

Wagtail

ROOFTOP BAR & RESTAURANT

APERITIFS

Joseph Perrier Champagne | 16.5
Cuvée Royale, France NV

Negroni | 15
Aperol spritz | 15

STARTERS

Burrata (v) 16
English heritage tomatoes, balsamic

Tuna and watermelon tartare 20
Sesame, mango

Beef carpaccio 18
*Red radish, carrot relish,
citrus soy dressing*

Cold Isle of Barra langoustines 35
Chimichurri

Quinoa and sour cherry ceviche (pb) 12
Tahini

Charcuterie board 20
*Selection of fine cured meat with
cornichons, pickled baby onions*

MAINS

Seared sea bass 30
*Mange tout, shimeji mushrooms,
kohlrabi and dill relish,
romesco sauce*

British lamb rump 40
*Fennel, tomato, pearl onions,
baby carrots, red wine jus*

Free range chicken supreme 28
*Asparagus, green peas, creamed
tarragon sauce*

Spinach and ricotta tortellini 15/25
Fresh peas, Parmesan

Seasonal risotto (v) (pb on request) 19

GRILL

Steaks come with choice of sides and sauce

Dry aged sirloin chop 350g 55

Fillet 200g 60

Dry aged rib-eye 250g 50

Double cheeseburger (lunch only) 20
*Classic sauce, caramelised
onions, Cheddar cheese,
pickles, thick cut chips*

SAUCES

Béarnaise, chimichurri or peppercorn | 3

SIDES

Thick cut chips (v) 6
Add truffle and Parmesan 2

Sauteed zucchini 7
Lovage pesto

Tenderstem broccoli (pb) 7
Chilli, garlic

Butterhead leaf salad (pb) 7
Vinaigrette

Tomato and Feta salad (pb) 8
Balsamic dressing

Mac & cheese (v) 7
Crispy shallots

(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.