

Wagtail

ROOFTOP BAR & RESTAURANT

Bread and salted butter **2.5**

STARTERS

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

MAINS

Herb-crusted chicken, smoked chorizo, cannellini beans	30	Fillet mignon, potato terrine, smoked carrot puree, red wine sauce	48
British wild boar pappardelle, confit tomato, parsley & pecorino foam	25	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	Roast celeriac, wild mushrooms, black cabbage, truffle jus <i>pb</i>	23

SIDES

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

