

Wagtail

ROOFTOP BAR & RESTAURANT

STARTERS

Olive-Fed Wagyu Beef Tartare
Bone marrow mayo, chives

Burrata Caprese
Heirloom tomatoes, pesto, sourdough crostini *v*

Grilled Palm Hearts
Avocado, rocket, balsamic pearl *gf/pb*

Eggs
Poached eggs, English muffins,
Hollandaise and your choice of spinach,
smoked salmon or bacon

MAINS

Grassroots Farm Sirloin Steak
Free range fried egg, thick cut chips, truffle Hollandaise *gf*

Native Blue Lobster And Crayfish Roll
Garlic butter, thick cut chips

Double Cheeseburger
Classic sauce, caramelised onions,
Cheddar cheese, pickles, thick cut chips *gf*

Risotto Primavera
Superstraccia, broccoli *gf/pb*

SIDES

Spinach, Baby Onions, Peas *gf/pb*

Tenderstem Broccoli, Chilli, Garlic, Yuzu *gf/pb*

Grilled Baby Gem, Pancetta, Blue Cheese

Rocket, Radicchio & Parmesan Salad, Balsamic *gf/v*

BRUNCH

Bottomless Brunch includes 90 minutes of free-flowing drinks

Prosecco, Canal Grando, Bosco, Italy
Côtes de Provence, Whispering Angel
Marsanne/Rolle, Joie de Vigne, Languedoc, France
Pinot Noir, La La Land, Victoria, Australia
Grey Goose Bloody Mary
Grey Goose Peach and Rosemary vodka & Tonic
Moretti beer, Mimosa

Alternatively, you can add free-flowing drinks to any main from our à la carte menu for £50

£40 brunch or £90 bottomless brunch

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.

