



# TERRACE MENU

# TERRACE FOOD MENU

## SNACKS

Green Nocellara olives (pb) 5.5

Smoked almonds (pb) 5

Chilli mix (pb) 5

*Wasabi peas, chilli soft corn,  
chilli giant corn, chilli rice crackers*

Pistou nut mix (pb) 6

*Broad beans, peanuts & cashews  
hand-roasted for an authentic basil  
pesto taste*

Thick cut chips (pb) 6

Truffle & parmesan chips (v) 7

## TO SHARE

Charcuterie board 21

*Selection of fine cured meats,  
cornichons, baby onions,  
London sourdough*

## SMALL PLATES

Cured steelhead trout gravadlax 15

*Rye bread crumb, lemon,  
pickled vegetables*

35 day dry aged ribeye tataki 17

*Burnt leek mousse*

Crispy polenta (v) 7

*Blue cheese*

## SLIDERS

Native lobster & crayfish roll 17

Cheeseburger slider, truffle mayo 15

Grilled chicken slider 15

*Crispy bacon, Caesar mayonnaise*

Vegetarian merguez hot dog,  
tzatziki (v) 15

# BEER

Heineken Silver 4% 6.5

Morreti 4.6% 6.5

APA Brixton 6% 6.5

Lost & Grounded Keller Pils 4.8% 6.5

Urban Orchard Apple Cider 4.5% 6.5

No Worries Pale Ale 0.5% 6

Lucky Saint Unfiltered Lager 0.5% 6

# SOFT

Schweppes Lemonade 3

Schweppes Slim Line Tonic 3

Schweppes Tonic 3

Schweppes Ginger Ale 3

Schweppes Soda Water 3

London Essence Peach & Jasmine 4

London Essence Ginger Beer 4.5

London Essence Tonic 4

Jarr Passion Fruit Kombucha 6

3 Cents Pink Grapefruit 4.5

Coke 4

Coke Zero 4

Diet Coke 4

Everleaf Marine 5

Everleaf Forest 5

Everleaf Mountain 5

Seedlip Garden 5

Kingsdown Still 5

Kingsdown Sparkling 5

Red Bull, Original, Tropical, Watermelon, SF 4.5

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.

Range of cigars available,  
please ask your server.

A discretionary 12.5% service charge will be added to your final bill.

## BY THE GLASS

### SPARKLING

	125ml	BTL
Joseph Perrier, Cuvée Royale Châlons-en-Champagne, France NV	16.5	76
Joseph Perrier, Cuvée Rosé Châlons-en-Champagne, France NV	19	110
Nyetimber, Classic Cuvée West Sussex, UK NV	18	95
Nyetimber, Rosé West Sussex, UK NV	22	115

### WHITE

	175ml	BTL
Marsanne/Rolle, Joie de Vigne Languedoc, France	10.5	38
Sauvignon Blanc, Hunter's Marlborough, New Zealand	15	56
Picpoul de Pinet, Saint Clair Luvignac, France	12	44
Pinot Bianco, Quercus Goriška Brda, Slovenia	11	40
Pinot Gris XIV, Pulenta Estate Mendoza, Argentina	11.8	43
Albariño, Sobre Lías, Casal Caeiro Rias Baixas, Spain	14.3	53

### ROSÉ

Côtes de Provence, Prestige Château de Minuty, France	18.3	69
Negroamaro Rosato, Calafuria, Tormaresca Puglia, Italy	15	56

### RED

Malbec, Bodega La Flor, Pulenta Mendoza, Argentina	13.8	51
Pinot Noir, La La Land Victoria, Australia	12	44
Montepulciano d'Abruzzo Montipagano Umani Ronchi, Italy	11.3	41
Primitivo, Nèprica, Tormaresca Puglia, Italy	12.3	45
Château Beaumont Haut-Médoc, France	21.5	77
Merlot, Elgin Vintners Elgin, South Africa	16.8	63
Saint-Joseph, La Source, Ferraton France	20	76

