

# Wagtail

ROOFTOP BAR & RESTAURANT

Bread roll and butter **2.5**

## STARTERS

Pork tonnato, capers, burnt leek mayo, smoked tuna anchovy foam

**17** Panzanella salad, tomato, cucumber, olives, capers, basil, anchovies, brioche **16** *pb available*

Aged beef tartare, soy cured egg yolk, shallots, crispy capers

**19** Burrata, rocket crisp, heritage tomato, balsamic pearls **17** *v*

Cured mackerel, grapes, apple, chili, cucumber, coriander vinaigrette

**18.5** Charcuterie board, selection of fine cured meats, cornichons, baby onions, London sourdough **22**

## MAINS

Rack of lamb, potato terrine, lamb shoulder croquette, fermented plum sauce

**45** Pan-roasted stone Bass, peas, broad beans, beurre monte sauce, red cabbage tuile **32**

Herb-crusted chicken, smoked chorizo, cannellini beans

**30** Red mullet crudo linguini, mussel sauce, spicy lobster oil **29**

Fillet mignon, mashed potato, roscoff onion, red wine jus

**59.5** Seasonal vegetable risotto *v*, *pb on request* **19**

## GRILL

Grain-fed Yorkshire Wagyu cheeseburger, smoked bacon, truffle mayo, caramelised onion, parmesan & truffle chips **35**

28 day aged rare breed rib eye from Grassroots farm, Berkshire, served with thick cut chips, herb butter **49.5**

**Sauces:** Béarnaise, chimichurri or peppercorn **3**

## SIDES

Tomato, feta, oregano, balsamic *pb*

**8** Garden peas, pearl onion, baby spinach *pb* **7**

Thick cut chips *pb*

**6** Confit chestnut mushrooms, chives *pb* **7**

Truffle & Parmesan chips *v*

**8** Sweet potato fries, smoky chorizo, fresh parsley **7**

Broccoli, yuzu, chilli *pb*

**7**

*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.

