

# Wagtail

## BRUNCH MENU

**Two-Courses 35 | Three-Courses 39.50**

### FREE FLOWING PACKAGES

Champagne 39  
Joseph Perrier, Cuvée Royale

Prosecco 32  
Ca' Del Console Extra Dry, Veneto, Italy NV

All Free-Flowing Packages Include:  
Côtes de Provence, Whispering Angel  
Marsanne/Rolle, Joie de Vigne, Languedoc, France  
Pinot Noir, La La Land, Victoria, Australia

Patrón Spicy Tommy's  
Patrón Watermelon Slushy  
Moretti beer  
Mimosa

### SMALL PLATES

Corsican Sea Bass Ceviche  
Orange, watermelon radish, chilli *v*

Olive-Fed Yorkshire Wagyu Beef Tartare  
Bone marrow mayo, chives

Burrata Caprese  
Heritage tomatoes, pesto, sourdough crostini *v*

Grilled Palm Hearts  
Avocado, rocket, balsamic vinegar *gf/pb*

### BRUNCH

Turkish Eggs  
Poached eggs, sourdough,  
chilli butter, whipped feta *v*

España Cruffin  
Grilled chorizo, poached  
egg, Choron sauce

Truffle Bearnaise & Wild Mushroom  
Pesto, pecorino, sourdough toast *v*

Avocado Cruffin  
Lovage pesto, heirloom cherry tomato,  
poached egg, rocket, Parmesan *v*

Smokehouse Cruffin  
Chapel & Swan smoked salmon,  
poached egg, lemon bearnaise

### PLATES

Native Blue Lobster & Crayfish Cruffin  
Garlic butter, caviar

Grain-Fed Yorkshire  
Wagyu Cheeseburger

Chicken & Waffle  
Sriracha, maple glazed bacon, fried egg

Egg-cellent Steak  
160g Grassroots farm sirloin steak,  
fried egg, truffled Hollandaise *gf*

Smoked bacon, truffle  
mayo, red pepper relish,  
caramelised onions

Risotto Primavera  
Superstraccia, broccoli *pb/gf*

### SIDES

Thick Cut Chips 8  
*Add truffle & Parmesan 2*

Spinach, Baby Onions, Peas *pb/gf 7*

Tenderstem Broccoli, Chilli, Garlic, Yuzu *pb/gf 8*

Rocket, Radicchio &  
Parmesan Salad, Balsamic 7

### SWEET

PB & J French Toast  
Salted peanut butter ice cream,  
blackcurrant jam

Banna Split  
Harlequin ice cream,  
Chantilly, peanuts

Oops I Dropped The Ice-Cream  
Belgian waffle, vanilla ice cream cone,  
mixed berries, chocolate sauce

*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. 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.

