

Wagtail

ROOFTOP BAR & RESTAURANT

Bread rolls, daily butter 2.5

Nocellara Green Olives *gf/pb* 6

STARTERS

Baked Scallop Parsley and garlic butter	9 <i>each</i>	Char-grilled Spatchcock Quail Sour cherry molasses, pistachio <i>gf</i>	19
Devon White Crab Black caviar <i>gf</i>	22	Beef Tartare Pickled walnut ketchup, sourdough	18
Sea Trout Crudo Salted gooseberry, elderflower, jalapeño buttermilk <i>gf</i>	17.5	Watermelon, Feta & Mint Salad Hazelnut dukkah, harissa dressing <i>gf/pb</i>	14
Burrata Peach, chilli, basil <i>v</i>	17	Charcuterie Board Selection of cured Italian meats, antipasti, London sourdough	17

MAINS

Roast Cod Loin Isle of Wight tomatoes, black olives, basil	33	Welsh Rump Of Lamb Aubergine miso purée, mint & caper relish <i>gf</i>	42
Line-Caught Sea Bass Crème fraîche and trout roe sauce seashore vegetables <i>gf</i>	38	Grassroots Farm Fillet Of Beef Potato terrine, herb butter, chimichurri <i>gf</i>	48
Grain-Fed Yorkshire Wagyu Cheeseburger Smoked bacon, truffle mayo, red pepper relish caramelised onions	26	Charcoal Grilled Aubergine Beluga lentils, truffle mayo, pomegranate miso dressing <i>pb</i>	22
Pan Roasted Yorkshire Chicken Girrolles, carrot purée, sherry vinegar sauce <i>gf</i>	29	Strozzapretti Giroles, baby spinach, parsley, garlic <i>v</i>	24

SIDES

Thick Cut Chips Add truffle & Parmesan 2 <i>pb</i>	8	Gem Lettuce, Shallot Vinaigrette	8
Tenderstem Broccoli Harissa dressing <i>pb/gf</i>	8	Beef Tomato, Capers Extra Virgin olive oil <i>v/gf</i>	7
Char-grilled Hispi cabbage Caesar dressing	7	New Season Potatoes, Chives <i>v/gf</i>	7
Spinach, Baby Onions, Peas <i>pb/gf</i>	7		

v vegetarian | *pb* plant based | *gf* gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

