

Wagtail

ROOFTOP BAR & RESTAURANT

Daily selection of bread rolls, butter 7

STARTERS

Roast bone marrow <i>Porcini crumble, cucumber, shiitake, pistachio Béarnaise</i>	15	Burrata (v) <i>Basil sourdough, pumpkin purée</i>	16
Wild venison tartare <i>Soy cured egg yolk, shallots, crispy capers</i>	18.5	Charcuterie board <i>Selection of fine cured meats, cornichons, baby onions, London sourdough</i>	21
Salmon & prawn ballotine <i>Wasabi mayo, lemon</i>	19.5		
Salt baked celeriac (pb) <i>Burnt leek mousse, herb oil</i>	12.5		

MAINS

Welsh lamb ragu <i>Paccheri pasta, Parmesan foam, rosemary</i>	24	Wild Suffolk venison loin <i>Fondant potatoes, radicchio, beetroot purée, red wine jus</i>	42
Roast Barbary duck breast <i>Honey glazed parsnips, broccoli purée, sour cherry sauce</i>	28	Peterhead cod <i>Mussels, saffron, parsley sauce</i>	26
		Daily changing seasonal risotto (v) <i>(pb on request)</i>	19

GRILL

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

350g Dry aged sirloin chop (on-the-bone)	49.5	Double cheeseburger (Lunch only)	20
250g Dry aged rib-eye	45.5	<i>Cheddar, caramelised onions, pickles, classic sauce, thick cut chips</i>	

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)	7
		Polenta cake,	7
		<i>Blue cheese sauce (v)</i>	

(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.