

Wagtail

ROOFTOP BAR & RESTAURANT

SET MENU

Five-courses 65

AMUSE-BOUCHE

Chef's palate teaser

STARTERS

Beef Tartare

Pickled walnut ketchup, potato crisps

Sea Trout Crudo

Salted gooseberry, elderflower
jalapeño, buttermilk *gf*

Grilled Palm Hearts

Avocado, rocket, balsamic vinegar *gf/pb*

Burrata Caprese

Heritage tomatoes, pesto, sourdough crostini *v*

MAINS

Pan Roasted Yorkshire Chicken

Chestnut mushroom, carrot, Madeira sauce *gf*

Lamb Rump

Rainbow chard, peas, lamb jus *gf*

Line-Caught Sea Bass

Crème fraîche and trout roe sauce
seashore vegetables *gf*

Risotto Primavera

Superstraccia, broccoli *gf/pb*

DESSERTS

Raspberry

Raspberry pavlova, sorbet *v/gf*

Chocolate

Dark chocolate mousse,
Griottine cherries
pistachio *pb*

Speculoos Biscoff Brulee

Poached rhubarb, salted oat granola

PETIT FOURS

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.

