

Wagtail

ROOFTOP BAR & RESTAURANT

Bread rolls, daily butter **2.5**

Green olives **5.5**

STARTERS

Goat's cheese, apricot & rosemary onion squash, honey, polenta cracker <i>v</i>	12	Grilled octopus baby potato, paprika, salsify, blood orange	19
Panzanella salad tomato, olives, basil, anchovies, brioche <i>pb available</i>	15	Wood pigeon breast blueberry, carrot, dark chocolate sauce	17
Tuna tartare miso, sake cured quail egg yolk, ponzu	18.5	Charcuterie board selection of British cured meats, antipasti, London sourdough	19

MAINS

Stone Bass clams, peas, beech mushrooms, dashi broth, lobster oil	35	Grain-fed Yorkshire Wagyu cheeseburger smoked bacon, truffle mayo, caramelised onions, thick cut chips	30
Native lobster scallop, courgettes, beurre blanc	48	Venison Wellington truffled mashed potatoes, horseradish, game jus (<i>for two to share</i>)	88
Forest of Dean wild boar pappardelle confit tomato, parsley & Pecorino	25	Celeriac tagliatelle cacio e pepe, roast celeriac, mint crumb <i>pb</i>	23
Herb-crusted chicken smoked chorizo, cannellini beans	29	Seasonal vegetable risotto <i>v, pb available</i>	21
Fillet steak potato terrine, smoked carrot purée, red wine jus	48		

SIDES

Broccoli, parsnip, Stilton <i>v</i>	7	Radicchio & Pecorino romano salad	7
Garden peas, baby onions, Savoy cabbage <i>pb</i>	7	Mashed potatoes, chives <i>v</i>	7
Sweet potatoes & chorizo	7	Truffle & Pecorino chips	8
Confit chestnut mushrooms, chives <i>pb</i>	7	Thick cut chips <i>pb</i>	7

v vegetarian | *pb* plant based

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.

