

# VALENTINE'S MENU

3 courses

## STARTERS

Baked scallops  
*parsley garlic butter*  
*parmesan crumbs*

Spatchcock quail  
*cherry molasses*  
*pistachio*

Jerusalem artichokes  
*burnt apple*  
*black treacle (pb)*

## MAINS

Fallow deer  
*celeriac purée, pickled blackberries*  
*winter leaves*

Sea bass  
*delica squash, tardivo*  
*red wine & brown butter*

Salt-baked celeriac Rossini  
*king oyster mushrooms*  
*black truffle (pb)*

Chateaubriand to share  
*Béarnaise sauce*  
*triple cooked chips 15pp*

## DESSERTS

Dark chocolate espresso opera cake  
*caramel, vanilla ice cream (pb)*

Baked Alaska to share  
*yuzu curd, meringue*

£65

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.  
For full allergen information please ask for the manager



# Wagtail

ROOFTOP BAR & RESTAURANT

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