

# Wagtail

ROOFTOP BAR & RESTAURANT

## DESSERTS

Rhubarb and custard	10
Rhubarb and almond cake, vanilla custard, rhubarb ripple ice cream <i>pb</i>	
Chocolate	10
Cookies and cream mousse, vanilla coconut whip, passion fruit sorbet	
Honeycomb	10
Honeycomb mousse, stewed blueberries, lemon tuille	
Cheeseboard	18
Wookey Hole Cave aged Cheddar (hard), Tunworth (soft), Cropwell Bishop Stilton (blue), biscuits, grapes, celery, spiced pear chutney	

## DIGESTIFS

### sweet wine

### cognac & brandy

	75ml	BTL		50ml
Sauternes, La Fleur d'Or, France 2016	17.2	81	Hennessy VS	16.5
LBV Port, Ferreira, Douro, Portugal 2016	13.2	61	Remy Martin 1738	18.5
Tokaji Late Harvest, Oremus, Tokaj, Hungary 2019	20.2	96	Remy Martin XO	44
			Pisco ABA	12.5
			Torres Brandy	12.5
			Armagnac D'Aquitaine XO 20yo	130
			Hennessy Paradis	235
			Louis XIII	507

## TEA & COFFEE

Green Tea	5	Macchiato	4.5
English Breakfast	5	Latte	5
Earl Grey	5	Cappuccino	5
Peppermint	5	Flat White	5
Chamomile	5	Espresso	3
Red Berries	5	Double Espresso	4
Lapsang Suchong	5	Hot Chocolate	5
		Americano	5

*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.

