

Wagtail

ROOFTOP BAR & RESTAURANT

SET MENU

Five-courses 65

AMUSE-BOUCHE

Chef's palate teaser

STARTERS

Beef Tartare

Pickled walnut ketchup, sourdough

Sea Trout Crudo

Salted gooseberry, elderflower
jalapeño, buttermilk *gf*

Watermelon, Feta & Mint Salad

Hazelnut dukkah, harissa dressing *gf/pb*

Burrata

Peach, chilli, basil *v*

MAINS

Pan Roasted Yorkshire Chicken

Girolles, carrot purée, sherry vinegar sauce *gf*

Lamb Rump

Aubergine miso purée, mint & caper relish *gf*

Line-Caught Sea Bass

Crème fraîche and trout roe sauce
seashore vegetables *gf*

Charcoal Grilled Aubergine

Beluga lentils, truffle mayo, pomegranate
miso dressing *pb*

DESSERTS

Raspberry

Raspberry pavlova, sorbet *v/gf*

Chocolate

Dark chocolate mousse,
Griottine cherries
pistachio *pb*

Speculoos Biscoff Brûlée

Strawberries, salted oat granola

PETIT FOURS

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.

