Flat iron grilled chicken	<i>Radicchio, salsa verde</i> (SU)
Pan-fried salmon	<i>Pea, French beans, baby artichoke</i> (F)
Grilled Rib-eye	<i>Rocket &amp; parmesan salad</i> (M)
	£5 supplement
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Warm apple tart	<i>Vanilla ice cream</i> (G, M, E)
Fresh strawberries	<i>Lime, whipped cream</i> (M)
Cheese of the day	<i>Jam, crackers</i> (G, M)

## A la Carte

### Snacks

Bread Butter	(G, M)	£2.5
Padrón peppers	<i>Maldon salt</i> (V)	£3
Marinated olives	(V)	£3
Arancini	(G, E, M)	£3.5
Chicken goujons	<i>Sweet chilli sauce</i> (G)	£3.5
Crispy fried whitebait	(G, E, M)	£3.5

### Starters

Butternut squash soup	<i>Ricotta, grilled sourdough</i> (V) (M, G)	£7.5
Grilled aubergine	<i>Feta, baby spinach, salsa verde</i> (V) (M, G)	£7.5
Prawn cocktail	<i>Marie Rose sauce, smoked paprika</i> (CR, E)	£8
Smoked duck slices	<i>Avocado salad, raspberry vinaigrette</i>	£8.5
Buffalo mozzarella	<i>Cherry tomato, basil pesto</i> (V) (M, N)	£8.5
Scottish smoked salmon	<i>Lemon Crème fraîche capers, brown bread</i> (F, G)	£8.5
Crispy Devon squid	<i>Dill &amp; lemon aioli</i> (MO, G, E)	£10.5
Tuna tartare	<i>Avocado, lime</i> (F)	£11

### Burger *All served with french fries*

Burger delux	(G, M)	£14	Veggie burger	(G, M)	£13.5
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### Mains

Fusilli	<i>Homemade tomato sauce, basil</i> (V) (G)	£13
Cod & chips	<i>Musby peas, tartare sauce</i> (F, G)	£15
Flat iron grilled chicken	<i>Radicchio, salsa verde</i> (SU)	£16
Pan-fried salmon	<i>Peas, French beans, baby artichoke</i> (F)	£16.5
Seared seabass	<i>King prawns, cauliflower, cavolo nero</i> (F, CR)	£18

### Steaks *All served with watercress salad, hollandaise sauce* (M)

Black angus USDA steak	£17.5
Mature Scotch rib-eye	£18.5
Scotch fillet steak	£21.5



### Sides

French fries	£3	Tenderstem broccoli	<i>Garlic, chilli</i>	£4.5	
New potato	<i>Spring onion</i> (M)	£4	Rocket salad	<i>Balsamic, Parmesan</i> (M)	£4.5

## Desserts

Eton Mess	<i>Strawberries, whipped cream</i> (G, M, E)	£6
Chocolate fudge cake	<i>Vanilla ice cream</i> (G, M, E)	£6
Panettone tiramisù	<i>Mascarpone ice cream</i> (G, M, E)	£6
Fresh strawberries	<i>Lime, whipped cream</i> (M)	£6
Mango Sorbet		£4.5
Cheese platter	<i>Jam, crackers</i> (G, M)	£7



*Private Dining available up to 30 people*

G - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupine, P - peanuts, M - milk, MO - molluscs, MU - mustard, N - nuts, S - soya beans, SE - sesame, SU - sulphur

Please let your waiter or waitress know if you have any allergies or intolerances. All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.