## ROSÉ WINE

### FRESH & DELICATE

	BTL
Côtes de Provence, Prestige Château de Minuty, France	69
Côtes de Provence, Les Clans Château D'Esclans, France	200

### ROBUST & POWERFUL

Negroamaro Rosato, Calafuria, Tormaresca Puglia, Italy	56
"A" Rosato, Fattoria Aldobrandesca Tuscany, Italy	86

### LARGE FORMAT

Negroamaro Rosato, Calafuria, Tormaresca, (Magnum) Puglia, Italy	125
Côtes de Provence, Prestige, (Magnum) Château de Minuty, France	140
Côtes de Provence, Rose et Or, (Double Magnum) Château de Minuty, France	300
Côtes de Provence, 281, (Magnum) Château de Minuty, France	260

*Please ask your server to see our full spirits and wine lists.*

Range of cigars available,  
please ask your server.

*A discretionary 12.5% service charge will be added to your final bill.*

# CHAMPAGNE AND SPARKLING

## CHAMPAGNE

	<i>BTL</i>
Drappier, Carte d'Or Urville, France NV	95
Jacquesson, Cuvée 746 Dizy, France 2016	170
Joseph Perrier, Cuvée Royale Châlons-en-Champagne, France NV	76
Bollinger, Special Cuvée Ay, France NV	120
Louis Roederer, Cristal Reims, France 2014	400
Krug, Grande Cuvée Reims, France NV	350
Perrier-Jouët, Belle Époque Rosé Épernay, France 2013	400
Joseph Perrier, Cuvée Royale Rosé Châlons-en-Champagne, France NV	110

## SPARKLING WINE

	<i>BTL</i>
Prosecco Superiore D.O.C.G., Della Vite, Valdobbiadene, Italy	60
Prosecco Rosé Superiore D.O.C.G., Della Vite, Valdobbiadene, Italy	65
Nyetimber, Classic Cuvée West Sussex, UK	95
Nyetimber, 1086 Prestige Cuvée West Sussex, UK 2010	250
Nyetimber, Rosé West Sussex, UK	115
Franciacorta, Cuvée Prestige Edizione 43, Ca' del Bosco Italy 2018	95

## LARGE FORMAT

	<i>BTL</i>
Drappier, Carte d'Or, (Magnum) Urville, France NV	200
Joseph Perrier, Cuvée Royale, (Magnum) Châlons-en-Champagne, France NV	170
Joseph Perrier, Cuvée Royale, (Jeroboam) Châlons-en-Champagne, France NV	450
Joseph Perrier, Cuvée Royale, (Methuselah) Châlons-en-Champagne, France NV	750

# NORDIC NIGHTS COCKTAILS

<b>MERRY DANCER</b>	17
Grey Goose vodka, LBV port, blackberry liqueur, lemon juice, Joseph Perrier Champagne	
<b>AURORA</b>	17
Grey Goose vodka, Aperol, strawberry liqueur, passion fruit syrup, pineapple juice	
<b>COOL AND WARM</b>	17
Grey Goose vodka, maple syrup, star anise, cinnamon, ginger beer, served hot	
<b>NORTHERN SKY</b>	17
Grey Goose La Poire vodka, Mozart dark & white chocolate liqueur, Cointreau, Bitter Truth Aztec chocolate and orange bitters	

**Wagtail**  
ROOFTOP BAR & RESTAURANT



# COCKTAILS

<b>MARACUJA</b>	16
Vodka, vanilla grass, stone fruit nectar, passion fruit kombucha	
<b>INDIGO</b>	15
Vodka, beetroot & raspberry shrub, lemon	
<b>GOLD</b>	15
Coconut rum, vanilla & passion fruit cordial, pineapple, bitters	
<b>BLUSH</b>	16
Mezcal, Cointreau, white port, grapefruit soda	
<b>RUBY</b>	16
Pineapple gin, cherry & lemon cordial, Della Vite Prosecco	
<b>CHILLI</b>	16
Tequila Blanco, mezcal, Ancho reyes, agave nectar, hazelnut, chilli & lime	

Range of cigars available, please ask your server.

A discretionary 12.5% service charge will be added to your final bill.