

Breakfast Staples:

Breakfast options:

Farm – Organic poached eggs, back bacon, sausages(CG), cherry tomatoes, wild mushrooms, house beans and Hash browns 14

Field - Organic poached eggs, grilled halloumi, beetroot houmous, cherry tomatoes, wild mushrooms, house beans and Hash browns (V) 13

Meadow – Smashed avocado, smoked maple carrots, scrambled tofu, cherry tomatoes, wild mushrooms, house beans and hash browns (VE) 13

Pancakes:

House made batter which is both gluten free and vegan friendly.

Bacon & Maple – back bacon and maple syrup with toasted pumpkin seed garnish 11

Spiced Apple – cinnamon & clove apple sauce with fresh banana and toasted coconut flakes (VE) 10.5

Berries & Cream – Mixed berry compote, plant-based vanilla cream & fresh berries (VE) 10.5

Eggs Benedict:

House made lemon hollandaise, 2 poached eggs, brioche toast

Benedict – Back Bacon 11

Royale – Sussex Smoked Salmon 11

Florentine – Wilted Spinach (V) 10

Please inform your server of any allergens or dietary requirements!

WOLFOX BROADWAY

Served 9am - 4pm

Bread options:

- White Sourdough • Malt Sourdough
- Brioche • Gluten Free (contains Soya)

Smoothies: (V) 6.5

(Please note our smoothies contain dairy) (VEO)

Cleanse – Cranberry, orange, ginger and beetroot

Boost – Orange, mango, turmeric & mix berry

Colada – Pineapple, banana, coconut & mint

Lean Green – Banana, spinach, wheatgrass and plant-based vanilla protein

Health Bowls:

Miso & Tangerine Porridge - 7.5
miso, cinnamon porridge served warm, topped with burnt sugar banana and mixed nuts (VE)

Açai Bowl - 7.5
mixed berries, açai and frozen banana blended into an ice cream and topped with granola and fresh fruits (VE)

Yoghurt & Granola Bowl - 6.5
Greek yoghurt topped with granola fresh berries and served with a side of maple syrup (Oatgurt alternative +£1) (V)

Important:

We do not offer swaps but there are optional extras.

Extras:

Egg 2, Back Bacon 2, Sausage (CG) 2, Smoked Salmon 2.5, Halloumi 2, Avocado 1.5, Mushrooms 1.5, Tomatoes 1.5, Hash browns 2, Beans 2, Scrambled Tofu 1.5
Smoked Maple Carrots 2.

GFO – Gluten free Optional, CG – Contains Gluten, VE – Vegan, V - Vegetarian

Seasonal Lunch:

Seasonal Soup – house made seasonal soup. Please ask our server. 5

Smorrebrød:
Scandinavian inspired open sandwich

Mackerel Pâté – smoked mackerel pate, beetroot, shallot and parsley salsa 9.5

Avocado & Beans – Smashed avocado, roast peppers and house beans (VE) 8.5

Egg Mayo – Egg mayonnaise, fennel & dill (V) 8

Add Soup to any sandwich for £2.5

Toasties:

Croque – Roast ham and Cheddar cheese, served with a cheesy bechamel sauce (Add fried egg £1) 11

Philly Jack Cheese – Seasoned jackfruit, sautéed onions, cashew cream (VE) 10

Autumn Mezze – Roast squash, red onion, wilted spinach, beetroot houmous (VE) 10

Add soup to any toastie for £2.5

Broadway Hash:

Buddha Bowl – Quinoa, Kale, Broccoli, roast carrots & peppers, edamame beans & Kimchi served warm with a tahini and turmeric dressing (VE) 12.5

Shakshouka – A stew of mixed peppers, tomatoes, chickpeas and spices served with a fresh mint yoghurt, poached eggs and toasted sourdough (V) 12.5

Wolfox Coffee

Locally roasted organic coffee

Espresso	2.5	2.7
Long black		3.0
Americano	3.0	3.3
Macchiato		2.8
Cortado		3.0
Flat White		3.3
Latte	3.5	3.9
Cappucino	3.5	3.9
Extra Shot		0.5
Syrup		0.5

Joes Organic Tea Collection 3.0

English breakfast

Decaf English breakfast

Earl grey

Peppermint

Red berry

Green

St. Clements lemon

Turmeric

Rooibos

Chamomile

Iced Drinks:

Iced tea	4.0
Iced americano	3.7
Iced flat white	3.7
Iced latte	4.7
Iced matcha	4.7
– Strawberry/blueberry syrup	+ 0.5
Iced chai	4.7

WOLFOX BROADWAY

Drinks Menu

Treat Yourself..

FIKA

Coffee & Pastry £5

Available between 8am-10am mon-fri

(Excludes speciality lattes)

Pair of Mimosas £10

Add a bit of fizz to your brunch, made with our house Prosecco and cold pressed orange juice

Available from 10am mon-satjl! (12pm on Sundays)

Speciality Hot Drinks

Aeropress Filter/V60 Filter - 4.0

Ask our baristas about our range of coffee

51% Hot Chocolate - 3.8

Mocha - 4.0

Ceremony Grade Matcha Latte - 4.5

Beetroot & Ginger Latte - 4.5

Masala Chai Latte - 4.5

Turmeric & Ginger Latte - 4.5

Biscoff/Nutella Latte - 4.2

Cocktails

Mimosa - 7.5

Prosecco, Cold Pressed Orange Juice

Foxtail - 8.5

Prosecco with Peach/Strawberry/Blackberry Liqueur

Bloody Mary - 10

Vodka, Tomato Juice, Tobasco, Lemon Juice

Espresso Martini - 11

Coffee Shot, Vodka, Kahlua, Vanilla Syrup

Blueberry Margarita - 11

Tequila, Cointreau, Blueberry Syrup, Lime Juice, Foamer

Beers

Alcohol available from 10am

Bibble Pale Ale (Draught) GF	3.5	6.0
Half pint, pint, 4.2% England		
Gunn Scaramanga Extra Pale		4.75
330ml, 3.9%, Sussex		
Birra Murano Lager		4.5
330ml, 4.6%, England		
Sassy Organic Cider		4.75
330ml, 4.0%, France		
Big Drop Paradiso Citra IPA		4.0
330ml, 0.5%, England		

Wine

Please ask a member of our team for our wine menu

Soft Drinks:

Still Mineral Water 75cl	4.5
Sparkling Mineral Water 75cl	4.5
Cloudy Apple Juice	3.5
Orange juice	3.5
Pineapple juice	3.5
Coco Cola 330ml	3.0
Diet Coke 330ml	3.0
Sipsup Sicilian Lemonade	3.5
Sipsup Raspberry Lemonade	3.5
Gingerella Ginger beer	3.5

LA. Sussex Kombucha;	5.0
– Ginger/Blush/Citrus	