

Wagtail

ROOFTOP BAR & RESTAURANT

STARTERS

Burrata (v) Roast beetroot salad, mint breadcrumbs, walnut and caper vinaigrette	15	Pumpkin raviolo (v) Sage butter, Parmesan	11
Beef tartare Soy cured egg yolk, capers, shallots	16	Sea bass ceviche Passion fruit dressing	13
Spiced shrimp on toast Nutmeg butter, sourdough	20	Aubergine tempura (pb) Spring onion tofu sauce, sweet soy dressing	10
		Seared Devon scallops Confit garlic, toasted seaweed	16

MAINS

Fillet of cod New patatas bravas, chorizo, tomato sauce	27	Roast guinea fowl breast Green lentils, red wine jus	30
Whole Scottish lemon sole Lemon and caper butter	46	Miso and sesame rocket salad (pb) Clementines and crispy wontons	18
Seasonal vegetable risotto (v)	19		

GRILL

Grass-fed sirloin 250g	40	Pan-seared veal chop Garlic, thyme and mushroom sauce	38
Olive-fed English Wagyu rib-eye 200g	75	Wagtail's butcher burger Available for lunch only Smoked bacon, chipotle and roasted onion mayo	20
White Park Chateaubriand 600g (to share)	125		

Choice of sauce: Peppercorn | Béarnaise | Mushroom cream 3

SIDES

Lobster XO 10	Baby new potatoes (v) 7 Herb butter	Tenderstem broccoli (pb) 7 Red chilli, garlic, yuzu dressing
Thick cut chips (v) 6 Add truffle and Parmesan 2	XO Mac & cheese 7 Mature Cheddar and Parmesan	Char-grilled baby gem 7 Anchovy dressing
Heritage tomato salad (pb) 8 Pickled shallots		

This Christmas, we're hosting London's finest celebrations -
cocktail and canapé parties, Christmas feasts and full private venue hires.
Escape to the skies with us this festive season.

(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.