

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*

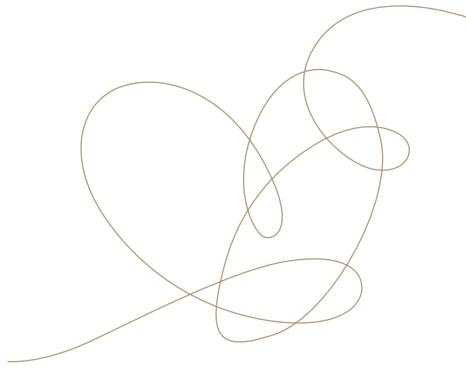
DESSERTS

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

Baked Alaska to share
yuzu curd, meringue

£65

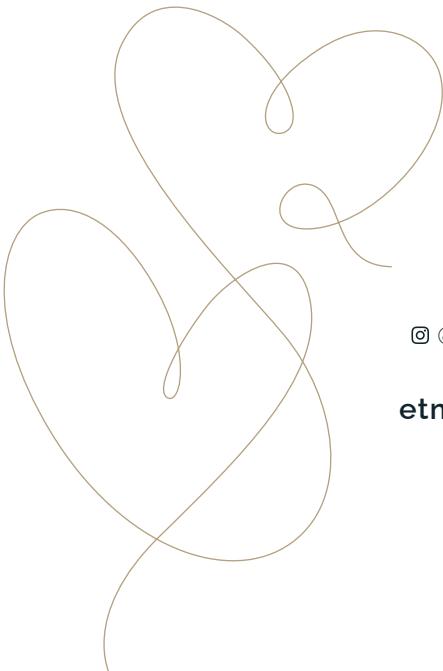
v vegetarian | pb plant based | gf gluten free
All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager



Wagtail

ROOFTOP BAR & RESTAURANT

68 King William Street, London, EC4N 7HR
020 8161 4442 | info@wagtaillondon.com



◎ @WagtailLDN

etmgroup.co.uk

