

# Wagtail

ROOFTOP BAR & RESTAURANT

Bread roll and butter 2.5

## STARTERS

Pressed Barbary duck terrine <i>Smoked duck breast, cranberry relish, sourdough crisps</i>	18.5	Creamed cauliflower soup (pb) <i>Truffle dressing</i>	10
Wild venison tartare <i>Soy cured egg yolk, shallots, crispy capers</i>	19	Burrata (v) <i>Pumpkin relish, pumpkin seed granola</i>	17
Beetroot cured Scottish salmon <i>baby beets, pickled cucumber, wholegrain mustard dressing</i>	18	Charcuterie board <i>Selection of fine cured meats, cornichons, baby onions, London sourdough</i>	21

## MAINS

Slow cooked Welsh lamb shoulder <i>Creamed mashed potatoes, braised red cabbage, minted lamb jus</i>	35	Roast Atlantic cod <i>Samphire, crushed potatoes, creamed leeks, preserved lemon</i>	30
Pan fried Lincolnshire pheasant <i>Leg croquette, parsnip purée, bacon jam, pickled blackberries</i>	28	Roast celeriac <i>Wild mushrooms, cavolo nero, chestnut sauce</i>	20
White crab linguini <i>Chilli, lemon, fresh herbs</i>	29		

## GRILL

35 day dry aged rare breed beef from Lyons Hill farm, Dorset.  
*Served with thick cut chips and herb butter*

350g Dry aged sirloin chop (on-the-bone)	49.5
250g Dry aged rib-eye	45.5

## SAUCES

Béarnaise, chimichurri or peppercorn | 3

## SIDES

Broccoli, yuzu, chilli (pb)	7	Confit chestnut mushrooms, chives (pb)	7
Kale, feta & pomegranate salad, <i>raspberry vinaigrette (pb)</i>	7.5	Truffle mac & cheese (v)	7
Thick cut chips (pb)	6	Truffle & Parmesan chips (v)	8
		Crispy polenta cake, <i>Blue cheese sauce (v)</i>	7

(v) vegetarian | (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.