

NORDIC NIGHTS

SET MENU

2 COURSES 55 PP | 3 COURSES 65 PP

STARTERS

Beetroot cured Norwegian salmon, baby beets, pickled cucumber, wholegrain mustard dressing

Pressed duck terrine, Swedish rökt duck breast, cranberry relish, sourdough crisps

Burrata, pumpkin relish, pumpkin seed gräskärnsgranola (v)

MAINS

Atlantic cod, samphire, crushed potatoes, creamed leeks, preserved lemon

Slow-cooked lamb shoulder, creamed mashed potatoes, braised red cabbage, minted lamb jus

Roast celeriac, foraged mushrooms, black cabbage, chestnut sauce (pb)

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

Winter pear & almond frangipane butter crust tart, crème fraîche

Dark chocolate & orange tærte, vanilla ice cream (pb)

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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