

# Wagtail

ROOFTOP BAR & RESTAURANT

Amuse bouche  
Petit four served with coffee or tea

## STARTERS

Wood pigeon breast  
blueberry, carrot, dark chocolate sauce

Tuna tartare  
miso, sake cured quail egg yolk, ponzu

Panzanella salad  
tomato, olives, basil, anchovies, brioche *pb available*

Goat cheese apricot and rosemary  
polenta cracker, onion squash, honey *v*

## MAINS

Herb crusted chicken  
smoked chorizo, cannellini beans

Fillet mignon  
potato terrine, smoked carrot puree, red wine sauce  
£10 supplement

Stone Bass  
clams, peas, beech mushroom, dashi broth, lobster oil

Celeriac tagliatelle  
cacio e pepe, roasted celeriac, mint crumb *pb*

## DESSERTS

Apple and marzipan strudel  
almond brittle, blackberries *pb*

Warm orange and cardamom treacle tart  
white chocolate & miso ganache

Guanaja chocolate parfait  
caramelised banana, popcorn, caramel ice cream

£65  
per person

*pb* plant based | *v* vegetarian

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.

