

Wagtail

ROOFTOP BAR & RESTAURANT



VALENTINE'S SPECIALS & COCKTAILS

STARTERS

Slow cooked aubergine 16

Tamarind, roast onion, Eryngii mushroom, white bean purée (pb)

King scallop ceviche 20

Herring caviar, cucumber, red chilli, lemon jelly

♥ PAIR WITH ♥

Je T'Aime Moi Non Plus 17

The Botanist gin, blackberry, lemon, Aperol, sugar, Joseph Perrier Champagne

MAINS

Pan seared fillet mignon 60

Charred endive, potato purée, honey carrots, bone marrow sauce

Wild Brixham turbot 35

Smoked broth, charred vegetables

♥ PAIR WITH ♥

That's Amore 16

Mount Gay Eclipse rum, Mount Gay Black Barrel rum, Cointreau, strawberry, raspberry, cranberry, lemon, agave

DESSERTS

Strawberries & chocolate 12

White chocolate & strawberry delice, dark chocolate & rose crèmeux

Chocolate 12

Dark chocolate caramel tart, glazed strawberries, vanilla Chantilly (pb)

♥ PAIR WITH ♥

A Classic Laddie 16

Bruichladdich Classic Laddie whisky, Fernet Branca, Mozart White, mint, sugar, milk

In partnership with **THE BOTANIST**
ISLAY DRY GIN

(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.