

SET LUNCH

Two-Courses 32 | Three-Courses 35

Includes a glass of **Château Sainte Marguerite Rosé**
or Daisy Spritz *Château Sainte Marguerite, St-Germain, soda water*

Starter

Charentais melon, air-dried ham, mint **gf**

Burrata, Romana courgettes, basil, mint oil, chilli **v**

Baked golden beetroot, feta, golden raisins, Chardonnay dressing **pb gf**

Main

Cod, smoked fish sauce, trout roe, pickled cucumber and dill **gf**

Roast miso aubergine, pomegranate, coconut yoghurt & pistachio dukkah **pb, gf**

Roast chicken breast, leeks, girolles, sherry vinegar sauce **gf**

Dessert

Almond cake, strawberries, coconut and elderflower **pb**

Tiramisu **v**

**CHÂTEAU
SAINTE MARGUERITE**
CRU CLASSÉ CÔTES DE PROVENCE

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.



Wagtail

Summer *Served*

Château Sainte Marguerite Rosé

Côtes de Provence, France

Glass 18

Bottle 68

Magnum 140

Double Magnum 260

Daisy Spritz 16.50

Château Sainte Marguerite,

St~Germain, soda water

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