

# VALENTINE'S MENU

5 courses



## *Smoked salmon blini*

### 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*

*Champagne sorbet (pb, gf)*

### DESSERTS

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

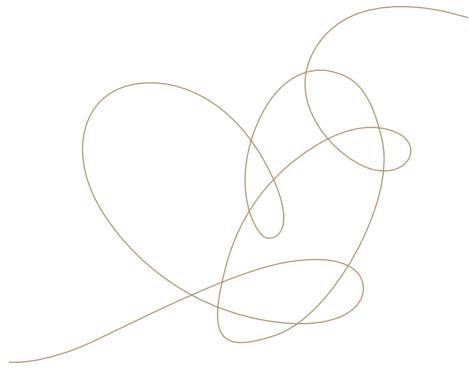
Baked Alaska to share  
*yuzu curd, meringue*

£95



v vegetarian | pb plant based | gf gluten free

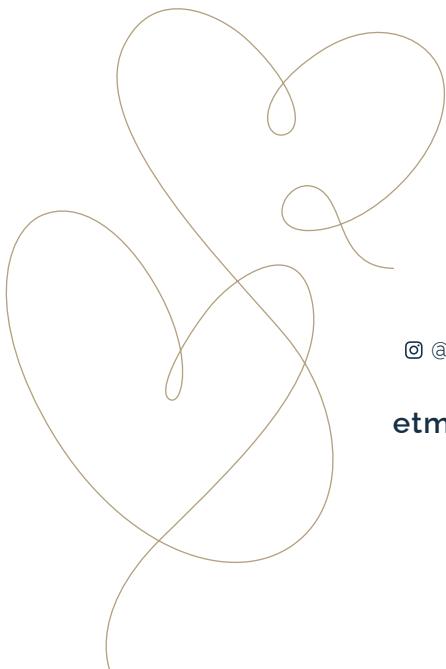
All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.  
For full allergen information please ask for the manager



# Wagtail

ROOFTOP BAR & RESTAURANT

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