



OSTERIA WOLF

OLIVE AL FORNO 4

Chilli, Rosemary, Thyme, Fennel, Garlic

CHARCUTERIE 6

Cobble Lane Coppa & Spenwood Cheese

SARDINES 5.5

Cured Day Boat Sardines, Lemon Oil

PINK FIR 6

Crispy Pink Fir Potatoes, Robolia Cheese, Wild Garlic Oil

FROMAGGIO FRITTO 7

Fried Ogleshield, Oregano, Marinara

CARCIOFI ALLA GIUDEA 7.5

Fried Baby Italian Artichokes, Marsala Mayonnaise

LONDON BURRATA 10

Black Winter Tomatoes, Lovage Oil

COUNTRY TERRINE 9.5

Rabbit, Veal & Pork, Balsamic Onions, Crisp Focaccia

TOPINAMBUR 8

Roasted Jerusalem Artichoke, Housemade Yoghurt, Pickled Raisins, Hazelnuts

PUNTARELLE CAESAR 8.5

White Anchovy, Old Winchester, Pancetta Crumb

CAPPONI DELLA RACHELE 7

Savoy Cabbage Dumpling, Mortadella & Prosciutto Cotto in Chicken Stock

GNOCCHETTI 8.5

Gorgonzola Dolce Cheese, Radicchio, Pickled Raisins, Walnut

CASONCELLI 9.5

Pancetta, Brown Butter, Sage

RAVIOLI 9.5

Smoked Ricotta, Confit Chard, Pistachio

CACIO E PEPE 11.5

Yorkshire Pecorino, Spenwood, Pepper

PAPPARDELLE 13

8 Hours Braised Venison, Pancetta & Juniper Ragu, Old Winchester

RISOTTO 15.5

Cuttlefish, Fennel, Monksbeard

STUFATO 9

Canellini Beans, Cavlo Nero, Romesco

PORK COLLAR 12.50

Tamworth Pork Collar, Tokyo Turnip, Mustard

BISTECCA 17

Dry Aged Onglet, Porcini Rub, Black Garlic Butter, Calcots

SKREI COD 19

Olives, Almond, Preserved Lemon, Seaweed Butter

CONTORNI

Citrus Bitter Leaf Salad 5

Sprouting Purple Broccoli, 'Nduja 6

House Baked Focaccia 3