



Important. Please inform our staff members of any allergies!

All dishes may contain traces of nuts, peanuts and allergens. All our drinks and food is made fresh to order-there may be a wait during busy periods. We take great pride in sourcing the finest ingredients and supporting local producers. All meat is bred in the UK.

LEKKER BEVERAGES

SERVED ALL DAY

All coffee proudly made from Wolfy's espresso beans.
All our teas are vegan. Choccie beverages made from Mörk Chocolate's.

 COFFEE 		 SPILL THE TEA 	
<i>Using Wolfy's espresso beans</i> Espresso 3. ⁰⁰ Macchiato 3. ⁰⁰ Americano 3. ⁰⁰ Cold Brew 4. ⁰⁰ Filter Coffee 2. ⁸⁰ Flat White 3. ⁶⁰ Latte 3. ⁸⁰ Piccolo 3. ⁰⁰ Italian Cappucino 3. ⁶⁰ <i>With frothed milk</i> Creamed Cappucino 4. ²⁰ <i>With fresh cream</i> Dirty Chai 4. ²⁰ <i>Prana Chai with Oat or Soy milk, a single shot of espresso and a dash of cinnamon</i> Sweet Child of Mine 4. ⁸⁰ <i>Condensed Milk Coffee (Non-Vegan)</i>		Red-chino 4. ²⁰ <i>Rooibos espresso Caffeine free made with soy milk, a dash of honey and a dusting of cinnamon</i> Rooibos 2. ⁹⁰ <i>Caffeine Free</i> Chai Latte 3. ⁸⁰ <i>We recommend Soy milk</i> Turmeric Chai Latte 3. ⁸⁰ <i>We recommend Soy milk</i> Peppermint Chai Latte 3. ⁸⁰ <i>We recommend Soy milk</i> English Breakfast 2. ⁸⁰ Earl Grey 2. ⁸⁰ Peppermint 2. ⁸⁰ Lemongrass 2. ⁸⁰ Hibiscus 2. ⁸⁰ Chamomile 2. ⁸⁰ Green Tea 2. ⁸⁰	
 CHOCOLATE 		 MILKSHAKES 	
<i>Speciality Hot Chocolate by cacao artisans Mörk</i> Mocha 50% 4. ⁰⁰ Mocha 70% 4. ⁰⁰ Hot Chocolate 50% <i>Served with marshmallows</i> 3. ⁸⁰ Hot Chocolate 70% <i>Served with marshmallows</i> 3. ⁸⁰		Strawberries and Cream 6. ⁹⁹ Very Vanilla 6. ⁹⁹ Pistachio 6. ⁹⁹ Mint choc-chip 6. ⁹⁹ Rum and Raisins 6. ⁹⁹ Honeycomb 6. ⁹⁹ Black Coconut 6. ⁹⁹ Salted Caramel 6. ⁹⁹ Mint Choc Chip 6. ⁹⁹ Ginger Spice 6. ⁹⁹ Chocolate Brownie 6. ⁹⁹ Coffee Shake <i>Using Wolfy's espresso beans</i> 6. ⁹⁹ Vegan Coconut Shake <i>With plant milk</i> 6. ⁹⁹ Freak Shake 10. ⁰⁰ <i>Choose your ice cream flavour and add a custard or chocolate doughnuts to it</i>	
 BOOZY DRINKS 			
PoPo Coffee <i>Shot of Brandy</i> 7. ⁰⁰ Elephant Coffee <i>Shot of Amarula</i> 7. ⁰⁰ Elephant Shake <i>(An African delight!)</i> 13. ⁰⁰ <i>Vanilla ice cream swirled with Amarula liqueur</i> Kahlua Dom Pedro shake <i>(Take my money!)</i> 13. ⁰⁰ <i>Vanilla ice cream swirled with Kahlua & chocolate</i>			

Extra shot (Decaf/Iced), Whipped Cream, Pouring Cream, Marshmallows **50p for each** | Flavoured syrups, Bonsoy Soy Milk, Califia Oat Milk, Califia Almond Milk **30p for each**

THE BEST BRUNCH

SERVED 8AM-3PM

We will not be able to accommodate substitutions to these dishes as it disrupts our service and kitchen flow. Thanks for understanding.

