

NORDIC NIGHTS

À LA CARTE

STARTERS

- Pressed duck terrine, Swedish rökt duck breast, cranberry relish, sourdough crisps 18.5
Beetroot cured Norwegian salmon, baby beetroot, pickled cucumber, wholegrain mustard 18
Burrata, pumpkin relish, pumpkin seed gräskärnsgranola (v) 17
Venison tartare, salt cured egg yolk, shallot, crispy capers 19
Creamed cauliflower soup, truffle dressing (pb) 10

MAINS

- Slow-cooked lamb shoulder, creamed mash potatoes, braised red cabbage, minted lamb jus 35
Rosta Atlantic cod, wild samphire, crushed potatoes, creamed leeks, preserved lemon 30
Roast celeriac, foraged mushrooms, black cabbage, chestnut sauce (pb) 20
Pan fried Lincolnshire pheasant, leg croquette, parsnip purée, bacon jam, pickled blackberries 28
White crab linguini, chilli, lemon, fresh herbs 29

SIDES

Confit chestnut mushrooms,
chives (pb) 7
Broccoli, yuzu, chilli (pb) 7

Chips (pb) 7
Kale, feta & pomegranate salad,
raspberry vinaigrette (pb) 7.50

Truffle & Parmesan chips (v) 8
Crispy polenta cake,
blue cheese sauce (v) 7

DESSERTS

- Sticky toffee pudding 9.5
Butterscotch sauce, vanilla ice cream
Winter pear & almond frangipane butter crust tart 9.5
Crème fraîche
Dark chocolate & orange tærte (pb) 9.5
Vanilla ice cream
Cheese 16
Wookey Hole Cave Aged Cheddar, Tunworth, Stichelton Blue,
biscuits, grapes, celery, spicy pear chutney

Wagtail
ROOFTOP BAR & RESTAURANT


GREY GOOSE
VODKA

(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.

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