

ALPINE BRUNCH

Free-Flow Packages

Bubbles 27

Prosecco, Mimosa, Beer
White, Rosé & Red Wine

Cocktails & Whispering Angel 34

Whispering Angel Rosé, White & Red Wine, Prosecco, Beer
Bloody Mary, Mimosa, Grey Goose Martini, Tangerine Sour

Champagne 69

Champagne, Whispering Angel Rosé, White & Red Wine
Prosecco, Beer, Bloody Mary, Mimosa, Grey Goose Martini
Tangerine Sour

Two-Courses 37 | Three-Courses 42

Sea trout crudo, pickled fennel, horseradish yoghurt, citrus dressing
Smoked beef tartare, pickled shallot, aged parmesan
Beetroot hummus, feta, walnuts, dill, pitta pb
Grilled smoked bacon, burnt apple, pickled red cabbage
Prawn and caviar cruffin, whisky marie rose, citrus parsley butter
Turkish eggs, sourdough, labneh, vegan nduja v

La Folie Douce Croque Madam, black truffle, ham and fried egg
Fried chicken, waffle, fried egg, kimchi, maple butter
Smoked salmon cruffin, lemon cream cheese, poached egg, hollandaise
Wagtail burger, chilli jelly, caramelised onion, pickles, smoked cheese
Avocado, poached egg, tomato, spiced chilli dressing, waffle v
Sunfire sourdough, vegan feta, confit cherry tomato, harissa dressing pb
Flat iron, rocket, parmesan, béarnaise

Nutella cruffin, whipped cream, hazelnut crumble v
French Toast, blueberry compote, crème fraîche, fresh berries
Dark chocolate mousse, Seville orange curd pb

Chips pb 8
Winter tomatoes, shallots pb 7
Jerusalem artichokes, rosemary pb 7
Glazed carrots, tarragon pb 7
Purple sprouting, harissa dressing pb 7
Winter leaves, anchovy dressing 8

Wagtail



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