

Wagtail

ROOFTOP BAR & RESTAURANT

Bread and salted butter **2.5**

STARTERS

Grilled octopus, baby potato, paprika, salsify, blood orange	19	Panzanella salad, tomato, olives, basil, anchovies, brioche <i>pb available</i>	15
Wood pigeon breast, blueberry, carrot, dark chocolate sauce	17	Goat cheese apricot and rosemary, polenta cracker, onion squash, honey <i>v</i>	12
Tuna tartare, miso, sake cured quail egg yolk, ponzu	18.5	Charcuterie board, selection of British cured meats, antipasti, London sourdough	19

MAINS

Venison Wellington to share, truffled mash potato, horseradish, red wine sauce	88	Stone Bass, clams, peas, beech mushroom, dashi broth, lobster oil	35
Herb-crusted chicken, smoked chorizo, cannellini beans	29	Grain-fed Yorkshire Wagyu cheeseburger, smoked bacon, truffle mayo, caramelised onion, thick cut chips	30
British wild boar pappardelle, confit tomato, parsley & pecorino foam	25	Celeriac tagliatelle, cacio e pepe, roasted celeriac, mint crumb <i>pb</i>	23
Native lobster, scallop, courgette, burre blanc	48	Seasonal vegetable risotto <i>v, pb available</i>	21
Fillet mignon, potato terrine, smoked carrot puree, red wine sauce	48		

SIDES

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

pb plant based | *v* vegetarian

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.

