

# Wagtail

ROOFTOP BAR & RESTAURANT

Bread rolls, daily butter **2.5**

Nocellara Green Olives *gf/pb* **6**

## STARTERS

Smoked Diver Scallops Peas, kohlrabi	<b>19</b>	Pan-Fried Barbary Duck Breast Swede, orange & honey puree <i>gf</i>	<b>18</b>
Devon White Crab Black caviar <i>gf</i>	<b>22</b>	Olive-Fed Yorkshire Wagyu Beef Tartare Bone marrow mayo, chives	<b>18</b>
Corsican Sea Bass Ceviche Orange, watermelon radish, chilli <i>gf</i>	<b>17.5</b>	Grilled Palm Hearts Avocado, rocket, balsamic vinegar <i>gf/pb</i>	<b>15</b>
Burrata Caprese Heritage tomatoes, pesto, sourdough crostini <i>v</i>	<b>17</b>	Charcuterie Board Selection of cured Italian meats, antipasti, London sourdough	<b>17</b>

## MAINS

Native Lobster Linguini San Marzano tomato bisque, basil oil	<b>35</b>	Welsh Rump Of Lamb Rainbow chard, carrots, lamb jus <i>gf</i>	<b>42</b>
Roast Wild Halibut Grilled artichoke, guanciale, Beurre blanc <i>gf</i>	<b>45</b>	Grassroots Farm Fillet Of Beef Potato terrine, herb butter, chimichurri <i>gf</i>	<b>48</b>
Grain-Fed Yorkshire Wagyu Cheeseburger Smoked bacon, truffle mayo, red pepper relish, caramelised onions	<b>26</b>	Charcoal Grilled Aubergine Beluga lentils, truffle mayo, pomegranate, miso dressing <i>pb</i>	<b>22</b>
Pan Roasted Yorkshire Chicken Chestnut mushroom, carrot puree, Madeira sauce <i>gf</i>	<b>29</b>	Risotto Primavera Superstraccia, broccoli <i>pb/gf</i>	<b>24</b>

## SIDES

Thick Cut Chips Add truffle & Parmesan 2 <i>pb</i>	<b>8</b>	Grilled Baby Gem, Pancetta, Blue Cheese	<b>8</b>
Tenderstem Broccoli, Chilli, Garlic, Yuzu <i>pb/gf</i>	<b>8</b>	Rocket, Radicchio & Parmesan Salad, Balsamic <i>v/gf</i>	<b>7</b>
Sauteed Monks Beard, Shimiji Mushrooms <i>pb/gf</i>	<b>7</b>	New Season Potatoes, Chives <i>v/gf</i>	<b>7</b>
Spinach, Baby Onions, Peas <i>pb/gf</i>	<b>7</b>		

*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.

