

# Wagtail

ROOFTOP BAR & RESTAURANT

## SET MENU

### STARTERS

Pressed Barbary duck terrine

*Smoked duck breast, cranberry relish, sourdough crisps*

Beetroot cured Scottish salmon

*Baby beets, pickled cucumber, wholegrain mustard dressing*

Burrata

*Pumpkin relish, pumpkin seed granola (v)*

Creamed cauliflower soup

*Truffle dressing (pb)*

### MAINS

Pan fried Lincolnshire pheasant leg croquette

*Parsnip purée, bacon jam, pickled blackberries*

Slow cooked Welsh lamb shoulder

*Creamed mashed potatoes, braised red cabbage, minted lamb jus*

Roast Atlantic cod

*Samphire, crushed potatoes, creamed leeks, preserved lemon*

Roast celeriac

*Wild mushrooms, cavolo nero, chestnut sauce (pb)*

### DESSERTS

Sticky toffee pudding

*Butterscotch sauce, vanilla ice cream*

Pear & almond frangipane tart

*Crème fraîche*

Chocolate & orange tart

*Vanilla ice cream (pb)*

£65 per person



(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.