



TERRACE MENU



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TERRACE FOOD MENU

SNACKS

Green Nocellara olives (pb) 5.5

Smoked almonds (pb) 5

Chilli mix (pb) 5

*Wasabi peas, chilli soft corn,
chilli giant corn, chilli rice crackers*

Pistou nut mix (pb) 6

*Broad beans, peanuts & cashews
hand-roasted for an authentic basil
pesto taste*

Thick cut chips (pb) 6

Truffle & parmesan chips (v) 7

TO SHARE

Charcuterie board 21

*Selection of fine cured meats,
cornichons, baby onions,
London sourdough*

SMALL PLATES

Cured steelhead trout gravadlax 15

*Rye bread crumb, lemon,
pickled vegetables*

35 day dry aged ribeye tataki 17

Burnt leek mousse

Crispy polenta (v) 7

Blue cheese

SLIDERS

Native lobster & crayfish roll 17

Cheeseburger slider, truffle mayo 15

Grilled chicken slider 15

Crispy bacon, Caesar mayonnaise

Vegetarian merguez hot dog,
tzatziki (v) 15

BEER

Heineken Silver 4% 7

Morreti 4.6% 7

APA Brixton 6% 7

Lost & Grounded Keller Pils 4.8% 7

Urban Orchard Apple Cider 4.5% 7

No Worries Pale Ale 0.5% 6

Lucky Saint Unfiltered Lager 0.5% 6

SOFT

Schweppes Lemonade 3

Schweppes Slim Line Tonic 3

Schweppes Tonic 3

Schweppes Ginger Ale 3

Schweppes Soda Water 3

London Essence Peach & Jasmine 4

London Essence Ginger Beer 4.5

London Essence Tonic 4

Jarr Passion Fruit Kombucha 6

3 Cents Pink Grapefruit 3.5

Coke 4

Coke Zero 4

Diet Coke 4

Everleaf Marine 6.6

Everleaf Forest 5

Everleaf Mountain 5

Kingsdown Still 5

Kingsdown Sparkling 5

Red Bull, Original, Tropical, Watermelon, SF 4.5

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 or visit our website.

Range of cigars available,
please ask your server.

A discretionary 12.5% service charge will be added to your final bill.

BY THE GLASS

SPARKLING

	125ml	BTL
Joseph Perrier, Cuvée Royale Châlons-en-Champagne, France NV	16.5	76
Joseph Perrier, Cuvée Rosé Châlons-en-Champagne, France NV	19	110
Nyetimber, Classic Cuvée West Sussex, UK NV	18	95
Nyetimber, Rosé West Sussex, UK NV	22	115

WHITE

	175ml	BTL
Marsanne/Rolle, Joie de Vigne Languedoc, France	10.5	38
Sauvignon Blanc, Hunter's Marlborough, New Zealand	15	56
Picpoul de Pinet, Saint Clair Luvignac, France	12	44
Pinot Bianco, Quercus Goriška Brda, Slovenia	11	40
Pinot Gris XIV, Pulenta Estate Mendoza, Argentina	11.8	43
Albariño, Sobre Lías, Casal Caeiro Rias Baixas, Spain	14.3	53

ROSÉ

Côtes de Provence, Prestige Château de Minuty, France	18.3	69
Negroamaro Rosato, Calafuria, Tormaresca Puglia, Italy	15	56

RED

Malbec, Bodega La Flor, Pulenta Mendoza, Argentina	13.8	51
Pinot Noir, La La Land Victoria, Australia	12	44
Montepulciano d'Abruzzo Montipagano Umani Ronchi, Italy	11.3	41
Primitivo, Nèprica, Tormaresca Puglia, Italy	12.3	45
Château Beaumont Haut-Médoc, France	21.5	77
Merlot, Elgin Vintners Elgin, South Africa	16.8	63
Saint-Joseph, La Source, Ferraton France	20	76

ROSÉ WINE

FRESH & DELICATE

	BTL
Côtes de Provence, Prestige Château de Minuty, France	69
Côtes de Provence, Les Clans Château D'Esclans, France	200

ROBUST & POWERFUL

Negroamaro Rosato, Calafuria, Tormaresca Puglia, Italy	56
"A" Rosato, Fattoria Aldobrandesca Tuscany, Italy	86

LARGE FORMAT

Negroamaro Rosato, Calafuria, Tormaresca, (Magnum) Puglia, Italy	125
Côtes de Provence, Prestige, (Magnum) Château de Minuty, France	140
Côtes de Provence, Rose et Or, (Double Magnum) Château de Minuty, France	300
Côtes de Provence, 281, (Magnum) Château de Minuty, France	260

Please ask your server to see our full spirits and wine lists.

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CHAMPAGNE AND SPARKLING

CHAMPAGNE

	<i>BTL</i>
Drappier, Carte d'Or Urville, France NV	95
Jacquesson, Cuvée 746 Dizy, France 2016	170
Joseph Perrier, Cuvée Royale Châlons-en-Champagne, France NV	76
Bollinger, Special Cuvée Ay, France NV	120
Louis Roederer, Cristal Reims, France 2014	400
Krug, Grande Cuvée Reims, France NV	350
Perrier-Jouët, Belle Époque Rosé Épernay, France 2013	400
Joseph Perrier, Cuvée Royale Rosé Châlons-en-Champagne, France NV	110

SPARKLING WINE

	<i>BTL</i>
Prosecco Superiore D.O.C.G., Della Vite, Valdobbiadene, Italy	60
Prosecco Rosé Superiore D.O.C., Della Vite, Valdobbiadene, Italy	65
Nyetimber, Classic Cuvée West Sussex, UK	95
Nyetimber, 1086 Prestige Cuvée West Sussex, UK 2010	250
Nyetimber, Rosé West Sussex, UK	115
Franciacorta, Cuvée Prestige Edizione 43, Ca' del Bosco Italy 2018	95

LARGE FORMAT

	<i>BTL</i>
Drappier, Carte d'Or, (Magnum) Urville, France NV	200
Joseph Perrier, Cuvée Royale, (Magnum) Châlons-en-Champagne, France NV	170
Joseph Perrier, Cuvée Royale, (Jeroboam) Châlons-en-Champagne, France NV	450
Joseph Perrier, Cuvée Royale, (Methuselah) Châlons-en-Champagne, France NV	750

NORDIC NIGHTS COCKTAILS

MERRY DANCER	17
Grey Goose vodka, LBV port, blackberry liqueur, lemon juice, Joseph Perrier Champagne	
AURORA	17
Grey Goose vodka, Aperol, strawberry liqueur, passion fruit syrup, pineapple juice	
COOL AND WARM	17
Grey Goose vodka, maple syrup, star anise, cinnamon, ginger beer, served hot	
NORTHERN SKY	17
Grey Goose La Poire vodka, Mozart dark & white chocolate liqueur, Cointreau, Bitter Truth Aztec chocolate and orange bitters	

Wagtail
ROOFTOP BAR & RESTAURANT



COCKTAILS

MARACUJA	16
Vodka, vanilla grass, stone fruit nectar, passion fruit kombucha	
INDIGO	15
Vodka, beetroot & raspberry shrub, lemon	
GOLD	15
Coconut rum, vanilla & passion fruit cordial, pineapple, bitters	
BLUSH	16
Mezcal, Cointreau, white port, grapefruit soda	
RUBY	16
Pineapple gin, cherry & lemon cordial, Della Vite Prosecco	
CHILLI	16
Tequila Blanco, mezcal, Ancho reyes, agave nectar, hazelnut, chilli & lime	

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