

# Wagtail

ROOFTOP BAR & RESTAURANT

## STARTERS

Burrata (v) Roast beetroot salad, mint breadcrumbs, walnut and caper vinaigrette	15	Aubergine tempura (pb) Spring onion tofu sauce, sweet soy dressing	10
Beef tartare Soy cured egg yolk, capers, shallots	16	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
Seasonal vegetable risotto (v)	19	Miso and sesame rocket salad (pb) Clementines and crispy wontons	18

## GRILL

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

Choice of sauce: Peppercorn | Béarnaise | 3

## SIDES

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

(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.