

Wagtail

ROOFTOP BAR & RESTAURANT

STARTERS

Burrata,
rocket crisp , heritage tomato, balsamic pearls *v*

Aged beef tartare
Soy cured egg yolk, shallot, crispy capers

Panzanella salad,
tomato, cucumber, olives, capers, basil,
anchovies, brioche
pb available

Eggs Benedict
Poached eggs, English muffins, Hollandaise and
your choice of spinach, smoked salmon or bacon

MAINS

Sirloin steak
Free range fried egg, thick cut chips, truffle
Hollandaise

Double cheeseburger
Classic sauce, caramelised onions,
Cheddar cheese, pickles, thick cut chips

Native Blue lobster and crayfish roll
Thick cut chips

Seasonal vegetable risotto
v and pb on request

SIDES

sauteed green peas,
pearl onion, baby spinach *pb*

Confit mushrooms,
chives *pb*

Broccoli, yuzu, chilli *pb*

Tomato, feta, oregano, balsamic *pb*

Bottomless Brunch includes 90 minutes of free-flowing drinks:

Prosecco, **Canal Grando, Bosco, Italy**

Côtes de Provence, **Whispering Angel**

Marsanne/Rolle, **Joie de Vigne, Languedoc, France**

Pinot Noir, **La La Land, Victoria, Australia**

Grey Goose Bloody Mary

Grey Goose Peach and Rosemary vodka & Tonic

Moretti beer, Mimosa

Alternatively, you can add bottomless drinks to any main from our à la carte menu for £50

£40 brunch or £90 bottomless brunch

pb plant based | *v* vegetarian

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.

