

# Wagtail

ROOFTOP BAR & RESTAURANT

## VALENTINE'S SET MENU



### STARTERS

Slow cooked aubergine

*Tamarind, roast onion, Eryngii mushroom, white bean purée (pb)*

King scallop ceviche

*Herring caviar, cucumber, red chilli, lemon jelly*

Wild venison tartare

*Soy cured egg yolk, shallots, crispy capers*

### MAINS

Pan seared fillet mignon

*Charred endive, potato purée, honey carrots, bone marrow sauce*

Wild Brixham turbot

*Smoked broth, charred vegetables*

Celeriac fondant

*Wild mushrooms, Granny Smith, winter truffle (pb)*

### DESSERTS

Strawberries & chocolate

*White chocolate & strawberry delice, dark chocolate & rose crèmeux*

Chocolate

*Dark chocolate caramel tart, glazed strawberries, vanilla Chantilly (pb)*

Sticky toffee pudding

*Butterscotch sauce, vanilla ice cream*

Petit fours

*Strawberry champagne truffles*

£95 per person

*(pb) plant based*

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.