

# Wagtail

ROOFTOP BAR & RESTAURANT

## APERITIFS

Joseph Perrier Champagne | 16.5  
*Cuvée Royale, France NV*

Negroni | 15  
Aperol spritz | 15

## STARTERS

Burrata (v) 15  
*Yellow mooli, focaccia  
croutons, dill*

Quinoa and sour cherry ceviche (pb) 12  
*Tahini*

Seared Devon scallops 16  
*Confit garlic, toasted seaweed*

Beef carpaccio 18  
*Pear, radish, carrot, citrus, soy*

Cauliflower steak (pb) 14  
*Lentil dahl, romesco*

Grilled prawns 18  
*Avocado, chilli, yuzu*

## MAINS

Roasted monkfish 35  
*Celeriac, shimeji mushroom, sake*

Corn fed chicken 28  
*Caramelised fennel, smoked  
carrot, red wine jus*

Seasonal risotto (v) (pb on request) 19

White crab linguine 16/28

Rump of British lamb 38  
*Aubergine, tenderstem  
broccoli, miso*

## 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

Hand cut chips 6  
*Add truffle and Parmesan 2*

Tenderstem broccoli (pb) 7  
*Chilli, garlic*

Summer garden pesto with  
zucchini and lovage 7

Thyme and garlic roasted  
mushrooms (pb) 7

Mac & cheese (v) 7

Butterhead leaf salad (pb) 7

Heritage tomato salad (pb) 8

(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.