

Wagtail

ROOFTOP BAR & RESTAURANT

Bread rolls, daily butter 2.5

Green olives 5.5

STARTERS

Rosary Ash goat's cheese mousse roast pumpkin, balsamic caramelised onion, pumpkin seeds <i>v</i>	12	Beetroot cured Scottish salmon baby beets, pickled cucumber, wholegrain mustard dressing	16
Panzanella salad tomato, olives, basil, anchovies, brioche <i>pb available</i>	16	Pressed Barbary duck terrine smoked duck breast, cranberry relish, sourdough crisps	17
Grilled Octopus baby potato, paprika, salsify, blood orange	19	Charcuterie board selection of British cured meats, antipasti, London sourdough	19

MAINS

Roast celeriac wild mushrooms, black cabbage, truffle jus <i>pb</i>	23	Herb-crusted chicken smoked chorizo, cannellini beans	30
Roast Peterhead cod crushed new potatoes, creamed leeks, preserved lemon	30	Slow cooked British beef short ribs creamed mashed potatoes, braised red cabbage, red wine jus	35
Forest of Dean wild boar pappardelle confit tomato, parsley & Pecorino	25	Fillet steak potato terrine, smoked carrot purée, red wine sauce	48

SIDES

Broccoli, parsnip, Stilton <i>v</i>	7	Radicchio & Pecorino romano salad	7
Garden peas, baby onions, Savoy cabbage <i>pb</i>	7	Mashed potatoes, chives <i>v</i>	7
Sweet potatoes & chorizo	7	Truffle & Pecorino chips	8
Confit chestnut mushrooms, chives <i>pb</i>	7	Thick cut chips <i>pb</i>	7

v vegetarian | *pb* plant based

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.

