

Wagtail

ROOFTOP BAR & RESTAURANT

STARTERS

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

Cured mackerel,
grapes, apple, chili, cucumber, coriander vinaigrette

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

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

MAINS

Herb crusted chicken,
smoked chorizo, cannellini beans

Rack of lamb,
potato terrine, lamb shoulder croquette, fermented plum sauce

Pan- roasted stone Bass,
peas , broad beans , beurre monte sauce, red cabbage tuile

Seasonal vegetable risotto *v, pb on request*

DESSERTS

Rhubarb and custard
Rhubarb and almond cake, vanilla custard, rhubarb ripple ice cream *pb*

Chocolate
Cookies and cream mousse, vanilla coconut whip, passion fruit sorbet

Honeycomb
Honey comb mousse, stewed blueberries, lemon tuile

£65
per person

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.

