

# BRUNCH

Saturday - Sunday

## Free-Flow Packages

### Bubbles 27

Prosecco, Mimosa, Beer

White, Rosé & Red Wine

### Cocktails & Whispering Angel 34

Whispering Angel Rosé, White & Red Wine, Prosecco, Beer

Bloody Mary, Mimosa, Vodka Martini, Tangerine Sour

### Champagne 69

Champagne, Whispering Angel Rosé, White & Red Wine

Prosecco, Beer, Bloody Mary, Mimosa, Vodka Martini

Tangerine Sour

## Two-Courses 37 | Three-Courses 42

Sea trout crudo, pickled fennel, horseradish yoghurt, citrus dressing

Smoked beef tartare, pickled shallot, aged parmesan

Beetroot hummus, feta, walnuts, dill, pitta pb

Grilled smoked bacon, burnt apple, pickled red cabbage

Prawn and caviar cruffin, whisky marie rose, citrus parsley butter

Turkish eggs, sourdough, labneh, vegan nduja v

Fried chicken, waffle, fried egg, kimchi, maple butter

Smoked salmon cruffin, lemon cream cheese, poached egg, hollandaise

Wagtail burger, chilli jelly, caramelised onion, pickles, smoked cheese

Avocado, poached egg, tomato, spiced chilli dressing, waffle v

Sunfire sourdough, vegan feta, confit cherry tomato, harissa dressing pb

Flat iron, rocket, parmesan, béarnaise

Nutella cruffin, whipped cream, hazelnut crumble v

French Toast, blueberry compote, crème fraîche, fresh berries

Dark chocolate mousse, Seville orange curd pb

Chips pb 8

Winter tomatoes, shallots pb 7

Jerusalem artichokes, rosemary pb 7

Glazed carrots, tarragon pb 7

Purple sprouting, harissa dressing pb 7

Winter leaves, anchovy dressing 8

Wagtail



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