

Wagtail

ROOFTOP BAR & RESTAURANT

MENU

Honouring the very best of
British seasonal produce.



68 King William Street,
EC4N 7HR
wagtailondon.com

STARTERS

Native lobster <i>Castelfranco, Isle of Wight tomato and tarragon mustard</i>	22
Wagyu bresaola <i>Asparagus, pomegranate and lemon emulsion</i>	14
Langoustine gazpacho <i>Tarragon oil</i>	16
Aubergine carpaccio (pb) <i>Candied tomato, basil and Marcona almonds</i>	12
Hand dived scallops <i>Broccoli, baby fennel and fennel pollen</i>	18

MAINS

Olive fed Wagyu rib-eye <i>Pont Neuf potato, Roscoff onion and peppercorn sauce</i>	75
English grass fed sirloin <i>Roscoff onion, triple cooked chips and peppercorn sauce</i>	42
Roasted cod loin <i>Lemon oil mash potato, Taggiasca olives, broccoli purée and Trombetta courgette</i>	28
Artichoke risotto (v) (pb available) <i>Truffle, lemon confit and seasonal vegetables</i>	28
Rack of lamb <i>Baby aubergine, Romesco sauce and Marcona almond</i>	42
Seared Halibut <i>Seasonal vegetables and mussel velouté</i>	38

SIDES

Triple cooked chips (v) <i>Truffle and Parmesan</i>	8
Char-grilled baby gem <i>Anchovy dressing</i>	7
Asparagus (pb) <i>Pomegranate and yuzu</i>	7

(v) vegetarian | (pb) plant based

Please ask for our vegetarian and plant based specials of the day.

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 or visit our website.