 BRUNCH 		 PANCAKES 	
African Sunrise Bunny Chow Crispy bacon, sage & pork sausage, grilled tomato and shrooms. 2 golden yolked eggies married up with Wolfy's homemade beans, a cheeky slice of halloumi, all happily sitting in a sourdough boat Chakalaka Eggs  A golden yolked eggie and sausage in a magic muffin coated in Mrs. Ball's chutney and port infused chakalaka sauce Banana-Rama French Toast  Homemade toasted banana bread smothered in mascarpone cheese, fresh fruit, nuts, a drizzle or honey, and a dusting of cinnamon Wolfy's Espresso Baked Beans  on Sourdough Homemade beans using Wolfy's espresso coffee beans and Chocolate Block red wine, bringing that next level flavour - these are beans like you've never had them before Shrooms on Sourdough  Vegan cream + portobello shrooms bathed in Wolftrap red wine for that deep flavour Boujee Boerie Roll South African boerewors (beef sausage) with a dollop of chakalaka sauce, hugged by a brioche roll Kalahari Katy's Mielie Bread  Two golden yolked eggs and avo on traditionally baked Mielie bread - savoury and sweet at its best Extras • Half an avo, Two eggs, Wolfy's beans, Grilled shrooms, Halloumi • Sausage, Crispy Bacon, Smoked Salmon	13. ⁵⁰	Bacon, Avo and a Poached Egggy <i>Served on 3 Fluffy Homemade Buttermilk Pancakes</i> Fig, Caramelised Pear and Pistachios  <i>Served on 3 Fluffy Homemade Buttermilk Pancakes</i> Strawberries, Banana, Nutella and Walnuts  <i>Served on 3 Fluffy Homemade Buttermilk Pancakes</i> Bacon, Blueberries, Mascarpone, Walnuts and Honey <i>Served on 3 Fluffy Homemade Buttermilk Pancakes</i>	10. ⁵⁰ 9. ⁸⁰ 9. ⁵⁰ 10. ⁵⁰
	11. ⁵⁰	 PASTRIES, CAKES & SAVOURY MUFFINS 	
	12. ⁵⁰	<i>Baked daily so availability may vary but freshness won't! Please check our display case for availability and prices.</i>	
	9. ⁰⁰	 SOFT DRINKS & JUICE 	
	9. ⁰⁰	Coke / Diet Coke CANO Still or Sparkling Water	
	12. ⁰⁰	Fentimans <i>Rose lemonade, Victorian lemonade, Cherry Cola, Mandarin & Ceville Orange Jigger Ginger Beer, Lemon Shandy</i> Cawston Press Fresh Juice <i>Pressed Tomato, Cloudy Apple, Rhubarb & Apple, Orange, Ginger & Apple, Brilliant Beetroot, Apple & Elderflower</i> Hip Hop Kombucha <i>Apple & Elderflower, Strawberry & Pineapple, Ginger & Yuzu, Blueberry & Ginger</i>	3. ⁵⁰ 2. ⁰⁰ 3. ⁵⁰ 3. ⁵⁰ per glass 3. ⁹⁵
 LIL' WOLF CUB 		FUR BABIES Jude's Dog Ice Cream	
Babychino Cocoa powder with frothed milk of your choice. Hot Choccie Hot chocolate with milk of your choice. Cheesy Toastie Milkshake Strawberry Brownie Vanilla 100% Fruit Juice Box <i>Cawston Press</i> Apple & Mango Apple & Summer Berries	FREE 3. ⁰⁰ 3. ⁰⁰ 3. ⁵⁰ 2. ⁰⁰		

Kindly order and pay at the bar. We will bring your order to your table.

IN THE MOOD FOR SOMETHING CHEESY

SERVED ALL DAY

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SOURDOUGH TOASTIES



Closed Toasties

Braaibroodjie
with Mrs Ball's Chutney

Ham & Cheese

Biltong, Brie & Jam

The Italian Job
Homemade pesto, mozzarella and tomato

Chicken & Mayo Delight
Just like our Granny makes it on the farm

"Braaibroodjie"

a toastie traditionally made on an open fire. As much a part of South African culture as our love for the big five!

