

# Wagtail

ROOFTOP BAR & RESTAURANT

Bread rolls, daily butter 2.5

Nocellara Green Olives *gf/pb* 6

## STARTERS

Baked Scallop Parsley and garlic butter	9 <i>each</i>	Pan-Fried Barbary Duck Breast Swede, orange & honey puree <i>gf</i>	18
Devon White Crab Black caviar <i>gf</i>	22	Beef Tartare Pickled walnut ketchup, potato crisps	18
Sea Trout Crudo Salted gooseberry, elderflower, jalapeño buttermilk <i>gf</i>	17.5	Grilled Palm Hearts Avocado, rocket, balsamic vinegar <i>gf/pb</i>	15
Burrata Caprese Heritage tomatoes, pesto, sourdough crostini <i>v</i>	17	Charcuterie Board Selection of cured Italian meats, antipasti, London sourdough	17

## MAINS

Roast Cod Loin Isle of Wight tomatoes, black olives, basil	33	Welsh Rump Of Lamb Rainbow chard, carrots, lamb jus <i>gf</i>	42
Line-Caught Sea Bass Crème fraîche and trout roe sauce seashore vegetables <i>gf</i>	38	Grassroots Farm Fillet Of Beef Potato terrine, herb butter, chimichurri <i>gf</i>	48
Grain-Fed Yorkshire Wagyu Cheeseburger Smoked bacon, truffle mayo, red pepper relish caramelised onions	26	Charcoal Grilled Aubergine Beluga lentils, truffle mayo, pomegranate miso dressing <i>pb</i>	22
Pan Roasted Yorkshire Chicken Chestnut mushroom, carrot puree Madeira sauce <i>gf</i>	29	Risotto Primavera Superstraccia, broccoli <i>pb/gf</i>	24

## SIDES

Thick Cut Chips Add truffle & Parmesan 2 <i>pb</i>	8	Grilled Baby Gem, Pancetta, Blue Cheese	8
Tenderstem Broccoli Chilli, Garlic, Yuzu <i>pb/gf</i>	8	Rocket, Radicchio & Parmesan Salad, Balsamic <i>v/gf</i>	7
Char-grilled Hispi cabbage Caesar dressing	7	New Season Potatoes, Chives <i>v/gf</i>	7
Spinach, Baby Onions, Peas <i>pb/gf</i>	7		

*v* vegetarian | *pb* plant based | *gf* gluten free

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.

