

WOLFOX

SAVOY

BRUNCH

MR WOLF EGG BENEDICT'S (V)(NGO)

Served on toasted butter croissant **or** organic sourdough bread topped with poached eggs and dressed with yuzu hollandaise
Add:

- Hunan Tea Smoked Salmon 18
- Miso Butter Sautéed Spinach (V) (VE) 16
- Miso Chili and Honey Glazed Bacon 18

THE OMELETTE - £18 (NG)

Bennett style omelette seasoned with fish velouté, hollandaise sauce, natural smoked haddock, and topped with crunchy toasted parmesan cheese

OMELETTE VERT - £16 (NG)

Spinach and mushroom omelette, hollandaise sauce, leek velouté, finished with crunchy toasted parmesan

ON TOAST

AVOCADO (VE)(NGO) - 14

Mildly spicy Avocado on toasted organic Sourdough **or** toasted Croissant with Organic Poached Eggs

- Hunan Tea Smoked Salmon 3
- Miso and Honey Glazed Bacon 3
- Sautéed Mushrooms 3

TŌGARASHI SCRAMBLED EGGS (NGO) £12

Miso Butter Organic Scrambled Eggs on toasted sourdough **or** toasted butter croissant

- Hunan Tea Smoked Salmon 3
- Miso and Honey Glazed Bacon 3
- Sautéed Mushrooms 3

SWEET BRUNCH

PANCAKES (VEA) - 16

Choose between our fluffy organic Pancakes **or** Plant Based Matcha Pancakes (VE)

- Maple and Honey Glazed Bacon
- Banana and Nutella (Also Plant Based Nutella) (VEA)
- Berries, Manuka Honey, Crème Fraiche 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 Whipped Cream

BREAKFAST BOWLS

Yoghurt & Granola Bowl (VE)(NG)

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

10

Organic Acai Bowl (VE)(NG)

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

10

Extra Toppings (£1 each): Fresh Berries, Nutella, Vegan Nutella, Banana, Hemp Seeds, Nut Butter

SUSHI KABURIMAKI ROLLS

FROM 12

Katsu Chicken Maki	15
Curried Chicken, Sliced Cucumber, Sliced Avocado, Shiso Leaf with Avocado	
Seared Sake Maki	15
Seared Salmon Gravalax in Soya Garlic, Sliced Avocado, Tempura Prawn, Philadelphia Cheese, Shiso Leaf Green, Fried Kadaifi, Trout Ikura, Yuzu Kosho Mayo	
Shiso & Vegetables Maki (ve)	12
Japanese Pickles, Avocado, Asparagus, Sweet Kanpyo, Sliced Cucumber, Shiso Leaf Green with Avocado & Beetroot Glaze	
Spicy Tuna Maki	18
Seared Tuna With Shichimi, Chopped Fresh Tuna with Sriracha and Kizami Wasabi, Avocado, Shiso Leaf, Cucumber, Kimchi Sesame, Kimchi Mayo, Bubu Arare, Orange Tobiko, Spring Onion	
Dragon Asian Pears Maki	18
Tempura Prawn, Fresh Asian Pears, Shiso Leaf, Sliced Avocado with Yuzu Kosho Mayo, Eel Sauce and Black Tobiko, Wasabi Sesame	
Aburi Nigiri (2 Pcs)	
• Faroe Island Salmon Gently Flamed, Brushed with Soya Garlic, Kizami Wasabi	7
• Chūtoro Tuna Brushed with Soya Garlic, Oscietra Caviar	9
Sashimi (4 pcs)	
• Faroe Island Salmon Gently Flamed, Kizami Wasabi	12
• Chūtoro Tuna, Oscietra Caviar	18

STARTERS / SMALL DISHES

Chūtoro Tartare	20
Finely Chopped Semi Fatty Tuna with Kizami Wasabi, Smoked Garlic Soya and Truffle Miso Yuzu	
Watercress Salad (VE)	13
Fresh Crisp Salad, dressed with Wasabi Avocado Dressing, Topped With Tenkasu and Bubu Arare	
Wolfox Burrata Salad (V)	15
With Homemade Pickles, Smoked Tomato, Pickled Onions, Cuca Melon, Beetroot, Tomato Miso Sauce, Sesame Dressing	
Salted Citrus Edamame (VE)	6
Steamed, Sprinkled with Salted Citrus	
Chilli Garlic Fried Rice with Lobster Claws	19
Japanese Premium Nishiki Rice, Shiso Leaf, Mint, Lobster Meat, Smoked Chilli Garlic	
Miso Soup (VE)	6
Gently Boiled Fermented Miso Broth, Firm Tofu, Spring Onion, Mixed Seaweed	

DESSERTS

• Thai Basil & Coconut Panna Cotta (VE)	10
• Matcha Tiramisu	10
• Sesame Fondant, Artisan Ice Cream	12
• Selection of Gelato and Sorbet	6

(V) Vegetarian - (VE) Vegan - (NGO) Can be made Non-Gluten - Please ask for our allergies menu - Fish may contain bones
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