8.00

8.00

11.00

8.00

10.00

Open Toasties

Biltong, Brie & Jam

Avo & Vegan Feta

Goat Cheese,
Rosemary,
Walnuts & Pear
Served with a drizzle of honey

Brie, Fig, Rocket & Walnuts
Served with a drizzle of honey

Avo & Smoked Salmon
Served with cream cheese

Toast & Butter
Whipped with blossom honey and cinnamon

Toast & Sea Salt
Whipped butter

11.00

11.00

11.00

11.00

11.00

4.50

4.50



MEET THE CHEESES



Cheese Boards

Cheese + Charcuterie Board
Serves 1-2 people

A gorgeous selection of cheese & charcuterie with freshly toasted sourdough and opulent chutneys alongside fresh fruit and crackers

18.00

Lion's Roar Board
Serves 1-2 people

South African cured Biltong & droewors paired with a gorgeous selection of cheese & charcuterie, freshly toasted sourdough and opulent chutneys alongside fresh fruit and crackers

30.00

A serving of all of the mouthwatering cheeses from Neals Yard accompanied by South African favourites biltong, droëwors and mieliebrood, as well as seasonal charcuterie meats, and gorgeous olives.
Platters for 1-2 people.

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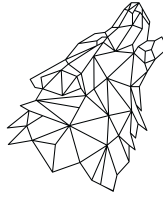
TAKE A SIP OF THIS

FOR THE THIRSTY

DRINKS LIST

 COCKTAILS 		Rando's Old Fashioned <i>Jack Daniel's or Stillhouse Bourbon</i> Choose Stillhouse bourbon for our premium selection or good old Jack if you just need a friend. Served with maraschino cherries to lock in the flavour (and look cool), an orange peel to activate your smell, and Rando's special recipe of sugars and bitters.	
Kalahari Katy's Rooibos Punch <i>Iced or Frozen Virgin option available (7.00)</i> Rooibos tea, Peach juice, gomme, lemon juice, vodka and brown sugar around the rim	10.00	 BEER & CIDER 	
	10.50	Wolfy's African Queen IPA Session IPA with very special African Queen hops from South Africa. Bright citrus flavour, peppered with fruity notes of blueberry and blackcurrant.	5.30 Bottle 6.50 Tap
	11.00	Brockley Brewery Pale Ale Refreshing, tangy and pungent with a bold blend of hops, delivering big fruity flavours, leading to an intense finish against a delicate malt backdrop.	4.49 Bottle 6.00 Tap
	11.00	Brockley Brewery Lager German style with premium noble hops & pilsner Malt cold fermented & matured over time.	4.00 Bottle 6.00 Tap
	11.00	Brockley Brewery Porter An accessibly sessionable IPA with a bright and zesty citrus flavour, tropical fruit notes, hints of pine, and a satisfying, earthy bitterness.	4.00 Bottle
	11.00	Hawkes London <i>Urban Orchard Cider</i> Made the right way with surplus unloved apples our upcycled apple cider is perfectly bubbly, with zippy acidity, and banging out a wine-like finish.	5.00 Can
	11.00	Hawkes London <i>Pineapple Punch</i> Zingy, fresh pineapple is tempered with the bright acidity of our London-made cider. Like liquid sunshine.	5.00 Can
	11.00	Hawkes London <i>Dead and Berried</i> Blended classic medium dry cider with strawberry, raspberry and blueberry fused in juicy layers. Smooth bodied with a textured palate and a natural delicate sweetness.	5.00 Can
	12.00	 SHOOTERS 	
	11.00	Springbokkie Amarula cream over mint liqueur	6.00
	11.00	Melkertertjie Vodka and condensed milk with a dusting of cinnamon	6.00
	8.00	Suitcase Passionfruit and whisky	6.00
	8.00	The Rock Tequila Teremana Reposado Gold or Silver	8.00

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WOLFY'S

EST. 2020

BAR | COFFEE | EATS



Wolfy's Bar Wifi

Scan QR code on another device to connect with the wifi
without entering the password.