

Wagtail

BRUNCH MENU

Two-Courses 35 | Three-Courses 39.50

FREE FLOWING PACKAGES

Champagne 39
Joseph Perrier, Cuvée Royale

Prosecco 32
Ca' Del Console Extra Dry, Veneto, Italy NV

All Free-Flowing Packages Include:
Côtes de Provence, Whispering Angel
Marsanne/Rolle, Joie de Vigne, Languedoc, France
Pinot Noir, La La Land, Victoria, Australia
Patrón Spicy Tommy's
Patrón Watermelon Slushy
Moretti beer
Mimosa

SMALL PLATES

Corsican Sea Bass Ceviche
Orange, watermelon radish, chilli *v*

Olive-Fed Yorkshire Wagyu Beef Tartare
Bone marrow mayo, chives

Burrata Caprese
Heritage tomatoes, pesto, sourdough crostini *v*

Grilled Palm Hearts
Avocado, rocket, balsamic vinegar *gf/pb*

BRUNCH

Turkish Eggs
Fried egg, chilli butter, whipped feta *v*

Truffle Bearnaise & Wild Mushroom
Pesto, pecorino, sourdough toast *v*

Avocado Cruffin
Lovage pesto, heirloom cherry tomato,
poached egg, rocket, Parmesan *v*

España Cruffin
Grilled chorizo, poached
egg, Choron sauce

Smokehouse Cruffin
Chapel & Swan smoked salmon,
poached egg, lemon bearnaise

PLATES

Native Blue Lobster & Crayfish Cruffin
Garlic butter, caviar

**Grain-Fed Yorkshire
Wagyu Cheeseburger**

Chicken & Waffle
Sriracha, maple glazed bacon, fried egg

Egg-cellent Steak
160g Grassroots farm sirloin steak,
fried egg, truffled Hollandaise *gf*

Smoked bacon, truffle
mayo, red pepper relish,
caramelised onions

Risotto Primavera
Superstraccia, broccoli *pb/gf*

SWEET

PB & J French Toast
Salted peanut butter ice cream,
blackcurrant jam

Banna Split
Harlequin ice cream,
Chantilly, peanuts

Oops I Dropped The Ice-Cream
Belgian waffle, vanilla ice cream cone,
mixed berries, chocolate sauce

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.

